



A U T O R È

BAR&RESTAURANT

T H E M E N U

TABLES TO SHARE

MOUNTAIN CURED MEATS

With pickled vegetables and coarse-grain mustard 16 €

BOARD OF RIPENED CHEESES BY AXEL REBECQ

Sweet-savory condiments..... 18 €

RIPENED CHEESES AND MOUNTAIN CURED MEATS

With pickled vegetables and whole-grain mustard 18 €

BLACK ANGUS SAUSAGE FROM “FERME MISSE”

To carve yourself 11 €

HAND CARVED LABELED SMOKED SALMON

Lemon, sour cream, toasts and fresh herbs 21 €

FRIED MAKIS (V)

Kimchi, smoked soy, ginger and kaffir lime 19 €

CROQUE-MONSIEUR WITH TRUFFLE (V)

Pecorino, arugula and basil 18 €

CROQUE-MONSIEUR MONTAGNARD

Ham on the bone and Abondance Cheese 16 €



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APPETIZERS

COLD STARTERS

COLORFUL TOMATOES AND BURRATA (V)

Bloody Mary sorbet, sherry, first press olive oil, crispy black garlic and basil 19 €

ANDALUSIAN GAZPACHO (V)

Bread crisps, condiments and fresh herbs 14 €

FRIED MAKIS (V)

Kimchi, smoked soy, ginger and kaffir lime 19 €

HAND CARVED LABELED SMOKED SALMON

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

SEA BASS CEVICHE

Leche del Tigre, citrus, spring onions, mango and green pepper 22 €

AGED HOLSTEIN CARPACCIO

Fresh herbs pesto, wild garlic, hazelnuts and parmesan 21 €



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APPETIZER (CONT.)

HOT STARTERS

GRILLED SCALLOPS

Cauliflower mousseline, melted chards, beurre blanc and tarragon 24 €

GREY SHRIMP CROQUETTES

Cocktail sauce, lemon and fried parsley 18 €

SLOWLY COOKED EGG ONSEN

Confit pork belly, Belle de Fontenay, Savoyarde cheese espuma and bacon crumble 21 €

PEKING DUCK SALAD

Hoisin, crunchy vegetables, kimchi, honey, ginger, cashews and sweet chili 21 €

IBERIAN HAM CROQUETTES

Manchego, mustard espuma, jus vif and fresh herbs 18 €



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MAIN COURSES

BIDOCHÉ / MEAT EATERS

BLACK ANGUS RIB EYE STEAK (300 GR)

Hand cut fries, béarnaise, green salad with vinaigrette and mayo..... 40 €

MATURED BLACK ANGUS FLANK STEAK (250G)

Hand cut fries, béarnaise, green salad with vinaigrette and mayo..... 32 €

TORÈ HOUSE BURGER

Black Angus chopped steak, hand cut fries, cheddar, iceberg lettuce, pickles and worcestershire sauce 30 €

IBERIAN PLUMA

Grilled onions, Belle de Fontenay, chimichurri, tomato-tarragon condiment, Sarawak pepper and fresh herbs..... 34 €

SUNDAY ROAST CHICKEN

Free-range cockerel, green pepper gravy, applesauce, candied shallots, hand-cut fries, lettuce and mayonaise with drippings 28 €

TERIYAKI BEEF

Black Angus flank steak, basmati rice, sauteed vegetables, honey, smoked soy, ginger and sweet chili 32 €

GLAZED AND BRAISED PORK BELLY

Crunchy vegetables, kimchi, sautéed potatoes, korean sauce, cilantro, peanuts and lime 24 €



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MAIN COURSES (CONT.)

FISHES

TERIYAKI SALMON

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

GRILLED PRAWNS

Young greens, sautéed potatoes, tahini, cashews, fresh mint and lime 32 €

SEA BASS FILLET

*Cauliflower mousseline, tomato-tarragon condiment, chimichurri,
Sarawak pepper and fresh herbs* 34 €

PASTA

TRUFFLE PASTA (V)

Rigatoni, Burrata, summer truffle, pecorino cheese and fresh herbs 36 €

LINGUINE BOLOGNESE

Beef ragu, stracciatella, cherry tomatoes and pecorino cheese 24 €



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MAIN COURSES (CONT.)

SALADS

CHICKEN CAESAR SALAD

Grilled chicken, romaine lettuce, caesar dressing, anchovies, capers, croûtons and shaved parmesan 26 €

BEEF SALAD

Marinated and grilled flank steak, young greens, sautéed potatoes, tahini, cashews, fresh mint and lime 28 €

KOREAN SALAD (V)

Crunchy vegetables, kimchi, sautéed potatoes, korean sauce, cilantro, peanuts and green lime 22 €

SUMMER VIBES

FONDUE SAVOYARDE (MIN. 2 PEOPLE)

Chignin-Bergeron wine, mountain cured meats, pickled vegetables and green salad 32 € | Option (V) : 28€

VEGETARIAN BURGER (V)

Vegetable steak, hand cut fries, cheddar, iceberg lettuce, pickles and Worcestershire sauce 28 €

TERIYAKI VEGETABLE WOK (V)

Basmati rice, sautéed vegetables, honey, smoked soy, ginger and sweet chili 26 €



AU TORÉ
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CHILDREN'S MENU - 16 €

· PARMESAN CHEESE CROQUETTES

Green salad, lemon and ketchup.

LITTLE TORÈ BURGER

Fries and salad.

FISH & CHIPS

Salad and tartare.

CHICKEN NUGGETS

Fries and salad.

GROUND BEEF

Mashed potatoes and compote.

CHICKEN

Applesauce and mashed potatoes.

WHITE FISH

Mashed potatoes and green vegetables.

PASTA

Bolognese.

PASTA

Ham and cheese.

DESSERTS

UPSIDE-DOWN PAVLOVA

Red berries, calamansi and crispy meringue 12 €

MARINATED PEACH

Yogurt espuma, sliced almonds and basil 12 €

SAMBA PINEAPPLE

Red tea, fresh mint, mango espuma and passion fruit 12 €

CHOCOLATE & PECAN NUTS BROWNIES

Macadamia cream and macchiato 12 €

AXEL REBECQ'S SELECTION OF RIPENED CHEESES

Sweet and savory condiments 16 €



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DESSERTS (CONT.)

COLONEL

Lemon sorbet, vodka Belvédère and lime kaffir 12 €

LIÈGE COFFEE

Vanilla ice cream, espresso shot and Peket (Walloon Jenever) 12 €

IRISH COFFEE 12 €

ITALIAN ICE CREAMS

STRAWBERRY MELBA

Vanilla ice cream, strawberry slices and coulis and whipped cream 9 €

PEACH MELBA

Vanilla ice cream, marinated peach, peach coulis and whipped cream 9 €

DAME BLANCHE

Vanilla ice cream, 70% chocolate and whipped cream 9 €

BANANA SPLIT

Vanilla ice cream, banana, melted chocolate, roasted peanuts and whipped cream 9 €

BRAZILIAN

Vanilla ice cream, praliné, caramel, caramelized hazelnut slivers and whipped cream 9 €

LITTLE TORÈ ICE CREAM

Small vanilla cup 4 €



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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!

