



A U T O R È

BAR&RESTAURANT

T H E M E N U

TABLES TO SHARE

MOUNTAIN CURED MEATS

Pickled vegetables and wholegrain mustard 18 €

CHEESE BOARD, RIPENED BY AXEL REBECQ (V)

Sweet and savoury condiments 21 €

RIPENED CHEESES AND MOUNTAIN CURED MEATS

Pickled vegetables and sweet-and-savoury condiments 21 €

SAVOIE DRY SAUCISSON

Served whole, to cut with the knife 12 €

CRAFTSMAN'S SMOKED SALMON

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

TRUFFLE CROQUE-MONSIEUR (V)

Pecorino, mozzarella and basil 18 €

CROQUE-MONSIEUR MONTAGNARD

Bone-in ham, Abondance cheese and pickles 16 €

APPETIZERS

COLD STARTERS

COLORFUL TOMATOES AND BURRATA (V)

Tomato water, sherry, first cold-press olive oil, black garlic and basil 19 €

ANDALUSIAN GASPACHO (V)

Watermelon, summer vegetables, cherries, herb oil, garnishes and condiments 15 €

FRIED MAKIS (V)

*Fried vegetable makis, wakame, tare sauce, katsuobushi,
smoked soy and sweet chilli 19 €*

SEA BREAM TIRADITO

Vegetable vierge, huancaína, fresh herb salad and Timut pepper 22 €

BEEF CARPACCIO

*Passion fruit and lemon vinaigrette, crunchy vegetables, caper berries,
crispy black bread and sea salt flakes 22 €*



STARTERS (CONT'D)

HOT STARTERS

GRILLED SCALLOPS

Beurre blanc, Champagne, spinach shoots and black pepper 24 €

GREY SHRIMP CROQUETTES

Cocktail sauce, lemon and fried parsley 21 €

FROGS' LEGS

Garlic butter, white wine, lemon and parsley-garlic dressing 23 €

DOMINGO'S TACOS

Guacamole, Mexican sauce, condiment with a kick and fresh herbs 21 €

GLAZED TOFU SALAD

Flame-grilled marinated tofu, crunchy vegetables, ginger, sweet chilli and lemongrass 19 €



MAIN COURSES

BIDOCHÉ / MEAT EATERS

BLACK ANGUS RIB-EYE FROM THE METZGER BROTHERS (300G)

*Hand-cut fries, grilled vegetables, green salad, fresh herb mayonnaise
and smoked chimichurri* 42 €

BLACK ANGUS FLANK STEAK FROM THE METZGER BROTHERS (250G)

*Hand-cut fries, grilled vegetables, green salad, fresh herb mayonnaise
and smoked chimichurri* 34 €

THE TORÈ BURGER

*Black Angus beef from Misse farm, cheddar, iceberg lettuce, pickles,
bull sauce, hand-cut fries and green salad* 30 €

PORK FILLET COOKED AT LOW TEMPERATURE

*Sautéed shiitake with herbs, seasonal vegetables, smashed potatoes,
miso jus, ginger and kaffir lime* 32 €

SUNDAY ROAST CHICKEN

*Free-range half chicken, beer and green peppercorn gravy, apple compote,
hand-cut fries, green salad and roast chicken mayonnaise* 34 €

TERIYAKI BEEF

*Grilled Black Angus, basmati rice, sautéed vegetables, honey,
smoked soy, ginger and sweet chilli* 34 €



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MAIN COURSE (CONT'D)

FISHES

GRILLED PRAWNS

Lebanese salad, tahini, pomegranate, cashew nuts, sautéed baby potatoes, lime and fresh mint 34 €

BLACK COD

Delicate white fish, stir-fried vegetable and rice noodle wok, kaffir lime, combava oil and purple shiso 34 €

GREY SHRIMP CROQUETTES

Cocktail sauce, hand-cut fries, salad, lemon and fried parsley 30 €

TERIYAKI SALMON

Responsibly sourced salmon, basmati rice, sautéed vegetables, honey, smoked soy, ginger and sweet chilli 32 €

PASTA

RIGATONI, PESTO AND STRACCIATELLA

Fresh herb pesto, pine nuts, pistachio, basil and pecorino 26 €

LINGUINE BOLOGNESE

Beef ragù, stracciatella, cherry tomatoes and parmesan 28 €



MAIN COURSE (CONT'D)

SALADS

CAESAR SALAD

Grilled chicken, crunchy romaine lettuce, dressing, anchovies, capers, croutons and parmesan 28 €

GRILLED BEEF SALAD

Romaine lettuce and crunchy vegetables, parsley potatoes, tahini, cashew nuts, lime and fresh herbs 28 €

GLAZED TOFU SALAD

Flame-grilled marinated tofu, crunchy vegetables, ginger, sweet chilli and lemongrass 26 €

SUMMER VIBES

FONDUE SAVOYARDE (MIN. 2 PEOPLE)

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

THE VEGETARIAN BURGER (V)

Beyond burger, cheddar, iceberg lettuce, pickles, herb mayonnaise, hand-cut fries, salad and Pink Floyd sauce 28 €

TERIYAKI VEGETABLE WOK (V)

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



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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.

ROAST CHICKEN

Applesauce and mashed potatoes.

WHITE FISH

Mashed potatoes and green vegetables.

PASTA

Bolognese.

PASTA

Ham and cheese.

DESSERTS

100% CHOCOLAT

Cremeux, mousse, crumble and crunch 12 €

LEMON TART

Lemon cremeux, génépi gel, meringue and fresh mint 12 €

BLUEBERRY TART

Frangipane, bourbon vanilla, blueberry compote and fresh blueberries 12 €

THE FRAISIER

Delicate almond sponge, vanilla crème diplomate and strawberries 12 €

CHOCOLATE MOUSSE

Belgian chocolate and sea salt flakes 9 €

UPSIDE-DOWN PAVLOVA

Red berries, kalamansi parfait, coulis and meringue 12 €



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DESSERTS (CONT'D)

MANGO-PASSION

Light mousse, sweet almond crumble, mango and passion fruit 12 €

TIRAMISU

Coffee, mascarpone and Amaretto 12 €

SELECTION OF CHEESES, RIPENED BY AXEL REBECQ

Sweet and savoury condiments 16 €

COLONEL

Lemon sorbet, zest and Bison vodka 12 €

IRISH COFFEE

Whisky, coffee and fresh cream 14 €

ICE CREAMS & SORBETS

SELECTION OF ICE CREAMS AND SORBETS

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



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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!

