

PYRENEES
2 VALLEES



HAPYSAVEURS

RESTAURANTS
HAUTES-PYRÉNÉES



Ors Le Restaurant

Tramezaïgues



A gourmet restaurant opened in November 2024, run by Stéphane Lapeyre and Chloé François, who favour fresh, local produce and wild plants.

"It was on our way back from foraging around Tramezaïgues, chatting with a neighbour, that we first heard about the Aspe house.

The town hall wanted to set up a business there, and we were looking for a place to settle down.

Four years have passed and today we are finally here.

At the gateway to the Rioumajou valley, the place was made for us."

The chef, Stéphane Lapeyre

After studying catering in Lourdes and then Tarbes, the chef gained experience in various establishments in France and abroad.

On his return, he took up the position of manager at the Hospice du Rioumajou.

In this unique location, he chose to develop the traditional cuisine on offer into the gourmet cuisine for which this restaurant in the heart of the mountains is renowned.



Contact

[HTTPS://WWW.ORSLERESTAURANT.COM/](https://www.orslerrestaurant.com/)

Tel : 05 62 49 12 68

Email: contact@orslerrestaurant.com

Open for lunch and dinner on Wednesday, Thursday, Friday, and Saturday.

Open for lunch on Sunday.

Closed on Monday and Tuesday.

La Mangeoire Hôtel Mercure

Saint Lary Soulan



The Mercure Hotel restaurant offers mountain cuisine rooted in the region, served in a refined atmosphere.

La Mangeoire restaurant offers refined cuisine made from fresh, seasonal produce. With a focus on sustainable development, our chef showcases local and iconic regional products sourced from short supply chains. Working in the heart of France's largest terroir, our chef is constantly reinventing himself to create gourmet dishes with subtle Pyrenean flavours. A place for shared pleasures, the restaurant has been designed as a refuge where it is good to meet up.

The chef, Clément Boye

Passionate, creative and demanding, Clément is a young chef who puts his heart and soul into his work. Proof of this came in 2015 when he was awarded the title of Maitre Restaurateur: the only title awarded by the French government for French cuisine. Clément's love for his profession is obvious. Yet at first, cooking was a bit of a leap into the unknown for him! His story is that of a young man who one day said to himself, 'Why not?' and who subsequently found the profession that now gives meaning to his life. After completing his training, Clément was eager for new experiences and opened himself up to new horizons. Every year for eight years, he changed companies, cities, and types of restaurants... His goal: to learn new techniques, meet new chefs, gain new experiences... and grow!



Contact

[HTTPS://WWW.RESTAURANTLAMANGEOIRE.FR/](https://www.restaurantlamangeoire.fr/)

Tel : 05 62 99 50 00

Open every evening of the week

La Pergola

Saint Lary Soulan



Generous cuisine that showcases fresh produce and Pyrenean traditions.

La Pergola restaurant in Saint-Lary-Soulan welcomes you to an authentic and warm setting where you can discover cuisine full of flavour. In a modernised and renovated establishment, this charming hotel restaurant offers a magnificent view of a private garden, facing south. You are sure to enjoy it. Come and meet our team of 14 people at your service.

Jean-Marie Mir

Each season, Jean-Marie Mir presents contemporary regional cuisine that emphasises authenticity and brings out all the flavours of the ingredients. To achieve this, he relies on the technique and talent of his chef.



Contact

[HTTPS://WWW.RESTAURANT-LAPERGOLA.FR/](https://www.restaurant-lapergola.fr/)

Tel: 05 62 39 40 46

Mail: pergola65@orange.fr

Open every day for lunch and dinner except Monday and Sunday

La Grange

Saint Lary Soulan

La GRANGE
Restaurant

A restaurant that combines modernity and authenticity in its dishes, with a strong focus on local producers.

La Grange Restaurant is a traditional establishment that welcomes you in a warm and friendly atmosphere. The chef, who is passionate about local cuisine, offers authentic and flavourful dishes made with fresh, local produce. The menu, which changes with the seasons, showcases the region's specialities: foie gras, duck, smoked trout and sheep's cheese, accompanied by local wines to enhance the flavours.

Restaurant La Grange is also known for its regional menu, featuring typical local dishes such as garbure (a vegetable soup), tourtière (a meat pie) and gâteau à la broche (a spit-roasted cake).

The chef, Nicolas Aubiban

After several years at the Toulouse and Souillac Hotel School, military service at the Ministry of Foreign Affairs in Paris and internships in prestigious establishments, Nicolas decided to return to his mountain home. At just 23 years old, he opened La Grange restaurant with the invaluable help of his sister Marie-Hélène, but above all that of his father Michel AUBIBAN, a passionate chef to whom he owes a great deal.

The chef offers cuisine that reflects the passing years, the seasons and developments in French gastronomy. It is homemade cuisine using quality ingredients from local producers and suppliers.



Contact

[HTTPS://WWW.RESTAURANT-SAINT-LARY.COM/](https://www.restaurant-saint-lary.com/)

Tel: 05 62 40 07 14

Mail: restaurant.lagrangesaintlary@orange.fr

Open every day for lunch and dinner except Tuesday and Wednesday



An establishment offering refined, inventive cuisine that respects local flavours.

Located in the Pyrenees, Erassens offers cuisine in harmony with the gastronomic richness of the South-West, combining land, sea and mountains, made with fresh seasonal produce.

The chef, Julien Saltet

As a child, he spent time in Provence with his maternal grandmother, who cooked carefully selected ingredients for the family every day. His grandmother passed on her passion to him, which he eagerly explored, choosing with conviction to make it his profession with one idea in mind: to learn alongside the best, whether in grand establishments or Michelin-starred restaurants, in order to acquire rigour and technical skills.

He completed his apprenticeship at the gastronomic table of the Château de Lalande in the Dordogne. Julien worked in various Michelin-starred establishments such as Briketenia * and L'Atelier de Gaztelur *, as well as traditional restaurants such as La Ferme Ostalapia, before spending a wonderful year with chef Stéphane Poulin at La Ferme Lizarraga. He then took up the position of sous chef. This experience was an incredible human adventure that taught him a great deal, particularly about the importance of promoting raw, local produce, especially fish.

He perfected his knowledge and expertise in this area at Chez Albert in Biarritz.



Contact

[HTTPS://ERASSENS.FR](https://erassens.fr)

Tel: 05 62 40 16 73

Open every evening on Tuesday, Wednesday and Thursday
Lunch and dinner on Saturday and Sunday
Closed on Monday and Tuesday

L'Auberge Du Château

Génos



L'Auberge du Château

A welcoming establishment in the heart of the village, showcasing local cuisine in a mountain setting.

Housed in a former sheepfold in Genos-Loudenvielle, L'Auberge du Château offers a warm welcome for your moments of relaxation.

The restaurant serves high-quality dishes every lunchtime and evening. Everything is prepared with passion using traditional wood-fired cooking methods to offer you authentic, comforting flavours.

Wood-fired cooking requires a certain amount of time to allow the ingredients to cook thoroughly.



Contact

[HTTPS://WWW.AUBERGEDUCHATEAU.FR/](https://www.aubergeduchateau.fr/)

Tel: 05 62 40 92 02

Open every evening on Wednesday, Thursday and Friday

Saturday evening and Sunday lunchtime

Closed on Monday and Tuesday

Restaurant Balnéa

Loudenvielle



The spa centre also offers catering based on healthy, natural and balanced nutrition.

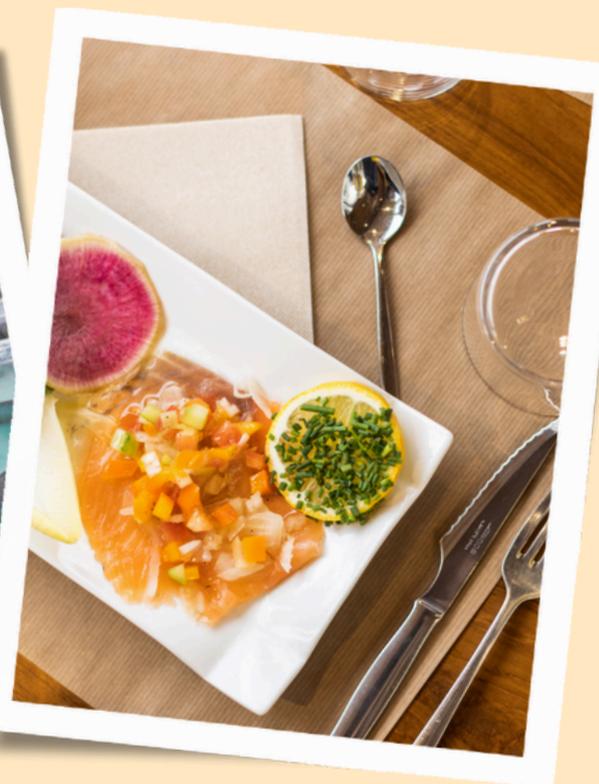
Because there is no well-being without culinary pleasure, Balnéa offers its guests a catering concept based on healthy, natural and balanced nutrition...

The restaurant, located upstairs, offers a gourmet and healthy break, with dishes featuring delicate and nuanced flavours for a peaceful lunch in the heart of the Louron Valley.

Air-conditioned room, free WiFi access.

RESTAURANT + BALNEA PACKAGE ALL YEAR ROUND:

With a healthy and gourmet vitality package meal + two hours' access to all the baths.



Contact

[HTTPS://WWW.BALNEA.FR/RESTAURANT/](https://www.balnea.fr/restaurant/)

Tel: 05 62 49 19 26

Open every day of the week for lunch

Copains Hôtel Mercure Peyragudes

Loudenvielle



A convivial restaurant that creatively showcases local produce.

At Copains restaurant, the team welcomes you from sunrise to sunset. Under the guidance of the chef and his team, you will enjoy gourmet, creative and tasty cuisine, prepared with passion.

The passionate chef concocts delicious homemade dishes using fresh, seasonal produce. Breakfast, lunch, afternoon tea and dinner: you'll be spoilt for choice when it comes to treating your taste buds, not to mention the delicious cocktails served at the bar for aperitifs. Once you've finished your meal, you can hit the slopes, go hiking in the Pyrenees or continue relaxing in the hotel's relaxation area.



Contact

[HTTPS://MERCUREPEYRAGUDES.FR/COPAINS-RESTAURANT/](https://mercurepeyragudes.fr/copains-restaurant/)

Tel: 05 36 30 30 30

Mail: hb803@accor.com

Open every evening of the week

La Petite Plage

Loudenvielle



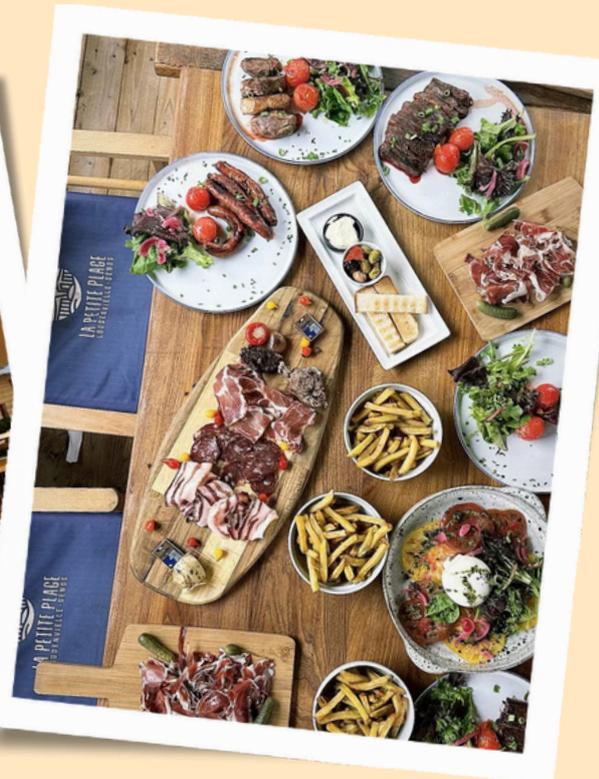
Summery, gourmet cuisine by the lake, perfect for enjoying local specialities in a unique setting.

La Petite Plage de Loudenvielle is your hidden gem in the heart of the Louron Valley on the shores of Lake Génos-Loudenvielle, between turquoise waters and mountains. It is a central spot and a real meeting place for holidaymakers, locals, groups and professionals looking for a change of scenery.

LA PETITE PLAGE offers a shaded indoor restaurant and outdoor areas with terraces throughout the summer. Snack cuisine, gourmet smoked grills, local and seasonal produce. Refined décor under a canopy of fuchsia flowers and a Mediterranean atmosphere await you for moments of sharing.

Broadcasts of major sporting events and themed DJ set Club evenings.

'We've thought big to make your summer vibrant with well-being and festive moments with your family.'



Contact

[HTTPS://LAPETITEPLAGE.SQUARESPACE.COM/](https://lapetiteplage.squarespace.com/)

Tel: 06 45 48 23 75

Mail: bonjour@lapetiteplage.fr

Open every evening during the summer season

Auberge des Aryelets

Aulon



Instinctive cuisine throughout the four seasons, both modern and traditional.

At Neux, it is essential to work directly with local producers and showcase their expertise. Black Bigorre pigs, Pyrenean lamb, trout from Lake Oô, Pyrenean cheeses, black Astarac Bigorre poultry, French-caught fish...

Frédérique and Julien Bergua

Frédérique is originally from Réunion Island and Julien from the Aure Valley.

After travelling extensively and gaining a wealth of experience, they settled in Aulon in 2018.

Their pleasure: to ensure you have an enjoyable, friendly and authentic experience filled with the colours and flavours of the Aure Valley, all year round!



Contact

[HTTPS://WWW.AUBERGEDESARYELETS.COM/](https://www.aubergedesaryelets.com/)

Tel: 05 62 98 23 50

Mail: lerelaisdesaryelets@yahoo.com

Open for lunch and dinner on Wednesday, Thursday, Friday, Saturday, and Sunday
Closed on Monday and Tuesday

Au P'tit Aurois

Arreau



A grocery store that promotes local products (cheese, bread, wine, beer, etc.) and showcases the expertise of the Hautes-Pyrénées region through a local approach and short supply chains.

‘This project was born five years ago. Faced with the economic difficulties that farmers are experiencing in making a living from their work, I wanted to find a way to help them promote their products to as many people as possible,’ explains Damien Campassens, who worked in mass retail for around fifteen years.

Fruit, vegetables, charcuterie, tinned meat and vegetables, garbure soup, spit-roasted cake, fresh and farmhouse cheeses, butter, herbal teas, yoghurts, sorbets, jams, honey, wine and even craft beer... His shop offers the best products from the foothills of the Pyrenees through short supply chains.

‘Knowing where the food on customers' plates comes from is fundamental for me.’

He currently works with 25 local producers and artisans.

‘100% local, serving the local economy, because they are all paid a fair price.’

The grocery store also sells bread. "Bread made by Guillaume Latour.

Through his sourcing practices, Damien also aims to reduce the carbon footprint of consumption on the environment.

‘Apart from the wine, which is produced in Madiran, everything sold in the grocery store has travelled less than 40 kilometres.’



Contact

[HTTPS://WWW.INSTAGRAM.COM/AUPTITAUROIS/](https://www.instagram.com/auptitaurois/)

Open every day