








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  	
<i>Aged in our valley, alpine honey and nettle condiments</i>	16 €
MOUNTAIN CURED MEATS 	
<i>Cured freshly sliced, pickled vegetables, gribiche</i>	18 €
PRESSED DUCK AND FOIE GRAS 	
<i>Caramelised onions, old-fashioned mustard</i>	21 €
CRAFTSMAN'S SMOKED SALMON 	
<i>Lemon, sour cream, crispy bread</i>	18 €
OYSTERS THE WHITE PEARL N°3 	
<i>Aka "the chefs' oysters", shallot vinegar, lemon, black bread and farmhouse butter (6 or 12pc)</i>	18 € / 6 pc 36 € / 12pc
THE BOX OF OSCIETRE CAVIAR 	
<i>Belvedere vodka, blinis, mimosa and chives</i>	90 €
GRAY SHRIMP CROMESQUIS 	
<i>Cocktail, fried parsley and lemon</i>	14 €
SHREDDED DUCK CROMESQUIS 	
<i>Candied onions, old-fashioned mustard</i>	14 €
CHEESE CROMESQUIS  	
<i>Mustard and pickles</i>	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 €



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MAIN COURSES

METZGER BROTHERS BLACK ANGUS TOMAHAWK

Fries, grilled onions, salad vinaigrette,
green pepper and béarnaise savoyarde (2 people)..... 138€ / 2 people

METZGER BROTHERS ENTRECOTE FROM SALERS (200 DAYS FADED SEEDS)

Fries, grilled onions, salad vinaigrette, green pepper and béarnaise savoyarde. 42 €

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 €

TORÈ BURGER

Matured black Angus burger, summer Beaufort,
green pepper sauce, crudités, fries and salad..... 29 €



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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 €

HAMBURGER

Fries, salad..... 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..... 1sc 4€ | 2sc 6€ | 3sc 8€

IRISH COFFEE

Halfway between the dessert and the coffee shoot 12 €

DARK CHOCOLAT 70%

First press olive oil, fleur de sel and basil 12 €

GRILLED GRAPES

Balsamic, mascarpone of Gorgonzola, thyme and bread crisps 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!

