



AUTORE

BAR&RESTAURANT

THE MENU

PLATES TO SHARE

CHEESE BOARD (V)

Alpine honey infused with fir and wild nettle condiment 18 €

MOUNTAIN CURED MEATS

Cured freshly sliced, pickled vegetables and old-fashioned mustard 22 €

HERBED SAUSAGE

Served whole, to cut with the knife 12 €

WINTER TRUFFLE PIZZA

Ricotta, chives and hazelnuts 38 €

CRAFTSMAN'S SMOKED SALMON

Lemon, sour cream, avruga caviar and crispy bread 26 €

OYSTERS THE WHITE PEARL N°3

*Aka "the Chefs' oysters", shallot vinegar,
lemon, black bread and farmhouse butter 21 € / 6 pc | 39 € / 12pc*

THE BOX OF OSCIETRE CAVIAR 50GR

Belvedere vodka, blinis, mimosa and chives 110 €

GRAY SHRIMP CROMESQUIS

Cocktail, fried parsley and lemon 18 €

TRUFFLE CHEESE CROMESQUIS (V)

Mustard and pickles 18 €



A U T O R È

BAR & RESTAURANT

STARTERS

BISTRO

POIREAUX VINAIGRETTE (V)

mimosa, mustard, sour condiments, root tempura and black bread crumble 16 €

MUSHROOM TOAST

Petits-gris, viognier, Savoyard crust, parsley and brown butter 18 €

Vegetarian option 15 €

SOUP OF THE DAY (V)

Croutons and Abondance (cheese from Haute-Savoie) 12 €

COLD LOBSTER MAYONNAISE

Water from the last autumn tomatoes, oxalis, fresh herbs mayonnaise 38 €

MOUNTAIN

HOLSTEIN CARPACCIO, MATURED FOR 40 DAYS (METZGER SELECTION)

*Smoked with beech wood, mountain herbs chlorophyll,
wild nettles, summer Beaufort and hazelnuts* 22 €

OZEN EGG & FARM LARD

Low temperature cooked pork belly , savoyard espuma and bacon crumble 18 €



AU TORÉ

BAR & RESTAURANT

STARTERS (CONT'D)

FUSION

BIBIMBAP OF FLAME GRILLED AND MARINATED BEEF

Black Angus, crispy vegetables, smoked soy, peanuts and sweet chilli 22 €

SEA BREAM CEVICHE

Mango, citrus, cebette, Espelette and passion fruits 22 €

UNREFINED

MOSCOVITE POTATO

Oscietre caviar, watercress juice, Bison vodka, chives, borage and lime 32 €

MARROW BONES

Crunchy bread, black garlic, sage, rosemary and fleur de sel 16 €

SIGNATURE

PAN-SEARED FOIE GRAS

Gyoza, smoked eel, miso juice, dashi, sesame and coriander 22 €

GRAY SHRIMP "CROQUETTE"

Nantua sauce, parsley, lemon and espelette 24 €



AU TORÈ

BAR & RESTAURANT

MAIN COURSES

BISTRO

BOLOGNESE

Veal meatballs, carrots and onions "marmite", tomato sauce, thyme and basil 24 €

POULET DU DIMANCHE

Half roasted chicken, roasted potatoes, braised chicory, apple compote, pan-fried sucrine, mayonnaise 29 €

GRILLED SUCKLING PIG

Caramelized chicory and onions, fir tree honey, potatoes, parsley and mustard 34 €

TORÈ BURGER

Matured Black Angus beef, summer Beaufort and cheddar, pickles, iceberg, Grison meat crumble, homemade chips and salad 32 €

MOUNTAIN

TARTIFLETTE

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

MONT D'OR (V)

Mont d'Or Cheese, cured meats, steamed potatoes, pickled vegetables and green salad 32 €

CAESAR SALAD

Low temperature cooked poultry, dressing, Altesse croutons, summer Beaufort, capers and fresh herbs 28 €



AU TORÈ

BAR & RESTAURANT

MAIN COURSES (CONT'D)

UNREFINED

BLACK ANGUS TOMAHAWK TO SHARE (METZGER SELECTION)

Béarnaise, hand fries, candied onions, baby leaves mesclun 140€/2pers

BLACK ANGUS ENTRECÔTE (METZGER SELECTION)

Béarnaise, hand fries, candied onions, baby leaves mesclun 44 €

VEAL RIB WITH MORELS

Rigatoni, winter truffle, brown juice, frisée and Pecorino 46 €

TRUFFLE RIGATONI

Melanosporum truffle, morels, Pecorino and black pepper 30 €

FUSION

TERIYAKI BEEF TAB

Basmati rice, sautéed vegetables, honey, smoked soy, ginger and sweet peppers 32 €

SALMON TERIYAKI

Basmati rice, sautéed vegetables, honey, smoked soy, ginger and sweet peppers 32 €

LAMB SHOULDER TO SHARE (2 PERS.)

Vegetables Tikka Masala, tandoori spices, raita, sweet peppers, lime, fresh herbs 72 €

GREEN CURRY WITH PRAWNS OR CHICKEN

Vegetables wok with basmati rice, lemongrass, ginger and kaffir lime 30 €



A U T O R È

BAR & RESTAURANT

MAIN COURSES (CONT'D)

FUSION (CONT'D)

RED CURRY VEGETABLES (V)

Basmati rice, lemongrass, ginger and kaffir lime 26 €

RAMEN (V)

Crispy vegetables, sticky rice, miso juice, sesame and coriander 28 €

JERK SALAD

Jamaican street recipe: marinated vegetables, peanuts, sweet and sour condiments, scotch-bonnet 28 €

Vegetarian option 22 €

GRILLED PRAWNS

Large Vietnamese salad of cooked and raw vegetables, lime, fresh mint and Timut pepper 30 €

SIGNATURE

PIGEON EN 4 FAÇONS

The pigeon in four different ways : grilled fillet, jus vif, confit leg, consommé, pan-seared foie gras, onions, pumpkin and harissa 42 €

ARCTIC CHAR

Shells, girolles, light juice and hazelnut butter mousseline 34 €

WHOLE SHELLED LOBSTER

Nantua des carcasses, Belle de Fontenay, braised leeks, oxalis 62 €



AU TORÉ

BAR & RESTAURANT

KIDS' MENU - 14 €

TORÈ BURGER

Home fries, salad.

MINCED STEAK

mashed potatoes and carrot tops.

FISH & CHIPS

Tartare and salad.

FISH

Mashed potatoes and green vegetables.

NUGGETS

Home fries, ketchup and salad.

CHICKEN

Apple compote and sautéed potatoes.

PASTA

Tomato and basil.

PASTA

Ham and cheese..



AU TORÈ

BAR & RESTAURANT

DESSERTS TO SHARE

NORWEGIAN OMELETTE WITH ORANGE BLOSSOM 24 €

DAME BLANCHE 24 €

DESSERTS

BLUEBERRIES UPSIDE-DOWN PAVLOVA

Mascarpone, granola and meringue 10 €

SAMBA PINEAPPLE

Mango, Breton shortbread and kalamansi 10 €

DARK CHOCOLATE MOUSSE

flaked almonds and cocoa crumble 10 €

NORWEGIAN OMELETTE WITH ORANGE BLOSSOM 12 €

CHOCOLATE CRÉMEUX

Coffee granita, Bourbon vanilla, cocoa and fleur de sel 12 €

DAME BLANCHE 10 €

RUM BABA

Bourbon vanilla, Diplomatico 14 €

IRISH COFFEE 12 €

SELECTION OF CHEESES, ALPINE HONEY AND NETTLE CONDIMENT 14 €

SELECTION OF ICE CREAMS & SORBETS

*Vanilla, chocolate, pistachio, almond milk,
mango, strawberry, raspberry and lemon* 1sc. 6 € | 2sc. 8 € | 3sc. 10 €



A U T O R È

BAR & RESTAURANT

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!

