

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

Melon, pine nuts
blackcurrant, cured ham from Les Aldudes 24 €

Confit beefsteack tomato
creamy buratta, basil 28 €
(vegetarian)

Homemade duck *pâté croûte* 
pistachio, grape, pickles and *verjus* 38 €

Dill marinated amberjack
beetroot, ponzu 32 €



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.

LE CLOS



FISH

Seared red mullet
roasted zucchini, fennel, *rouille* condiment 48 €

Confit trout from Maison Crisenon 
yellow and green beans, almond, apricot 38 €

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

PASTA & RISOTTO

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

Roasted lobster, saffron fregola sarda risotto
herbal oil 78 €

Dashi broth
pak-choi cabbage, mushroom 31 €
(*vegan*)



MEAT

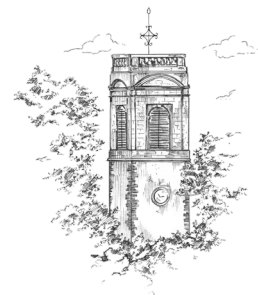
Bresse poultry from Maison Deglulaire 
eggplant, piquillo pepper 44 €

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 €

Gariguet strawberry
herbal sorbet, lemon dressing

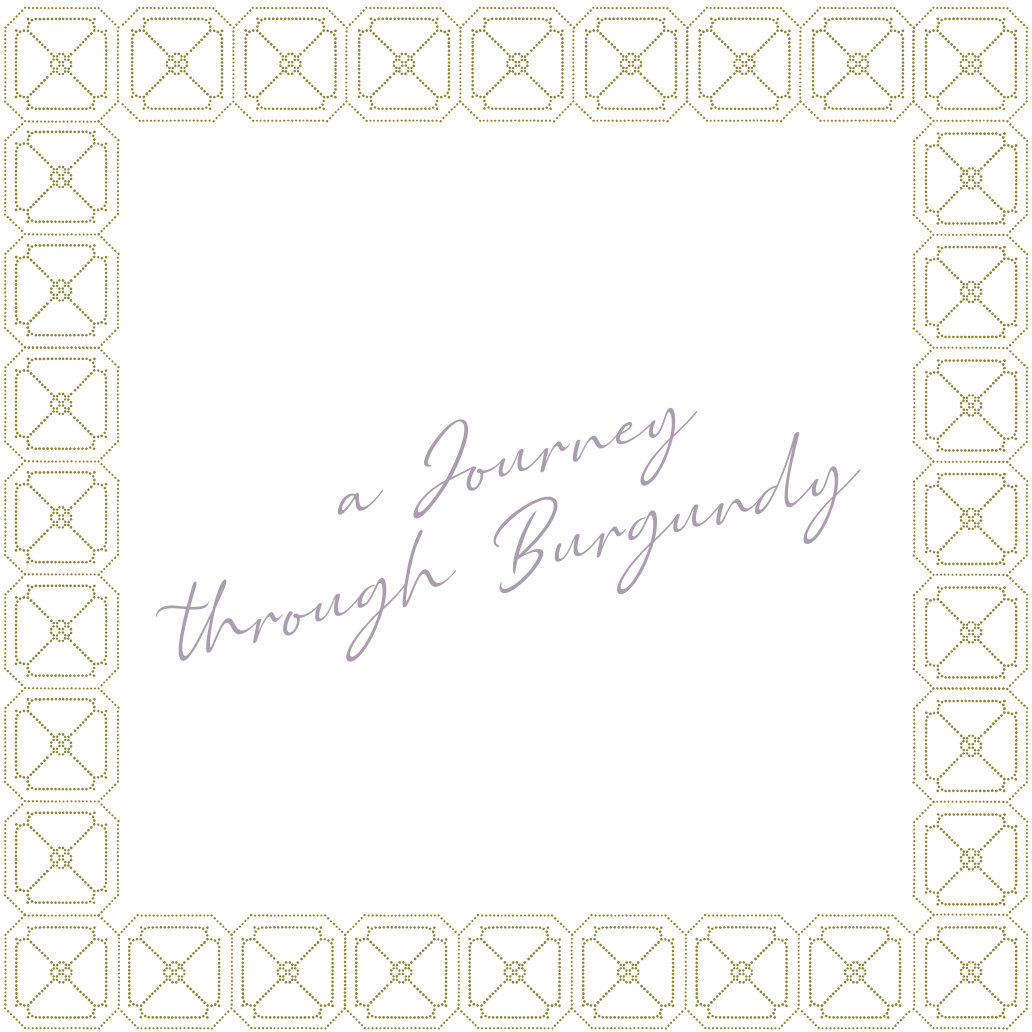
Blackcurrant baba
infused with Jean-Baptiste Joannet liquor

Roasted apricot
orgeat, almond ice cream

Puffed chocolate tartlet
70% Mayans Red Honduras

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





*a Journey
through Burgundy*



Melon, pine nuts
blackcurrant, cured ham from Les Aldudes

or

Homemade duck *pâté croûte*
pistachio, grape, pickles and *verjus*

.

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

or

Bresse poultry from Maison Deglulaire
eggplant, piquillo pepper

.

Gariguet 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 *Commaraire* red wine

.

Délice de Pommard, mustard bran

.

Winemaker's tart

or

Blackcurrant baba
infused with Jean-Baptiste Joannet liquor

75€

(Menu served at lunch and dinner, excluding beverages)

SOIR
by L E C L O S

Melon, pine nuts
blackcurrant, cured ham from Les Aldudes

.

Confit trout from Maison Crisenon
yellow and green beans, almond, apricot

.

French beef tenderloin,
gnocchi, samphire, seaweed jam

.

Cheese selection from Maison Hess

.

Puffed chocolate tartlet
70% Mayans Red Honduras

95€

(Menu served at dinner, excluding beverages)