



A U T O R È

BAR&RESTAURANT

T H E M E N U

PLATES TO SHARE

CHARCUTERIE BOARD

Thinly sliced selection, whole-grain mustard and vegetable pickles 32 €

AGED CHEESE BOARD (V)*

Wild nettles, fir honey and pickled vegetables 32 €

BLACK ANGUS DRY SAUSAGE

To slice yourself, served with mustard, onions and pickles 16 €

“FRIENDS’ TERRINE”

Pork and foie gras 25 €

NATURAL TARAMASALATA

Trout roe, chive oil, black pepper and naan bread 24 €

CRISPY VEGETABLE FRIED MAKIS (V)

Sriracha mayo, ginger and yuzu 24 €

VINTAGE SARDINE TIN

Crispy bread, chimichurri, parsley mix and tarragon condiment 26 €

**Our cheeses are aged in Chambéry by Axel Rebecq.*



AU TORÉ

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PLATES TO SHARE (CONT.)

ARTISAN SMOKED SALMON

Crème aigrette, lemon, toast and fresh herbs 34 €

“LA PERLE BLANCHE” OYSTERS NO. 3

*Known as “the Chefs’ Oyster”, shallot vinegar,
lemon and farm butter* 24 € / 6 pc | 48 € / 12pc

OSCIETRA CAVIAR TIN (50 G)

Belvedere vodka, blinis and mimosa garnish 110 €

THE GIANT CROQUE-MONSIEUR TO SHARE

Exceptional bone-in ham, béchamel, summer Beaufort and Abondance cheese 28 €

TRUFFLE PIZZA

Melanosporum truffle, hazelnuts and chives 48€

GREY SHRIMP CROMESQUIS

Lemon, cocktail sauce and fried parsley 24€

CHEESE CROMESQUIS

Mustard–tarragon dip 21€

A P P E T I S E R S

COLD STARTERS

SEA BREAM CARPACCIO

First-press olive oil, lime, Espelette pepper and fresh herbs 29 €

THAI VEGETABLE SALAD (V)

Kimchi, ponzu, coriander, basil and salted peanuts 24 €

BEEF CARPACCIO "HARRY'S BAR STYLE"

Spicy mayo, caper-tarragon condiments, lemon and crispy dark bread 29 €

THAI BEEF SALAD

Grilled Black Angus, crunchy vegetables, mango, mild chili, peanuts and fresh mint 29 €

MARINATED SALMON HEART

Gravlax-style, citrus vinaigrette, chives, pink peppercorn and kalamansi 29 €

TRUFFLED EGG MAYO

Winter truffle, lamb's lettuce and mustard seeds 32 €

LEEEKS VINAIGRETTE

Mimosa garnish, gribiche sauce, crispy dark bread and fresh herbs 24 €

"LA PERLE BLANCHE" OYSTERS NO. 3

Known as "the Chefs' Oyster", shallot vinegar, lemon and farm butter 24 € / 6 pc | 48 € / 12pc

COLD LOBSTER WITH MAYO

Brittany lobster cooked in court-bouillon, hand-whipped mayonnaise, shell vinaigrette and Espelette pepper 38 €



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APPETISERS (CONT.)

COLD STARTERS (CONT.)

OSCIETRA CAVIAR TIN (50 G)

Belvedere vodka, blinis and mimosa garnish 110 €

HOT STARTERS

SOUP OF THE DAY (V)

Croutons and Abondance cheese 21 €

FRENCH ONION SOUP WITH BONE MARROW

*Traditional onion soup, grilled bone marrow, Guérande salt,
croutons and summer Beaufort 26 €*

GREY SHRIMP CROQUETTE

Lemon, cocktail sauce and fried parsley 27 €

OZEN EGG & FARMHOUSE BACON

*Crispy farmhouse bacon, Belle de Fontenay potatoes,
Savoyard espuma and bacon crumble 28 €*

PARMESAN FONDUE BITE

Young greens, toasted hazelnuts, citron and fresh herbs 21 €

PAN-SEARED FOIE GRAS

Bacon shortbread, caramelized onions, sharp jus, potato mousseline and sherry 32 €

ROASTED SCALLOPS

Beurre blanc and brown butter, kale, mousseline and Marcona almonds 32 €

MAIN COURSE

BISTROT

SUNDAY ROAST CHICKEN

Half free-range chicken, green peppercorn jus, apple compote, confit shallots, hand-cut fries, roasted chicken mayo and lettuce 44 €

MOTHER'S MEATLOAF

Braised endives, baby onions, brown jus, hand-cut fries, lettuce and mayo 41 €

SAUSAGE & MASH

Grilled country sausage, farmhouse butter potato purée, brown jus, braised onions, mustard seeds and parsley mix 38 €

FISH & CHIPS

Cod loin poached, breaded and fried in-house, sautéed pak choi, pickles, hand-cut fries, tartar sauce and tarragon-gherkin relish 44 €

CAESAR SALAD

Crisp romaine, roasted chicken, puffed capers, dressing, mimosa egg, croutons, anchovies and parmesan 36 €

ORGANIC PRAWN SALAD

Grilled and peeled prawns, mixed greens, crunchy vegetables, lemon-saffron vinaigrette, pomegranate and fresh mint 39 €

LINGUINE BOLOGNESE

Beef ragout, stracciatella, cherry tomatoes and pecorino 32 €

HAM & CHEESE COQUILLETES

Exceptional bone-in ham, farmhouse cream, Tome and Abondance cheese 32 €

VEGGIE BURGER (V)

Plant-based patty, cheddar, iceberg, pickles, Pink Floyd sauce, hand-cut fries, dressed green salad and mayo 36 €



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MAIN COURSE (CONT.)

EXCEPTIONAL MEATS

THE TORÉ'S BURGER

Minced beef from Ferme Misse, cheddar, iceberg, pickles, Pink Floyd sauce,
hand-cut fries, dressed green salad and mayo 38 €

FLANK STEAK (250 G)*

Hand-cut fries, béarnaise, chimichurri, dressed green salad and mayo 44 €

RIBEYE STEAK (300 G)*

Hand-cut fries, grilled vegetables, béarnaise, chimichurri,
dressed green salad and mayo 54 €

TOMAHAWK TO SHARE (1.2 KG – FOR 2) *

Hand-cut fries, grilled vegetables, béarnaise, chimichurri,
dressed green salad and mayo 160 €

*Exceptional meats selected by the Metzger brothers at Rungis.

MOUNTAIN CUISINE

MELTED MONT D'OR CHEESE

Freshly sliced charcuterie, green salad, pickles and dipping soldiers 38 €

WARM GOAT CHEESE SALAD (V)

Caramelized goat cheese on toast, thyme and mountain honey,
crisp romaine, walnuts, dates and apple–hazelnut condiment 36 €

TARTIFLETTE

Confit and crispy bacon, Reblochon, pickles and fresh herbs 38 €



MAIN COURSE (CONT.)

MOUNTAIN CUISINE (CONT.)

BEAUFORT TART (V)

Caramelized onions, potatoes, green salad and pickles 38 €

SAVOYARD FONDUE (MIN. 2 PERS.)

*Classic "moitié-moitié" blend / Green salad, pickles,
freshly sliced charcuterie 42 € / per pers.*

BRUT

VEAL CHOP WITH MORELS

Rigatoni, winter truffle, stracciatella, pecorino and black pepper 58 €

RIGATONI WITH MORELS & TRUFFLE (V)

Burrata, Melanosporum, pecorino and fresh herbs 44 €

HAM & CHEESE COQUILLETES WITH TRUFFLE

Exceptional bone-in ham, farmhouse cream, summer Beaufort and winter truffle ... 44 €

SOLE MEUNIÈRE (700-800 G)

*Grilled sole with brown butter, iodized mousseline, parsley potatoes,
wilted spinach and lime 64 €*

GRILLED LOBSTER (700-800 G)

*Brittany lobster cooked in court-bouillon, shelled and roasted in brown butter,
fresh herb vierge, parsley potatoes, spinach shoots and lime 68 €*



MAIN COURSE (CONT.)

FUSION

LAMB SHANK

Vegetable tagine, fondant apples, sharp jus, ras el hanout, cashew nuts, dates, fresh mint and harissa 44 €

TERIYAKI BEEF

Grilled Black Angus, basmati rice, sautéed vegetables, honey, smoked soy, ginger and mild chili 41 €

ORGANIC TERIYAKI SALMON

Grilled salmon, basmati rice, sautéed vegetables, honey, smoked soy, ginger and mild chili 41 €

VEGETABLE TERIYAKI (V)

Basmati rice, sautéed vegetables, honey, smoked soy, ginger and mild chili 36 €

ORGANIC PRAWN TOM KHA

Shelled and grilled prawns, coconut, fried rice, lemongrass, ginger and kaffir lime 41 €

RED CHICKEN CURRY

Chicken thigh, wok vegetables, coconut, fried rice, lemongrass, ginger and kaffir lime 44 €

VEGETABLE RED CURRY (V)

Wok vegetables, coconut, fried rice, lemongrass, ginger and kaffir lime 36 €

RAMEN (V)

Udon noodles, poached eggs, crunchy vegetables, miso broth, toasted sesame, coriander and kaffir lime..... 36 €



AU TORÉ

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KIDS' MEALS - 18€

TORÉ'S BURGER

Fries, salad

FISH & CHIPS

Salad, tartar sauce

NUGGETS

Fries, salad

LITTLE CHEESE FONDUE BITES

Fries, salad

ROAST CHICKEN

Apple compote, mashed potatoes

SALMON FILLET

Mashed potatoes, green vegetables

CROQUE MONSIEUR

Cooked ham, Emmental cheese, farm butter, salad, ketchup

TOMATO-BASIL PASTA

HAM & CHEESE COQUILLETES

DESSERTS

ASSORTMENT OF AGED CHEESES

Sweet and savory condiments 21 €

DAME BLANCHE 16 €

DAME BLANCHE TO SHARE 28 €

SELECTION OF ICE CREAMS AND SORBETS

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

THE COLONEL 14 €

IRISH, ITALIAN OR FRENCH COFFEE 14 €

GOURMET COFFEE 14 €

FROZEN LACQUEMANT

Milk blossom ice cream, blueberries and caramelised peanuts 16 €

OUR DESSERT DISPLAY - TO DISCOVER Adults 16 € | Children 9 €

Chocolate mousse, tiramisu, vanilla rice pudding, fresh cut fruit, lemon meringue tart, René's chocolate cake with crème fraîche, blueberry upside-down pavlova, Mont Blanc-style pavlova, citrus & pistachio upside-down pavlova, blueberry tartlet, pecan tartlet.



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!

