



# AUTORE

BAR&RESTAURANT

## T H E M E N U

*Bienvenue !*

*In the heart of the mountains with an open window on to the world, I invite you to my table and offer you a menu concocted through the dishes that I like to share with my friends in this beautiful frosty atmosphere.*



*A generous cuisine inspired by the mountains that we love so much.*



*A bistro cuisine revisited.*



*A fusion cuisine with a street trend, because we never forget a spicy Pho ordered on a street corner in Hanoi or Ho Chi Minh...*



*The best of raw products.*



*Some signature dishes to be enjoyed in a chic and friendly atmosphere.*

*Enjoy and see you soon!*

*Jean-Sébastien.*

## PLATES TO SHARE

### RIPENED CHEESE BOARD

Aged in our valley, alpine honey and nettle condiments ..... 16 €

### MOUNTAIN CURED MEATS

Cured freshly sliced, pickled vegetables, gribiche..... 18 €

### PRESSED DUCK AND FOIE GRAS

Caramelised onions, old-fashioned mustard..... 21 €

### CRAFTSMAN'S SMOKED SALMON

Lemon, sour cream, crispy bread ..... XX €

### OYSTERS THE WHITE PEARL N°3

Aka "the chefs' oysters", shallot vinegar, lemon,  
black bread and farmhouse butter (6 or 12pc)..... 18 €/ 6 pc | 36 €/ 12pc

### THE BOX OF OSCIETRE CAVIAR

Belvedere vodka, blinis, mimosa and chives ..... 90 €

### GRAY SHRIMP CROMESQUIS

Cocktail, fried parsley and lemon ..... 14 €

### SHREDDED DUCK CROMESQUIS

Candied onions, old-fashioned mustard ..... 14 €

### CHEESE CROMESQUIS

Mustard and pickles..... 14 €



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# STARTERS

## COLD STARTERS

### STRACCIATELLA

Nettle pesto, crisp vegetables, first pressed olive oil and Kampot pepper ..... 18 €

### LOBSTER SASHIMI

Cooked in sea water, ponzu, lime and sweet pepper ..... 32 €

### SCALLOP CARPACCIO

Oscietre caviar, crisp vegetables and cumbava ..... 28 €

### FLAME GRILLED AN MARINATED BEEF SALAD

Tahini, fresh herbs and cashews ..... 21 €

## HOT STARTERS

### SOUP OF THE DAY

Cappucino, croutons and Abondance (cheese from Haute-Savoie) ..... 12 €

### OZEN EGG

Belle de Fontenay, bacon cooked for 48 hours, Beaufort, crispy bacon crumble ..... 16 €

### SEARED FOIE GRAS GYOZA

Smoked eel, miso jus, sea currant and shiitake mushrooms ..... 18 €

### ESPUMA OF SAVOYARD FONDUE

Confit bacon, toasted bread, baby greens and apple vinegar ..... 14 €



A U T O R È

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## MAIN COURSES

### METZGER BROTHERS BLACK ANGUS TOMAHAWK

Fries, grilled onions, salad vinaigrette,

green pepper and béarnaise savoyarde (2 people)..... 108€ / 2 people

### METZGER BROTHERS ENTRECOTE FROM SALERS (200 DAYS FADED SEEDS)

Fries, grilled onions, salad vinaigrette, green pepper and béarnaise savoyarde. .... 38 €

### VEAL RIB WITH MORELS

Brown jus, handmade ravioli, pecorino and condiments of character ..... 38 €

### BOLOGNESE

Veal meatballs, artisan pasta, cherry tomatoes,

aromatics, stracciatella and parmesan..... 24 €

### ROASTED CHICKEN

Recipe from the streets of Lebanon : tigh meat marinated and grilled on

the embers, Za'atar spices, tahini, fresh herbs salad..... 24 €

### WHOLE SHELLED LOBSTER (+/- 700 GR)

Endives-vinaigrette, garlic butter condiments, fries, herbed mayonnaise..... 52 €

### GRILLED PRAWNS

Mesclun, raw and cooked vegetables, roasted grains, cider vinegar ..... 30 €

### FONDUE SAVOYARDE

Smoked sausage from Belleville, grilled onions, baby greens..... 30 €



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## MAIN COURSES (CONT'D)

### TARTIFLETTE

Bacon cooked for 48 hours, Reblochon, pommes bouchons,  
baby greens and bacon crumble..... 28 €

### CRISPY GOAT CHEESE

Green salad, crumbled dry fruits, honey and grilled onions..... 24 €

### RAMEN

Egg at 63°, sautéed vegetables, miso jus, spring onions, soy sauce and lemongrass..... 26 €

### SALMON TERIYAKI

Crispy vegetables, rice, honey, soy sauce, mild pepper..... 32 €

### METZGER BROTHERS ENTRECOTE FROM SALERS TERIYAKI

Crispy vegetables, rice, honey, soy sauce and mild pepper ..... 38 €

### GREEN CURRY, SHRIMP OR CHICKEN

Basmati rice, sauteed vegetables, ginger, sesame and kaffir lime..... 30 €

### VEGETABLE COCONUT CURRY

Pickled carrots, poached vegetables, basmati rice and lemongrass ..... 26 €

### CARAMELISED MORELS & STRACCIATELLA

Pecorino, condiments of character and fresh herbs..... 32 €

### PAN SEARED FOIE GRAS

Gyoza, miso jus, smoked trout, sea currant and shiitake..... 32 €



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## KIDS' MENU

### CRISPY CHICKEN

*Fries, salad*..... 14 €

### PASTA

*Raviolis, tomato & basil or ham & cheese*..... 12 €

### FISH & CHIPS

*Crispy cod, fries, salad*..... 14 €

### TARTIFLETTE

*Green salad, pickles*..... 16 €

## DESSERTS

### MOELLEUX AU CHOCOLAT

*Salted butter caramel and Breton shortbread*..... 9 €

### LEMON MERINGUE

*Calamendin and bergamot*..... 9 €

### BLUEBERRY TARTLET

*Almonds and lime*..... 9 €

### SELECTION OF RAW MILK ICE CREAMS FROM THE VALLEY

*Vanilla, chocolate, pistachio, salted butter caramel, almond milk*..... 1 sc 4€ | 2sc 6€ | 3sc 8€

### SORBETS

*Strawberry, lemon*..... 1 sc 4€ | 2sc 6€ | 3sc 8€

### IRISH COFFEE

*Halfway between the dessert and the coffee shoot*..... 12 €

### SELECTION OF CHEESES

*Matured in the valley, alpine honey and nettle condiment*..... 14 €



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N'HÉSITEZ PAS À NOUS FAIRE PART DES VOS QUESTIONS EN CAS D'ALLERGIE

## A FAMILY BUSINESS



*Having fallen in love with the resort of Saint-Martin-de-Belleville, where they regularly visit with their family, the owners, originally from the Liège region, bought the Alp Hôtel in 2004.*

*Despite its ideal location at the foot of the slopes and its famous after-ski atmosphere, the Alp Hotel was getting old over the years.*

*They decided to embark on a crazy project: to extend and renovate the existing hotel from top to bottom. After a little over a year of work, the Lodji was opened in spring 2021.*

## DO YOU LIKE THE PLACE?

*Take possession of the place! You will have access to all the infrastructure including a wellness area, an infinity pool with a view of the peaks, a sauna, a hamman, two outdoor spas, a fitness area, etc.*

*The Lodji has 47 rooms, 10 of which have a private outdoor spa and one suite.*

*It is the ideal place to organize your event and invite your loved ones...*

*You will be welcomed by a team of professionals, who will do their utmost to create the event that suits you.*

*In the kitchen, a team of young and creative chefs is at your disposal to carry out your wishes in the smallest details, thematic tables, mountain picnics, etc.*

*Tell us what you want, there are no limits for us!*

