

BREAKFAST *at le Clos*

07:30 am - 10:30 am

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*

07:30 am - 10:30 am

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 924€

Rigatoni, tomato pesto, stracciatella,
Taggiasca olive, basil 39€

Cured meat selection from Maison Oteïza 27€

Cheese selection from Maison Hess 29€

Caesar salad, little gem lettuce, candied lemon 34€

Croque-monsieur or Croque-madame, French fries 32€

French beef cheeseburger, French fries
wholegrain mustard condiment 32€

Caviar Oscière Petrossian 50 g / 125 g 270€ / 620€

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

Blackcurrant baba infused with Jean-Baptiste Johannet liquor 17€

Açaï bowl 17€

Pistachio crème brûlée 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 Oteïza	27€
Cheese selection from Maison Hess	29€
Smoked salmon finger, salmon roe, lime	24€
Croque-monsieur	32€
Bellota ham, olive oil crackers	49€
Fresh fruit salad with verbena flavor	17€
Açaï bowl	17€
Pistachio crème brûlée	17€

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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€
Limonade Elixir Bio · 33cl	8€
Crodino Spritz · 17.5cl	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 fruit juice Patrick Font · 25cl	8€
Apple, Corsican clementine, Yellow tomato, Burgundy blackcurrant, Pineapple, Chardonnay grape, Shiraz grape	
Artisan nectar juice Patrick Font · 25cl	8€
Vine peach, Gariguet strawberry, Mango	
Freshly squeezed juice · 15cl	10€
Orange, Lemon, Grapefruit	
Beer · 33cl	10€
Oak Wine Beer, La Petite Fée, 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€
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	
Chai · India (<i>classic or latte</i>)	
Organic Herbal Infusion	
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 GREEN

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 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 PARCELLAIRE

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

EXCEPTIONAL WINES

Served with Coravin®

Leclerc Briant – Champagne 1 ^{er} cru Blanc de Blancs Extra Brut 2018	49€	245€
Domaine W. Fèvre – Chablis Grand Cru “Les Preuses” 2019	49€	255€
Jessiaume – Meursault Blagny 1 ^{er} 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 ^{er} 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

Rully organic egg, mayonnaise

or

Norwegian smoked salmon

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Sea bass fillet, lemon cream sauce

or

Bresse chicken, gravy

or

Rigatoni with Parmesan

~

Choice of side:

Fries, homemade mashed potatoes or seasonal vegetables

~

Seasonal fruit salad

or

Ice cream and sorbet

40€

WOOF WOOF MENU

for your fluffy companion

07:30am - 10 pm

Beef or chicken served with pasta and seasonal vegetables 15€

French kibbles 8€

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