



AUTORE

BAR&RESTAURANT

THE MENU

PLATES TO SHARE

CHARCUTERIE / PORK COLD CUTS

ANGUS SAUCISSON <i>To carve yourself</i>	14 €
COOKED HAM WITH TRUFFLES	16 €
CECINA IBERICO <i>Finely carved ham</i>	22 €
“LA TERRINE DES COPAINS” <i>Pork and foie gras</i>	18 €
CHARCUTERIE BOARD <i>With pickled vegetables and coarse grain mustard</i>	26 €

SELECTION OF MATURE CHEESES

SUMMERTIME BEAUFORT <i>Chalet d'alpage 2021, Haute-Maurienne, 2400m d'altitude</i>	16 €
ST-NECTAIRE WITH KAMPOT BLACK PEPPER	14 €
TOMME AU CUMIN (ORGANIC)	14 €
BRIE WITH DATES AND ALMONDS <i>Sweet-savory</i>	16 €
CHEVROTIN AOC <i>The little reblochon</i>	14 €
MATURED CHEESE PLATTER <i>With wild nettles, pine tree honey, green salad and pickles</i>	24 €

All of our cheeses are ripened and matured in Chambéry by Axel Rebeck.



AU TORÉ

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PLATES TO SHARE (CONT.)

47° NORTH

THE VINTAGE TIN OF SARDINES

With toasted bread, persillade and condiments 23 €

HAND CARVED LABELED SMOKED SALMON

Sour cream, toast and fresh herbs 28 €

OYSTERS LA PERLE BLANCHE N°3

Aka "the chef's choice", shallot vinegar, lemon, and farmhouse butter 24 € / 6 pc | 46 € / 12pc

TIN OF OSCIÈTRE CAVIAR

Bison vodka, blinis and mimosa flowers 110 €

HOT PLATTERS

MELTED MONT D'OR CHEESE

Served with pickles and little soldiers (200gr) 26 €

WINTER TRUFFLE PIZZA

With hazelnuts and chives 42 €

SHRIMP CROQUETTES

Served with lemon, fried parsley and cocktail sauce 21 €

CHEESE CROQUETTES

Served with coarse grain mustard dip 18 €



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APPETISERS

COLD STARTERS

SEA BREAM CEVICHE

*Apple-hazelnut spread, fresh herb chlorophyll,
with lime and toasted pumpernickel bread 26 €*

MOSCOVITE POTATOES

Osciètre caviar, smoked eel, watercress, Bison vodka and bergamot 36 €

CRUNCHY SEARED BEEF SALAD

With sweet chilli, mango, peanuts and fresh mint..... 24 €

BEECH WOOD SMOKED BEEF CARPACCIO

*Bresaola, nettle pesto, summertime Beaufort,
crushed hazelnuts with sage and citrus vinaigrette 26 €*

VEAL-VINAIGRETTE

*Finely carved roast veal, leek vinaigrette, mimosa flowers,
sauce gribiche (egg and mustard) and fresh herbs 26 €*

A DECONSTRUCTED SPRING ROLL (V)

With passion fruit, mango, ginger, and lemongrass 20 €



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APPETISERS (CONT.)

HOT STARTERS

SOUP OF THE DAY (V)

Served with croûtons and Abondance cheese 16 €

SHRIMP CROQUETTES

Served with fried parsley, lemon and cocktail sauce 26 €

BONE MARROW

Rock salt, crunchy bread and pickled red onion 19 €

SLOWLY COOKED EGG ONSEN

Crispy farmhouse lardons, Belle de Fontenay fingerling potatoes,
savoyarde cheese foam and bacon crumble 24 €

MUSHROOM CASSEROLE (V)

Black garlic, crispy bread and Abondance cheese 22 €

PAN SEARED FOIE GRAS

French toast, grapefruit-miso sauce, Timut pepper 26 €

L'ŒUF À LA TRUFFE (V)

Truffle egg 28 €

SWEETBREADS

Served with roasted mushrooms, persillade and brown butter foam 29 €



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MAIN COURSE

BISTROT

SUNDAY ROAST CHICKEN

Free-range half chicken, green pepper gravy, applesauce, candied shallots, hand-cut fries, lettuce and mayonaise with drippings 36 €

MOTHER'S MEATLOAF

Braised endives, spring onions, brown gravy, hand cut fries, lettuce and mayonaise 34 €

CABBAGE STEW

Sausage, farmhouse bacon, Belle de Fontenay fingerling potatoes, whole grain mustard seed and persillade 34 €

FISH & CHIPS

Crispy fired cod, stir-fried bok choy, cornichons, hand cut fries, tartar sauce and tarragon vinaigrette 34 €

LINGUINE BOLOGNESE

Beef ragu, stracciatella, cherry tomatoes and pecorino cheese 28 €

CHICKEN CAESAR SALAD

Grilled chicken, romaine lettuce, caesar dressing, anchovies, capers, croûtons and shaved parmesan 30 €

BIDOCHÉ / MEAT EATERS

TORÉ HOUSE BURGER

Black Angus chopped steak, Hand cut fries, cheddar, iceberg, cornichons, Worcestershire sauce 34 €

DRY-AGED BLACK ANGUS FLANK STEAK (250 GR)

Hand cut fries, béarnaise and chimichurri sauce served with a large green salad, vinaigrette and mayonnaise 38 €



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MAIN COURSE (CONT.)

BIDOCHÉ / MEAT EATERS (CONT.)

BLACK ANGUS RIB EYE STEAK (300 GR)

*Hand cut fries, béarnaise and chimichurri sauce served
with a large green salad, vinaigrette and mayonnaise 46 €*

TOMAHAWK DE BLACK ANGUS TO SHARE (1.2 KG)

*Hand cut fries, béarnaise and chimichurri sauce served
with a large green salad, vinaigrette and mayonnaise 150€/2pers*

Exceptional meat selected by the Metzger brother and La Ferme Misse.

MOUNTAIN

TOUT EST BON DANS LE COCHON ! EVERYBODY LOVES PIGS!

*Confit of pork loin and shoulder, borlotti beans, slow cooked swiss chard,
oxalis, tarragon and bacon crumble 36 €*

GRILLED TROUT

Sauteed vegetables, fondant potatoes, wild garlic, with a light saffron broth 36 €

WARM GOAT CHEESE SALAD

Crunchy romaine lettuce, mountain pasture honey, dried fruits and hazelnuts 30 €

TARTIFLETTE

Crispy candied bacon, reblochon cheese, microsprouts and fresh herbs 32 €

FONDUE SAVOYARDE

Green salad, cornichons and charcuterie 34 €



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MAIN COURSE (CONT.)

BRUT

VEAL CHOP WITH MOREL MUSHROOMS

Rigatoni, winter truffle, pecorino cheese et black pepper 52 €

TRUFFLE PASTA (V)

Rigatoni, Burrata, melanosporum, pecorino cheese and fresh herbs 40 €

PRAWNS À LA PLANCHA

Crunchy chopped salad, saffron citrus dressing, red onion, fresh mint, feta cheese and pomegranate 42 €

VEAL RAVIOLI

Pan seared foie gras, smoked mushrooms, Beaufort cheese and scallions 42 €

FUSION

LAMB MÉCHOU

Vegetable tagine, lemon confit, olives, pommes fondant potatoes and fresh herbs 40 €

BOEUF TERIYAKI

Black Angus beef, basmati rice, sauteed vegetables, honey, ginger, sweet chilli, and smoked soy sauce 38 €

SALMON TERIYAKI

Basmati rice, sauteed vegetables, honey, ginger, sweet chilli, and smoked soy sauce. 38 €



AU TÒRÈ

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MAIN COURSE (CONT.)

FUSION (CONT.)

THAI GREEN CURRY, PRAWNS, CHICKEN, OR VEGETABLE (V)

Basmati rice, stir fried vegetable, coconut milk, lemongrass, ginger and kaffir lime leaves

<i>Prawns</i>	42 €
<i>Chicken</i>	36 €
<i>Vegetables</i>	32 €

RAMEN (V)

<i>Ramen noodles, poached egg, crunchy vegetables, miso broth, sesame and coriander</i>	32 €
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FATTOUSH SALAD (V)

<i>Grilled aubergine and courgette, fêta, Timut pepper, red onion, Pink Floyd sauce and fresh herbs</i>	30 €
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CHILDREN'S MENU - 16 €

CHEESE FONDUE

Green salad.

AU TORÉ HAMBURGER

Fries, salad.

FISH & CHIPS

Salad, tartare sauce.

CHICKEN NUGGETS

Fries, salad.

CHICKEN

Applesauce, mashed potatoes.

WHITE FISH

Mashed potatoes, green vegetables.

PASTA

Tomato, basil.

PASTA

Ham & cheese.



AU TORÉ

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DESSERTS

RUM BABA

Vanilla Bourbon, Diplomatico rum 14 €

APPLE PIE

Vanilla ice cream, crème fraîche 12 €

PINEAPPLE SAMBA

Mango, yogurt and lime 12 €

A SELECTION OF RIPENED CHEESES

Sweet and savory condiments 17 €

IRISH COFFEE

..... 14 €

UPSIDE-DOWN PAVLOVA

BLUEBERRIES AND CALAMANSI 12 €

GLAZED CHESTNUTS 12 €

DARK CHOCOLATE MOUSSE , SWEET ALMONDS AND COCOA CRUMBLE 12 €

ICE CREAM AND SORBET

DAME BLANCHE

Ice cream sundae..... 12 €

A SELECTION OF ICE CREAMS AND SORBETS

Vanilla, chocolate, coffee, almond milk, strawberry, mango, lemon 1sc 6 € | 2sc 10 € | 3sc 14 €

DESSERTS TO SHARE - 26 €

DAME BLANCHE

**DARK CHOCOLATE MOUSSE ,
SWEET ALMONDS AND COCOA CRUMBLE**

UPSIDE-DOWN PAVLOVA WITH GLAZED CHESTNUTS

**UPSIDE-DOWN PAVLOVA WITH BLUEBERRIES
AND CALAMANSI**



AU TORÉ

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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!

