

## BREAKFAST *at le Clos*

07:30 am - 10:30 pm

### SAVORY SELECTION

Soft-boiled eggs with bread sticks

Scrambled eggs

Poached eggs

Omelette (*plain or filled*)

*Choice of ingredients: tomato, mushroom, ham, onion, fresh herbs, cheese, spinach, bell pepper*

Eggs Benedict

*Ham, hollandaise sauce*

Eggs Hemingway

*Smoked salmon, hollandaise sauce*

Avocado Toast (vegan)

*Spelt bread, guacamole, avocado, red onion, chipotle tabasco, crispy onion*

Gourmet House Caviar

*10g · €35*

Cured meats from Maison Oteïza

Veal and poultry sausage

Bacon

Seasonal vegetables

Fresh mushrooms

Smoked salmon

Mature cheeses from Maison Hess

### SWEET SELECTION

Selection of breads and pastries from our bakery

Cake and Pastries of the Day

Pancakes or crepes

Choice of toppings: plain, hot chocolate sauce or maple syrup

Porridge

Açaï bowl

Chia bowl (vegan)

*Chia seed pudding with coconut milk*

*Choice of toppings: fruit coulis, granola, coconut flakes, pollen, goji berry*

Cereals and muesli

Chocolate granola

Seasonal fruits

Dried fruits

Yogurt from La Ferme des Peupliers

Cottage cheese

Plant-based, no diary milk and yogurt, gluten-free bread, pastries, and cereals available upon request.

All our meats are from France and Italia.

The allergen list is available upon request.

Please note that any room service for breakfast order is subject to a 10€ charge.



## BREAKFAST *at le Clos*

07h30 - 10h30

### LOMI COFFEE

Founded by a *Meilleur Ouvrier de France*, LOMI carefully roasts its coffee in the Drôme region. « J'ai deux amours » is our organic smooth and well-balanced blend, with notes of milk chocolate and fresh hazelnut.

Espresso · 6 cl  
Americano, Double Espresso · 12 cl  
Cappuccino · 15 cl  
Latte coffee · 24 cl  
Iced coffee · 24 cl  
*Decaffeinated coffee available upon request*

### JING TEA · 25CL

A responsible tea house committed to environmental respect, sustainable development, and fair trade.

#### White Tea

Jasmine Silver Needle · China

#### Green Tea

Jade Sword · China  
Sencha · Japan  
Matcha · Japan (*classic or latte*)

#### Black Tea

Earl Grey · India  
English Breakfast · India  
Darjeeling Emphyrean · India  
Ceylon Breakfast · Sri Lanka  
Red Dragon · China  
Chaï · India (*classic ou latte*)

#### Organic Herbal Infusions

Rooibos · South Africa  
Lemongrass & Ginger · Thailand

### SMOOTHIE · 25CL

Green Energy  
*Kiwi, pineapple, lime, apple*

Tropical Boost  
*Mango, passion fruit, banana*

Red Power  
*Strawberry, banana, apple*

### DETOX JUICE · 25CL

Vitamin Boost myBlend  
*Orange juice, lemon, elderflower, NutriGlow®*

Immunity  
*Mandarin, carrot, lemon, ginger*

Vitality  
*Raspberry, cherry, goji berry, guarana*

### ARTISAN FRUIT JUICE PATRICK FONT · 25CL

Apple  
Corsican clementine  
Yellow tomato  
Pineapple  
Burgundy blackcurrant  
Chardonnay grape  
Shiraz grape

### ARTISAN FRUIT NECTAR PATRICK FONT · 25CL

Vine peach  
Gariguette strawberry  
Mango



## LUNCH & DINNER *for every appetite*

12 pm - 10 pm

Smoked salmon finger, salmon roe, lime	28€
Rigatoni gratined with smoked cheddar ( <i>vegetarian</i> )	32€
Cured meat selection from Maison Oteïza	27€
Cheese selection from Maison Hess	29€
Caesar-style salad, little gem lettuce, preserved lemon	34€
Croque-Monsieur or Croque-Madame, French fries	32€
French beef cheeseburger, French fries wholegrain mustard condiment	32€

Caviar Oscietre Petrossian 50 g / 125 g	250€ / 600€
Caviar Gold Impérial Gourmet House 30 g / 50 g / 125 g	150€ / 240€ / 590€

Puffed Chocolate tartlet	17€
Pistachio crème brûlée	17€
Rum baba, citrus notes, custard cream	17€

The allergen list is available upon request.  
Please note that for all orders from 12€, a 10€ room service charge is applicable.  
All our meats are from France and Italia.



**TO ENJOY**  
*at any time*

10 pm - 07 am

Cured meat selection from Maison Oteiza	27€
Cheese selection from Maison Hess	29€
Rigatoni gratined with smoked cheddar ( <i>vegetarian</i> )	32€
Seasonal vegetable velouté, sour cream, croutons ( <i>vegetarian</i> )	19€
Fresh fruit salad with verbena flavor	16€
Pistachio crème brûlée	17€

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All our meats are from France and Italia.



## FOR GREAT THIRSTS

12 pm- 11 pm

### COLD BEVERAGE

Still and sparkling water	
Velleminfroy, Franche-Comté · 50 cl / 75 cl	6€ / 8€
Thonon, Savoie · 75 cl	8€
Châteldon, Auvergne · 75 cl	8€
Soft drink	
Homemade iced tea · 25cl	8€
Coca-Cola · 33cl	8€
Coca-Zero · 33cl	8€
Orangina · 25cl	8€
Perrier · 33cl	8€
RedBull · 25cl	8€
Fever-Tree Premium Mixer · 20cl	8€
Tonic / Ginger Ale / Ginger Beer	
Smoothie · 25cl	12€
Green Energy · Kiwi, apple, pineapple	
Tropical Boost · Mango, passion fruit, apple	
Red Power · Strawberry, banana, apple	
Artisan juice Patrick Font · 25cl	8€
Apple, Corsican clementine, Yellow tomato,	
Burgundy blackcurrant, Pineapple,	
Chardonnay grape, Shiraz grape	
Artisan nectar Patrick Font · 25cl	8€
Vine peach, Gariguette strawberry, Mango	
Freshly squeezed juice · 15cl	10€
Orange, Lemon, Grapefruit	
Beer · 33cl	10€
Corona - Mexico	
La Petite Fée, Oak Wine Beer, France	
Les Trois Fontaines, France	
Mandubienne lager, white or dark	
Téméraire with Marc de Bourgogne	

## FOR GREAT THIRSTS

12 pm- 11 pm

### HOT BEVERAGE

Lomi Coffee	
Espresso · 6 cl	6€
Americano, Double Espresso · 12 cl	9€
Cappuccino · 15 cl	8€
Latte coffee · 24 cl	8€
Iced coffee · 24 cl	8€
<i>Decaffeinated coffee available upon request</i>	
Jing Tea · 25cl	8€
<b>White Tea</b>	
Jasmine Silver Needle · China	
<b>Green Tea</b>	
Jade Sword · China	
Sencha · Japan	
Matcha · Japan (classic or latte)	
<b>Black Tea</b>	
Earl Grey · India	
English Breakfast · India	
Darjeeling Emphyrean · India	
Ceylon Breakfast · Sri Lanka	
Red Dragon · China	
Chai · India ( <i>classic or latte</i> )	
<b>Organic Herbal Infusion</b>	
Rooibos · South Africa	
Lemongrass & Ginger · Thailand	
Hot Chocolate · 20cl	
Gourmet Hot Chocolate	8€
Green Hot Chocolate with Green Chartreuse	14€
Herbal Infusion from Ferme Saint-Sylvain · 25cl	8€
Roman Chamomile, Verbena, Fresh Mint, Hibiscus Flower, Intrepide Joy (fresh mint, licorice, marigold, ginger)	

## DISCOVER *the bartender's signature creations*

### CLASSIC COCKTAIL 20€

*Craving a timeless favorite? Just ask!*

### SIGNATURE COCKTAIL 20€

#### *Berries Castle*

Hibiscus infused Vodka, Chambord, red fruits puree, blackcurrant juice, lime juice

#### *Hazel Velvet*

Bourbon, Frangelico, sesame oil, lime juice, ginger ale

#### *London Dry Gin*

Gin, Green Chartreuse, Nolow n°7, pineapple juice, lime juice

#### *Sunrise*

Tequila, Aperol, mango juice, lime juice  
homemade honey and lavender syrup, egg white

### ESPRIT CÔTE D'OR 22€

*Cocktails 100% crafted with local products*

#### *Le Monopole*

Fine de Bourgogne, lemon juice, simple syrup, egg white, red wine

#### *Twenty One Vibes*

Crémant de Bourgogne, Eau d'Or Pegasus liquor, Saint Germain, lime juice

### THE UNLIMITED 16€

*Mocktails*

#### *Le Parcelleire*

Shiraz grape juice, lime juice, elderflower syrup, ginger ale

#### *Horizon Exotique*

Pineapple juice, coconut puree, passion fruit juice, lime juice, ginger syrup

#### *Honey Time*

Earl Grey tea, peach juice, lemon juice, homemade honey syrup

## SAVOR *your favorite wine*

	12cl	75cl
<b>SPARKLING WINE</b>		
Bruno Dangin – Crémant de Bourgogne “Cuvée Blanche”	15€	60€
Sèlèque – Champagne “Solessence” Extra Brut	21€	125€
Deutz – Champagne Brut Classic	25€	145€
<b>WHITE WINE</b>		
Domaine Clément Lavallée – Chablis “Ardillers” 2022	19€	70€
Domaine Belleville – Rully 1 <sup>er</sup> Cru “Chapitre” 2020	24€	90€
Domaine des Roches Neuves – Saumur “Insolite” 2024	16€	65€
<b>RED WINE</b>		
Domaine Rossignol Février – Bourgogne “Maison Dieu” 2023	16€	75€
Parcelnaires de Saulx – Pommard 1 <sup>er</sup> Cru 2018	35€	190€
Beaucastel – Côtes du Rhône “Coudoulet” 2017	22€	90€
<b>ROSÉ</b>		
Domaine Clos de L’Ours – Côtes de Provence “L’Accent” 2023	15€	60€
<b>DESSERT WINE</b>		
Château Closiot – Sauternes “Bonneau” 2019	31€	195€
Taylor’s – Porto Tawny 30 years	8cl -35€	

### EXCEPTIONAL WINES

*Served with Coravin®*

Leclerc Briant – Champagne 1 <sup>er</sup> cru Blanc de Blancs Extra Brut 2018	49€	245€
Domaine W. Fèvre – Chablis Grand Cru “Les Preuses” 2019	49€	255€
Jessiaume – Meursault Blagny 1 <sup>er</sup> Cru “La Pièce sous le Bois” 2020	51€	205€
Jessiaume – Corton Grand Cru “Les Grandes Lolières” 2020	75€	275€
Domaine de la Commaraine – Pommard 1 <sup>er</sup> Cru “Clos de la Commaraine” Monopole 2022	92€	395€
Château Poujeaux – Haut Médoc Cru Bourgeois 1996	33€	175€

Prices are in euros, taxes and service included.

Please note that for all orders from 12€, a 10€ room service charge is applicable.

## FOR THE PLEASURE *of our little guests*

12 Pm - 10 pm

Smoked salmon, lemon cream, blinis

*or*

Seasonal vegetable velouté

*or*

Cured meat selection

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Salmon fillet, cream sauce

*or*

Roasted chicken breast with juice

*or*

Rigatoni with Parmesan

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Choice of side:

Fries, homemade mashed potatoes or seasonal vegetables

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Seasonal fruit salad

*or*

Ice cream and sorbet

*or*

Pastry of the day

Menu available for 40€

## WOOF WOOF MENU

*for your fluffy companion*

07:30am - 10 pm

Beef or poultry served with pasta and seasonal vegetables 15€

Premium French croquettes 8€

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