



A U T O R È

BAR&RESTAURANT

T H E M E N U

# PLATES TO SHARE

## **MOUNTAIN CURED MEATS**

*Cured freshly sliced, pickled vegetables, wholegrain mustard* ..... 16 €

## **RIPENED CHEESES FROM SAVOIE**

*Aged, alpine honey and nettle condiments*..... 16 €

## **MOUNTAIN CHEESES AND CURED MEATS**

*Pickled vegetables, wholegrain mustard* ..... 18 €

## **HERBED SAUSAGE**

*Served whole, to cut with the knife*..... 8 €

## **CRAFTSMAN'S SMOKED SALMON**

*Lemon, sour cream, crispy bread and fresh herbs* ..... 16 €

## **CROQUES-MONSIEUR WITH TRUFFLE**

*Pecorino, arugula and basil* ..... 12 €

## **CROQUES-MONSIEUR MONTAGNARD**

*Ham on the bone and Abondance cheese (cheese from Haute-Savoie)* ..... 12 €



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# STARTERS

## **ANDALUSIAN GASPACHO**

*Toppings, mimosa eggs, fresh herbs and bread crisps* ..... 12 €

## **TOMATOES AND BURRATA**

*Coloured tomatoes, Burrata di Bufala, sun-dried tomato vinaigrette, arugula and basil*..... 18 €

## **SEA BASS CEVICHE**

*Mango, passion fruit, Timut pepper, coriander and lime*..... 18 €

## **MARINATED AND FLAME GRILLED BEEF SALAD**

*Tahini, fresh herbs, cashews and sesame* ..... 18 €

## **CRISPY SAVOYARD SALAD**

*Crunchy bread, raclette, baby greens, honey and cider vinegar* ..... 14 €



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## MAIN COURSES

### LINGUINE ALLA BOLOGNESE

*Cherry tomatoes, French Gruyère and Parmesan*..... 18 €

### LINGUINE ALL'ARRABBIATA

*Burrata di Bufala, coloured tomatoes, arugula and basil* ..... 22 €

### GRILLED RACK OF PORK

*Smoked peppers salsa, mashed potatoes, first pressed olive oil and bergamot* ..... 28€

### ROASTED CHICKEN

*Lebanese street-food recipe: tigh meat marinated and grilled on the embers,  
Zaatar spices, tahini, sautéed potatoes, fresh herbs salad* ..... 24€

### GRILLED PRAWNS

*Zaatar spices, tahini, fresh herbs salad and sautéed potatoes* ..... 28€

### METZGER BROTHERS' HEREFORD ENTRECOTE

*Homemade belgian fries, béarnaise, salad, pickled onions,  
fresh herbs mayonnaise* ..... 38€

### METZGER BROTHERS' BLACK ANGUS FLANK STEAK

*Homemade belgian fries, béarnaise, salad, pickled onions,  
fresh herbs mayonnaise* ..... 28€

### TORÈ BURGER

*Matured Black Angus burger, cheddar, green pepper sauce,  
crudités, homemade fries and salad*..... 24€



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## MAIN COURSES (CONT'D)

### **FILLET OF SEA BREAM**

*Crispy vegetables, tomatoes, herbed potatoes mousseline,  
baby greens and herbs..... 31€*

### **QUICHE SAVOYARDE**

*Bacon, potatoes, onions, creme fraiche, Reblochon, salad and pickles..... 22 €*

### **CRISPY SAVOYARD SALAD**

*Crunchy bread, raclette, baby greens, honey and cider vinegar ..... 19 €*

## KIDS' MENU

### **LINGUINE ALLA BOLOGNESE**

*Cherry tomatoes, French Gruyère and Parmesan..... 12 €*

### **CRISPY CHICKEN**

*Homemade fries, salad, ketchup..... 12 €*

### **FISH & CHIPS**

*Crispy cod, homemade fries, salad..... 14 €*

### **HAMBURGER**

*Cheddar, homemade fries, salad, ketchup..... 14 €*



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# DESSERTS

## SELECTION OF CHEESES

*Matured, alpine honey and nettle condiment* ..... 12 €

## RED BERRIES UPSIDE-DOWN PAVLOVA

*Meringue and calamansi* ..... 9 €

## PINEAPPLE MARINATED IN BASIL

*White chocolate ganache and Breton shortbread* ..... 9 €

**VANILLA CRÈME BRÛLÉE** ..... 8 €

## COLD CHOCOLATE FONDANT

*Breton shortbread, olive oil, fleur de sel and basil* ..... 10 €

## SORBETS AND RAW MILK ICE CREAMS

*Vanilla, salted butter caramel, coffee, pistachio, chocolate, almond milk,  
strawberries, lemon, mango* ..... 1sc 3 € | 2sc 5 € | 3sc 7 €

## LIÈGE WAFFLE

*Caramelised sugar, vanilla ice cream and whipped cream* ..... 8 €

## MILKSHAKE

*Vanilla, chocolate, strawberries, mango* ..... 8 €

## CAFÉ LIÉGEOIS

*Coffee, vanilla and coffee ice cream, double cream and jenever* ..... 12 €

**IRISH COFFEE** ..... 12 €



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## 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!*

