

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

Rully organic egg 
 French peas, lemon caviar, Colonnata bacon 26 €
(vegetarian)

Confit beefsteack tomato
 creamy buratta, basil 28 €

Homemade duck *pâté croûte*
 pistachio, pickles 38 €

Dill marinated amberjack
 beetroot, pine nuts, ponzu 32 €

Dashi broth
 pak-choi cabbage, mushroom 31 €
(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

Sea bass cooked in chorizo oil
razor clams, spinach 48 €

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

Octopus on the barbecue
broccoletti à *la grenobloise*, caper leaf 36 €


PASTA & RISOTTO

Rigatoni, tomato pesto
stracciatella, Taggiasca olive, basil 38 €
(vegetarian)

Roasted lobster, saffron fregola sarda risotto
herbal oil 78 €



MEAT

Bresse poultry from Maison Deglulaire 
eggplant, piquillo pepper 44 €

French beef tenderloin,
gnocchi, samphire, seaweed jam 58 €


Braised veal sweatbread,
poivrade artichoke, black garlic 62 €

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 €

Garigette strawberry
herbal sorbet, lemon dressing

Blackcurrant baba
infused with Jean-Baptiste Johannet liquor

Iced and candied lemon
infused with sage

Puffed chocolate tartlet

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





*a Journey
through Burgundy*

MIDI 

by L E C L O S

Rully organic egg
French peas, lemon caviar, Colonnata bacon

or

Homemade duck *pâté croûte*
pistachio, pickles

.

Octopus on the barbecue
broccoletti à *la grenobloise*, caper leaf

or

Bresse poultry from Maison Deglulaire
eggplant, piquillo pepper

.

Gariguette strawberry
herbal sorbet, lemon dressing

or

Apple *tarte tatin*
caramelized *arlette*, 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

Smoked organic egg, *meurette style*

or

Homemade parsleyed ham *terrine*
crispy tartare

.

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

or

Rooster stewed in Commaraine red wine

.

Délice de Pommard, mustard bran

.

Winemaker's tart

or

Blackcurrant baba
infused with Jean-Baptiste Johannet liquor

75€

(Menu served at lunch and dinner, excluding beverages)

SOIR 
by L E C L O S

Rully organic egg
French peas, lemon caviar, Colonnata bacon

.

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

.

French beef tenderloin,
gnocchi, samphire, seaweed jam

.

Cheese selection from Maison Hess

.

Puffed chocolate tart

95€

(Menu served at dinner, excluding beverages)