

Welcome to Le Clos,
the vibrant heart of Château la Commaraine.


A chic and lively bistro, Le Clos is a place to gather, savour
and share a sincere cuisine, thoughtfully orchestrated
by Chefs Christophe Raoux and Jérôme Rioux.

With the cuverie just beyond, each dish is shaped in harmony
with the wine: you witness its birth, explore its nuances, taste
it, and the cuisine echoes its character.

Guided by the seasons, Le Clos celebrates the art of good
eating, rooted in conviviality, living tradition and confident
creativity.



STARTER

Green and white asparagus from Armelle Dubois,
mimosa egg, orange *hollandaise*  28 €
(vegetarian)

French king prawn
white miso, seaweed extract 29 €

Salmon in gravlax with blackcurrant
crispy rye, cream cheese 24 €

Homemade duck *pâté croûte*
pistachio, pickles 30 €

Dashi broth
pak-choi cabbage, mushroom 28 €
(vegan)



TO SHARE

Petrossian Ossetra Caviar
50g 270 €
125g 620 €

Gourmet House Imperial Gold Caviar
30g 150 €
50g 240 €
125g 590 €

SUPPLEMENT

Gourmet House Imperial Gold Caviar 10g 35 €



*Net prices in euros, tax and service included.
Cheques are not accepted.*



*Caring, Deeply
A dish highlighting local produces from our region.*


*Origin of our meats: France.
Our fish is sourced from sustainable fishing.*

The list of allergens is available at reception.



FISH

Seabass cooked in chorizo oil
shellfish, New Zealand spinach 48 €

Confit trout from Maison Crisenon 
sautéed mushroom, beef juice, yuzu 38 €

Codfish on the barbecue
red wine *béarnaise*, lemon orzo risotto 42 €


PASTA & RISOTTO

Rigatoni with mushrooms
aged parmesan 39 €
(vegetarian)

Roasted lobster, saffron fregola sarda risotto
herbal oil 78 €



MEAT

Bresse poultry from Deglulaire, gratined macaroni
vinegar juice from the Domaine  44 €

Belaun lamb, grilled white asparagus
pinot noir condiment 52 €


Beef tenderloin, Cadoret oyster
pommes dauphine with nori 59 €

SIDE 10 €

Homemade French fries
Green salad
Seasonal vegetables
Potato *purée*



CHEESE

Flambeed *Délice de Pommard* from Alain Hess
lemon and ginger condiment  25 €
(for two people)

Clacbitou 17 €

24-month-aged Comté 17 €

Brillat-Savarin  17 €

Matured cheese selection 19 €

DESSERT

17 €

Iced and candied lemon
infused with sage

Grapefruit and rose pavlova

Puffed chocolate tart

Apple *tarte tatin*
caramelized tuile, Madagascar vanilla ice cream

Rum baba
citrus notes, fresh cream





*a Journey
through Burgundy*

MIDI 
by L E C L O S

Green and white asparagus from Armelle Dubois,
mimosa egg, orange *hollandaise*

or

Homemade duck *pâté croûte*
pistachio, pickles

.

Codfish on the barbecue
red wine *béarnaise*, lemon risotto

or

Bresse poultry from Deglulaire, gratined macaroni
vinegar juice from the Domaine

.

Puffed chocolate tart

or

Apple *tarte tatin*
caramelized tuile, Madagascar vanilla ice cream

50€

(Menu served at lunch, Monday to Friday, excluding public holidays, excluding beverages)

INITIALE



by L E C L O S

Salmon in gravlax with blackburrant
crispy rye, cream cheese

or

Homemade parsleyed ham *terrine*
crispy tartare

.

Frog leg and snail *vol-au-vent*
garlic, parsley

or

Rooster stewed in Commaraine red wine

.

Délíce de Pommard, mustard bran

.

Winemaker's tart

75€

(Menu served at lunch and dinner, excluding beverages)

SOIR 
by L E C L O S

Smoked organic egg, *meurette style*

.

Confit trout from Maison Crisenon
sautéed mushroom, beef juice, yuzu

.

Bresse poultry from Deglulaire, gratined macaroni
vinegar juice from the Domaine

.

Cheese selection from Maison Hess

.

Grapefruit and rose pavlova

95€

(Menu served at dinner, excluding beverages)