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MAISON CIMES, LES ORRES, FRANCE

After 20 years in Paris, Sandrine (a lawyer) and Xavier Lecharny (who worked in advertising before training as a chef) arrived in the Hautes Alpes in 2007 to create their first B&B, La Maison du Guil, dishing up an evening tasting menu in the Queyras Valley. In 2012, they moved to Nantes, where they started creatively healthy restaurant César & Rosalie. But they were looking for a reason to head back to the mountains. This ancient hikers' gîte-turned-Scandi-tinged guesthouse, which they opened last summer, is it. Here the table d'hôte restaurant they run five nights a week is as much of a draw as the five bedrooms (crisp white and shades of grey and inky blue, softened with sheepskin-topped Tolix chairs or a piece of warm mid-century furniture) and the something-for-everyone ski area of Les Orres, which slaloms through an enormous larch forest (a five-minute drive away, or 10 minutes by free bus). The menu is resolutely local, with a light and veg-centric touch not usually seen in the mountains, paired with an all-organic wine list. Xavier organises cooking classes some Saturday afternoons - the next, at the end of January, will feature four courses including an endive, mushroom and liquorice-leaf salad and pho made with duck and winter vegetables. Beyond the restaurant's big picture windows the slopes await: as well as the wide downhill runs, there's plenty of cross-country routes and snowshoeing; plus, the couple are keen hikers and will map out their favourite paths. This is a blast of fresh air at these altitudes. EW



