



AUTORE

BAR&RESTAURANT

THE MENU

## PLATES TO SHARE

### **MOUNTAIN CURED MEATS**

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

### **SAVOYARD CHEESE BOARD**

*Alpine honey and nettle condiments..... 18 €*

### **MOUNTAIN CHEESES AND CURED MEATS**

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

### **DRIED MOUNTAIN SAUSAGE**

*Served whole, to be cut with the knife ..... 11 €*

### **CRAFTSMAN'S SMOKED SALMON**

*Lemon, sour cream, crispy bread and fresh herbs ..... 21 €*

### **CROQUE-MONSIEUR WITH TRUFFLE**

*Pecorino, arugula and basil ..... 14 €*

### **CROQUE-MONSIEUR MONTAGNARD**

*Ham on the bone and Abondance cheese..... 14 €*



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# STARTERS

## **ANDALUSIAN GASPACHO**

*Mimosas, bread crisps, condiments and fresh herbs* ..... 12 €

## **TOMATOES AND BURRATA**

*Coloured tomatoes, Burrata di Bufala, candied tomatoes vinaigrette, arugula and basil*..... 19 €

## **MATURED AND BEECHWOOD SMOKED BEEF CARPACCIO**

*Mountain herbs pesto, summer Beaufort cheese and hazelnuts*..... 21 €

## **SEA BASS CEVICHE**

*Mango, passion fruit, Timut pepper, coriander and lime*..... 21 €

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

*Tahini, fresh herbs, cashew nuts and roasted sesame* ..... 21 €



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## MAIN COURSES

### WARM GOAT'S CHEESE SALAD

*Mesclun of baby greens, Savoie honey, apple vinegar, nuts and condiments* ..... 26 €

### LINGUINE ALL'ARRABBIATA

*Burrata di Bufala, coloured tomatoes, arugula and basil* ..... 24 €

### GRILLED PRAWNS

*Mixed baby greens, sautéed potatoes, tahini, cashew nuts, sesame seeds and fresh mint* ..... 31€

### POULET DU DIMANCHE

*Marinated chicken thigh, homemade fries, apple compote, summer vegetables and fresh herbs mayonnaise* ..... 28€

### FILLET OF SEA BREAM A LA PLANCHA

*Belle de Fontenay potatoes, sautéed vegetables, chimichurri, lime and fresh herbs* ..... 32€

### TORÈ BURGER

*Spanish dry-aged beef, cheddar, red onions, homemade fries and salad* ..... 28€

### METZGER BROTHERS' SCOTLAND COLLECTION IGP ENTRECOTE

*Homemade fries, green pepper and bourbon, summer vegetables and fresh herbs mayonnaise* ..... 38€

### PORK TENDERLOIN

*Sautéed vegetables, mashed potatoes, baby greens, lime and fresh herbs* ..... 28€



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## MAIN COURSES (CONT'D)

### THE TERIYAKIS

*Vegetables wok, basmati rice, ginger, lemongrass, smoked soya and sweet chillies.*

*Salmon fillet: 32€ | Beef flank steak: 32€ | Vegetarian: 26€*

### SAVOIE CHEESE FONDUE (MIN 2 PERS.)

*Wine of Chignin-Bergeron, mountain cured meats,*

*pickled vegetables and green salad ..... 32 € per pers.*

## FOR THE KIDS

### PASTA POMODORO

*Tomato and basil linguine..... 14 €*

### CRISPY CHICKEN

*Homemade fries, salad, ketchup..... 14 €*

### FISH & CHIPS

*Cod, fresh herbs mayonnaise, salad and homemade chips ..... 14 €*

### THE LITTLE TORÈ'S BURGER

*Beef burger, cheddar, salad and homemade fries ..... 14 €*

### CHICKEN - COMPOTE - PURÉE

*Chicken thigh, apple compote, mashed potatoes ..... 14 €*



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# DESSERTS

## **DAME BLANCHE**

*Bourbon vanilla infused ice cream, 70% chocolate,  
whipped cream and cocoa crumble* ..... 10 €

## **NORWEGIAN OMELETTE**

*Orange blossom, meringue and lime kaffir* ..... 10 €

## **CHOCOLATE FONDANT**

*Salted butter caramel, whipped cream and cashew nuts* ..... 10 €

## **PINEAPPLE SAMBA**

*Red tea, hibiscus flower, mint and calamansi*..... 12 €

## **RUM BABA**

*Bourbon vanilla and Diplomatico* ..... 14 €

## **SELECTION OF SAVOYARD CHEESES AND AUVERGNE BLUE CHEESE**

*Alpine honey, dried fruits and fresh herbs* ..... 14 €

## **SORBETS AND RAW MILK ICE CREAMS**

*Vanilla, salted butter caramel, coffee, pistachio, chocolate, almond milk,  
strawberry, lemon, mango, raspberry* ..... 1b - €4 | 2b - €6 | 3b - €8

**IRISH COFFEE (OR FRENCH, OR ITALIAN)** ..... 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 get them involved to 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?

*Settle at Lodji Hotel! You will have access to all the amenities including a wellness area, an infinity pool with a view of the peaks, a sauna, a hamman, two outdoor spas, a gym, etc.*

*The Lodji has 47 rooms, 10 of these have a private outdoor spa and one is a Suite.*

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

*You will be welcomed by a friendly and professional team who will do its best to make your stay unforgettable.*

*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!*

