



A U T O R È

BAR&RESTAURANT

T H E M E N U

PLATES TO SHARE

SEA BREAM CEVICHE TACOS

Leche del tigre, pickled red onions, and fresh mint 24 €

BRAISED BEEF BAO BUNS

Leek shoots, smoked soy, lemongrass, honey and peanuts 24 €

CRISPY VEGETABLE MAKIS

Sriracha mayonnaise, ginger, and yuzu 21 €

CHARCUTERIE BOARD

Thinly sliced, coarse grain mustard and pickled vegetables 28 €

MATURED CHEESE PLATTER (V) *

With wild nettles, fir honey, green salad and pickles 28 €

BLACK ANGUS SAUCISSON

To carve yourself, onions, mustard and pickles 14 €

“LA TERRINE DES COPAINS”

Pork and foie gras terrine 21 €

THE VINTAGE TIN OF SARDINES

Toasted bread, chimichurri, persillade and tarragon condiments 24 €

SALMON HEART MARINATED WITH DILL

Organic, served with toast, lime, pink pepper and fresh herbs 31 €

OYSTERS “LA PERLE BLANCHE” N°3

Aka «the chef’s choice», shallot vinegar, lemon and farmhouse butter 24 € / 6 pc | 44 € / 12 pc

*All our cheeses are ripened and matured in Chambéry by Axel Rebecq.



A U T O R É
BAR&RESTAURANT

PLATES TO SHARE (CONT.)

TIN OF OSCIÈTRE CAVIAR (50GR)

Belvedere vodka , blinis and mimosa eggs 110 €

THE HUGE CROQUE-MONSIEUR TO SHARE

Premium bone-in ham, summertime Beaufort, béchamel and Abondance cheese .. 28 €

MELTED MONT D'OR CHEESE

Served with dipping little soldiers and balsamic onions 29 €

WINTER TRUFFLE PIZZA

Melanosporum, hazelnuts and chives 48€

SHRIMP CROQUETTES

Served with lemon, fried parsley and cocktail sauce 24€

CHEESE CROQUETTES

Served with coarse grain mustard dip 21€



AU TORÉ

BAR&RESTAURANT

APPETISERS

COLD STARTERS

SEA BREAM CEVICHE

Apple-hazelnut spread, fresh herbs chlorophyll, with lime and crispy black bread 26 €

THAI VEGETABLE SALAD (V)

Kimchi, ponzu, coriander and basil and roasted peanuts 21 €

HOLSTEIN CARPACCIO

Beech wood smoked, bresaola, nettle pesto, summertime Beaufort, crushed hazelnuts with sage and citrus vinaigrette 28 €

THAI BEEF SALAD

Crunchy vegetables, mango, sweet chili, peanuts and fresh mint 24 €

MOSCOVITE POTATOES

Osciète caviar, watercress vinaigrette, samphire and Bison vodka 38 €

SALMON HEART MARINATED WITH DILL

Organic, served with toast, lime, pink pepper and fresh herbs 28 €

RED TUNA TATAKI

Marinated and grilled, acidulated vegetables, ponzu, cébette and Buddha's hand citrus 28 €

WAGYU - CAVIAR

French toast with charcoal-grilled Wagyu beef, Oscietra caviar, gribiche and chives 42 €



APPETISERS (CONT.)

HOT STARTERS

SOUP OF THE DAY (V)

Served with croûtons and Abondance cheese 18 €

SHRIMP CROQUETTES

Served with fried parsley, lemon and cocktail sauce 26 €

SLOWLY COOKED EGG ONSEN

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

PARMESAN CROQUETTES

Young greens, roasted hazelnuts, green apple, lemon and fresh herbs 24 €

MUSHROOM TOAST (V)

Isigny cream, black garlic, parsley, and Abondance cheese 24 €

PAN-SEARED FOIE GRAS GYOZA

Smoked eel, miso juice, cébette and kaffir lime 28 €

ROASTED SCALLOPS

Cauliflower mousseline, melted chards, hazelnut butter,
meadow cumin and bergamot 28 €



AU TORÉ

BAR & RESTAURANT

MAIN COURSE

BISTROT

SUNDAY ROAST CHICKEN

Free-range half chicken, green pepper gravy, applesauce, candied shallots, hand-cut fries, lettuce and mayonnaise with drippings 41 €

MOTHER'S MEATLOAF

Braised endives, spring onions, brown gravy, hand-cut fries, lettuce and mayonnaise 36 €

SAUSAGE AND MASH

Flambéed country sausage, Belle de Fontenay potatoes, brown gravy, braised onions, mustard seeds and parsley-garlic seasoning 36 €

FISH & CHIPS

House poached cod loin, breaded and fried, stir-fried pak choi, pickles, hand-cut fries, tartar sauce and tarragon vinaigrette 39 €

CHICKEN CAESAR SALAD

Romaine lettuce, grilled chicken, puffed capers, mimosa egg, croutons, anchovies and parmesan 32 €

LINGUINE BOLOGNESE

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

COQUILLETES PASTA WITH HAM AND CHEESE

Exceptional bone-in ham, farm-fresh cream, 30-month aged Parmesan 32 €

VEGGIE BURGER

Veggie steak, cheddar, iceberg lettuce, pickles and house sauce, served with hand-cut fries, salad with vinaigrette, mayonnaise 30 €



AU TÒRÈ

BAR&RESTAURANT

MAIN COURSE (CONT.)

BLACK ANGUS

TORÉ HOUSE BURGER

*Misse farm ground beef patty, cheddar, iceberg lettuce, pickles and house sauce,
served with hand-cut fries, salad with vinaigrette, mayonnaise 34 €*

FLANK STEAK (250 GR) *

Hand-cut fries, béarnaise, chimichurri, salad with vinaigrette and mayonnaise 41 €

RIB EYE STEAK (300 GR) *

Hand-cut fries, béarnaise, chimichurri, salad with vinaigrette and mayonnaise 49 €

TOMAHAWK TO SHARE (1,2 KG - 2 PEOPLE) *

Hand-cut fries, béarnaise, chimichurri, salad with vinaigrette and mayonnaise 160 €

**Exceptional Meat selected by the Metzger's brothers from Rungis.*

MOUNTAIN

MELTED MONT D'OR CHEESE

Finely sliced charcuterie, green salad, pickles, and dipping soldiers 36 €

WARM GOAT CHEESE SALAD (V)

Crunchy romaine lettuce, mountain pasture honey, dried fruits and hazelnuts 32 €

TARTIFLETTE

Crispy and candied bacon, Reblochon cheese, young greens and fresh herbs 36 €



AU TORÉ
BAR & RESTAURANT

MAIN COURSE (CONT.)

MOUNTAIN (CONT.)

BEAUFORT TART (V)

Summertime Beaufort cheese, pearl onions, mushrooms, chives and green salad ... 28 €

Accompanied by charcuterie 34 €

FONDUE SAVOYARDE (MIN. 2 PEOPLE.)

«Half-and-half» blend, green salad, pickles

and finely sliced charcuterie 38 € / par pers.

BRUT

VEAL CHOP WITH MOREL MUSHROOMS

Rigatoni, winter truffle, stracciatella, Pecorino cheese and black pepper 56 €

TRUFFLE PASTA (V)

Burrata, melanosporum, Pecorino cheese and fresh herbs 42 €

PRAWNS À LA PLANCHA (BIO)

Crunchy chopped salad, saffron citrus dressing, tahini, red onions, fresh mint,

sesame, and Timut pepper 42 €

TRUFFLE COQUILLETES PASTA WITH HAM AND CHEESE

Exceptional bone-in ham, farm-fresh cream, 30-month aged Parmesan

and winter truffle 44 €

SOLE MEUNIÈRE

Beautifully grilled sole with brown butter, iodized mousseline, parsley potatoes,

melted chards and lime 58 €



AU TORÉ

BAR&RESTAURANT

MAIN COURSE (CONT.)

BRUT (CONT)

SPINY LOBSTER PASTA

Grilles half spiny lobster, shellfish jus, cherry tomatoes, sage, basil and 30-month-aged Parmesan 68 €

SWEETBREAD VOL-AU-VENT

Crispy sweetbreads and veal polpettes, young shoots, mushrooms, Isigny cream, puff pastry, Pompadour potatoes and black pepper 52 €

FUSION

TERIYAKI BEEF

Black Angus, basmati rice, sautéed vegetables, honey, smoked soy, ginger and sweet chili 38 €

TERIYAKI SALMON (BIO)

Basmati rice, sauteed vegetables, honey, smoked soy, ginger, and sweet chili 38 €

TOM KHA KHAI WITH PRAWNS (BIO)

Wok vegetables, coconut, sautéed rice, lemongrass, ginger, and kaffir lime 38 €

THAI GREEN CURRY, CHICKEN OR VEGETABLE (V)

Wok vegetables, coconut, stir-fried rice, lemongrass, ginger, and kaffir lime leaves

Chicken 38 €

Vegetarian 38 €

RAMEN (V)

Noodles, poached egg, crunchy vegetables, miso broth, toasted sesame seed, coriander and kaffir lime 32 €



AU TORÉ

BAR & RESTAURANT

CHILDREN'S MENU - 18€

CHEESE CROQUETTES

Green salad

LITTLE TORÈ HAMBURGER

Fries, salad

FISH & CHIPS

Salad, tartare sauce

CHICKEN NUGGETS

Fries, salad

ROAST CHICKEN

Applesauce, mashed potatoes

SALMON FILLET

Mashed potatoes, green vegetables

PASTA

Tomato & basil

COQUILLETES PASTA

Ham & cheese

DESSERTS

SELECTION OF RIPENED CHEESES

Served with sweet and savory condiments 17 €

DAME BLANCHE 12 €

DAME BLANCHE TO SHARE (2 PEOPLE) 22 €

A SELECTION OF ICE CREAMS AND SORBETS

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

COLONEL

Lemon sorbet, vodka and lime kaffir 12 €

IRISH, ITALIAN OR FRENCH COFFEE 12 €

OUR DESSERTS SHOWCASE. TO DISCOVER...



AU TORÉ

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!

