



THE MENU

TABLES TO SHARE

MOUNTAIN CURED MEATS

Cured freshly sliced, pickled vegetables, wholegrain mustard 18 €

RIPENED CHEESES FROM SAVOIE

Aged, alpine honey and nettle condiments 18 €

MOUNTAIN CHEESES AND CURED MEATS

Pickled vegetables, wholegrain mustard 21 €

SAVOIE SAUSAGE

Served whole, to cut with the knife 12 €

CRAFTSMAN'S SMOKED SALMON

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

CROQUES-MONSIEUR WITH TRUFFLE (V)

Pecorino, arugula and basil 18 €

CROQUES-MONSIEUR MONTAGNARD

Ham on the bone and Abondance cheese (cheese from Haute-Savoie) 16 €



A U T O R È

BAR & RESTAURANT

APPETIZERS

COLD STARTERS

COLORFUL TOMATOES AND BURRATA (V)

Coloured tomatoes, Burrata di Bufala, sun-dried tomato vinaigrette, arugula and basil 19 €

ANDALUSIAN GASPACHO (V)

Toppings, mimosa eggs, fresh herbs and bread crisps 14 €

FRIED MAKIS (V)

Kimchi, smoked soy, ginger and kaffir lime 19 €

MARINATED SALMON

Citrus vinaigrette, pink pepper and chives 21 €

SEA BASS CEVICHE

Pomegranate, Timut pepper, coriander and lime 22 €

HARRY'S BAR-STYLE BEEF CARPACCIO

Fresh herb mayonnaise, capers, black bread and pickles 21 €



STARTERS (CONT'D)

HOT STARTERS

GRILLED SCALLOPS

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

GREY SHRIMP CROQUETTES

Cocktail sauce, lemon and fried parsley 21 €

CREAMY RISOTTO

Spinach shoots, Parmesan, black pepper and chopped cashew nuts 16 €

IBERIAN HAM CROQUETTES

Manchego, mustard espuma, jus vif and fresh herbs 21 €



MAIN COURSES

BIDOCHÉ / MEAT EATERS

BLACK ANGUS RIB EYE STEAK (300 GR)

Hand cut fries, béarnaise, green salad with vinaigrette and mayo 42 €

MATURED BLACK ANGUS FLANK STEAK (250G)

Hand cut fries, béarnaise, green salad with vinaigrette and mayo 34 €

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 36 €

SUNDAY ROAST CHICKEN

Free-range cockerel, green pepper gravy, applesauce, candied shallots, hand-cut fries, lettuce and mayonaise with drippings 32 €

TERIYAKI BEEF

Black Angus flank steak, basmati rice, sauteed vegetables, honey, smoked soy, ginger and sweet chili 34 €



A U T O R È

BAR & RESTAURANT

MAIN COURSE (CONT'D)

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 34 €

SEA BASS FILLET

*Cauliflower mousseline, tomato-tarragon condiment, chimichurri,
Sarawak pepper and fresh herbs* 32 €

PASTA

TRUFFLE PASTA (V)

Rigatoni, Burrata, summer truffle, pecorino cheese and fresh herbs 38 €

LINGUINE BOLOGNESE

Beef ragu, stracciatella, cherry tomatoes and pecorino cheese 26 €



AUTORE

BAR&RESTAURANT

MAIN COURSE (CONT'D)

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 €

LEBANESE SALAD

Crunchy vegetable salad, sautéed potatoes, tahini, fresh cashews, mint and lime juice 22 €

SUMMER VIBES

FONDUE SAVOYARDE (MIN. 2 PEOPLE)

Chignin-Bergeron wine, mountain cured meats, pickled vegetables and green salad 32 € / personne
Vegetarian option (V) 28 € / personne

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 32 €



A U T O R È
BAR & RESTAURANT

CHILDREN'S MENU - 16€

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 €

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 €

COLONEL

Lemon sorbet, vodka Belvédère and lime kaffir 12 €

LIÈGE COFFEE

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

IRISH COFFEE 12 €



AU TORÈ

BAR&RESTAURANT

ITALIAN ICE CREAMS

STRAWBERRY MELBA

Vanilla ice cream, strawberry slices and 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 €

SELECTION OF ICE CREAMS AND SORBETS

Vanilla, chocolate, strawberry, almond milk, mango, lemon 1s 4 € | 2s 6 € | 3s 8 €

CREPE'S

SUGAR, CHOCOLATE, LEMON, MIKADO, « SUZETTE »..... 6 €

WAFFLE'S

« LIÈGE STYLE » - CHANTILLY 6 €

« BRUSSELSTYLE » - CHANTILLY 6 €

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!

