



THE BEST OF VAL D'ANNIVIERS

Val d'Anniviers has accommodations to suit all needs and cheese lovers will be in paradise.



Hotel Bella Tola

1 The first hotel to be built in the Val d'Anniviers in 1859 now offers very charming four-star accommodations with 30 individually-styled rooms. It is owned and managed by husband and wife team Anne-Françoise and Claude Buchs. The Bella Tola also has two restaurants, a spa and an interior design store.

Route Principale, Saint-Luc
bellatola.ch

Guest House Hôtel Cervin

→ A classic hotel in St-Luc that today is more of a basic six-story guesthouse. Perfect if you're more interested in the mountains than

your accommodations. There are plans to convert it into a more upmarket hotel next year.

Route du Cervin, St-Luc
hotellecervin.ch

Grand Hotel Chandolin

→ This hotel is wonderfully located with lots of snow-covered 4,000m-high mountains visible on the horizon. The village of Chandolin is 2,000m above sea level and it is very calm and somewhat isolated. The hotel was built by the Pont Family that also developed the Bella Tola in St-Luc. It offers 55 rooms with one to four beds and accepts group bookings only.

Chandolin
legrandhotelochoandolin.ch



Explore Valais

For more tips on what to do and see, go to scandinaviantraveler.com



Raclette

Le Grand Chalet Favre

2 This is a charming restaurant and renovated hotel with 15 rooms in the heart of St-Luc. The dining room has a fine chalet air and the dishes by chef Laurent Gallorini are based on local produce with a twist. Raclette evening every Wednesday. Spectacular view from the veranda of the mountain-tops in the distance.

Place de l'Eglise, St-Luc
grandchaletfavre.ch

Restaurant de Moiry

→ The Salamin Family owns one of the oldest restaurants and simpler hotels in Grimontz. Raclette is the Moiry specialty, of course, and it is made the traditional way over an open fire. Guests include older regulars and starving hikers who pounce on the half-board menu.

Rue du Village 14, Grimontz
hotel-grimontz.ch

IN THE AREA Salaisons d'Anniviers

3 A local charcuterie maker that sells its produce near the village of Vissoie. This family-owned company produces a large range of different meat products based on secret recipes and flavored with wild mountain herbs. Don't miss the wafer-thin sliced *viande séchée* made of beef – a magnificent Swiss delicacy that rivals the very finest Italian carpaccio.

Route des Landoux, Vissoie
salaisons-anniviers.ch

