

BREAKFAST *at le Clos*

07:30 am - 10:30 am

SAVORY SELECTION

Soft-boiled egg with bread sticks

Scrambled egg

Poached egg

Omelette (*plain or filled*)

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

Egg Benedict

Ham, hollandaise sauce

Egg Hemingway

Smoked salmon, hollandaise sauce

Avocado Toast (vegan)

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

Gourmet House Caviar

10 g · €35

Cured meats from Maison Oteïza

Veal and poultry sausage

Bacon

Seasonal vegetables

Fresh mushrooms

Smoked salmon

Matured 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 Bordier

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 · Inda (*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

Gariguet strawberry

Mango



LUNCH & DINNER *for every appetite*

12 pm - 10 pm

Smoked salmon finger, salmon roe, lime	24€
Rigatoni, tomato pesto, stracciatella, Taggiasca olive, basil	38€
Cured meat selection from Maison Oteïza	27€
Cheese selection from Maison Hess	29€
Caesar salad, poultry, lettuce, candied lemon	34€
Croque-monsieur or Croque-madame, French fries	32€
Beef cheeseburger, French fries wholegrain mustard condiment	32€

Caviar Osciètre 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 Joannet liquor	17€
Pistachio crème brûlée	17€
Açaï bowl	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 board selection from Maison Oteïza	27€
Cheese board selection from Maison Hess	29€
Smoked salmon finger, salmon roe, lime (<i>4 pieces</i>)	24€
Croque-monsieur	32€
Bellota ham, olive oil crackers	49€
Reine des prés red fruits plate	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, Gariguette strawberry, Mango	
Freshly squeezed juice · 15cl	10€
Orange, Lemon, Grapefruit	
Beer · 33cl	10€
Elixir Blonde, France	
Elixir Blanche, France	
Elixir IPA, France	
Elixir Pale Ale, France · 0%	
Corona, Mexique	

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€

Decaffeinated coffee available upon request

Jing Tea · 25cl	8€
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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 (*classic or latte*)

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€
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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

SPARKLING WINES

Bruno Dangin - "Prestige de Constance", 2021	17€
Lenoble, Champagne Extra Brut	25€
R. Pouillon, Champagne « Grande Vallée »	26€
Leclerc Briant, Champagne Rosé Extra Brut	27€

WHITE WINES

A-F Gros, Bourgogne Hautes-Côtes de Nuits, 2022	18€
Belleville – Rully 1 ^{er} Cru "Chapitre" 2023	18€
Les Poëte, Reuilly, 2013	15€

RED WINES

E. Delaunay, Bourgogne Hautes-Côtes de Nuits, 2022	17€
Parcellaires de Saulx – Pommard 1 ^{er} Cru 2018	30€
Beaucastel – Côtes du Rhône "Coudoulet" 2017	20€

ROSÉ WINES

Rimauresq, Côtes de Provence « R », 2025	15€
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DESSERT WINES

Château Closiot – Sauternes "Bonneau" 2019	39€
Taylor's – Porto Tawny 30 years	8cl - 35€

EXCEPTIONAL WINES

Served with Coravin®

Egly Ouriet, Grand Cru - « Tradition »	49€
William Fèvre – Chablis Grand Cru "Les Preuses" 2019	44€
Vincent Girardin, Meursault « Les Casse-Têtes », 2022	52€
Jessiaume – Corton Grand Cru "Les Grandes Lolières" 2020	59€
Domaine de la Commaraine – Pommard 1 ^{er} Cru	75€
"Clos de la Commaraine" Monopole 2022	
Château d'Yquem, 1 ^{er} Grand Cru Classé Supérieur, 2007	300€

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 egg, mayonnaise

or

Norwegian smoked salmon

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Sea bass fillet, lemon cream sauce

or

Bresse chicken, gravy

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

40€

WOOF WOOF MENU *for your fluffy companion*

07:30am - 10 pm

Beef or chicken served with pasta and seasonal vegetables	15€
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French kibbles	8€
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