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 Empyrean · 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
Gariguette strawberry
Mango

LUNCH & DINNER

for every appetite

12 pm - 10 pm

Panko-crusted shrimp, wasabi condiment *(5 pieces)*	26€
Cheddar rigatoni, mac & cheese style	39€
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€
French beef cheeseburger with Morbier cheese French fries, whole-grain mustard condiment	32€

Caviar Oscietre Petrossian 50 g / 125 g	270€ / 620€
Caviar Gold Impérial Gourmet House 30 g / 50 g / 125 g	150€ / 240€ / 590€

Quince from Côte-d'Or tart caramelized buckwheat	17€
Seasonal fruit plate, *reine des prés* syrup	16€
Hazelnut custard	16€

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€
Croque-monsieur with ham	32€
Cheddar rigatoni, mac & cheese style	39€
Seasonal fruit plate, *reine des prés* syrup	16€
Hazelnut custard	16€

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.

FOR GREAT THIRSTS

12 pm– 12 am

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 Tonic / Ginger Ale / Ginger Beer	8€
Smoothie · 25cl Green Energy · Kiwi, apple, pineapple Tropical Boost · Mango, passion fruit, apple Red Power · Strawberry, banana, apple	12€
Artisan fruit juice Patrick Font · 25cl Apple, Corsican clementine, Yellow tomato, Burgundy blackcurrant, Pineapple, Chardonnay grape, Shiraz grape	8€
Artisan nectar juice Patrick Font · 25cl Vine peach, Gariguette strawberry, Mango	8€
Freshly squeezed juice · 15cl Orange, Lemon, Grapefruit	10€
Beer · 33cl Elixkir Blonde, France Elixkir Blanche, France Elixkir IPA, France Elixkir Pale Ale, France · 0% Corona, Mexique	10€

FOR GREAT THIRSTS

12 pm- 12 am

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€

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 Empyrean · 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 · 25 cl 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€

SHISO FIZZ
Shiso-infused gin, green Chartreuse, lemon juice, matcha cordial, sparkling water

SUNSTRUCK
Tequila, Mandarine Napoléon, yellow Chartreuse, verjus, oleo saccharum

SMOKY BLOODY
Mezcal, tomato juice, lemon juice, soy sauce, fresh basil, fresh celery, Espelette pepper *(clarified cocktail)*

TRINIDAD MANHATTAN
Sesame-infused bourbon, Frangelico, red vermouth, cocoa bitters

Cocktail Champagne 23€

SOL Y POP
Aperol, Tequila, purée de fruit de la passion, jus de citron vert, blanc d'œuf, champagne

FRENCH 75
Gin, citron jaune, sucre et Champagne

Mocktails 16€

FORET & VERGER
Apple juice, grape juice, lime juice, chestnut syrup, ginger ale

GOLDEN MEMORIES
0% almond liqueur, lime juice, corsican clementine juice, mango juice, vanilla syrup, egg white

HIVERVEINE
0% gin Citadelle, homemade verbena syrup, verjus, blackcurrant juice, verbena espuma

SAVOR
your favorite wine

	12cl
SPARKLING WINES	
Crémant de Bourgogne « les Terroirs », Louis Picamelot	15€
Champagne « Grande Vallée », R. Pouillon	26€
Champagne Rosé Extra Brut, Leclerc Briant	27€
WHITE WINES	
Bourgogne « Les Grandes Carelles », Domaine Lejeune, *2023*	15€
Rully 1er Cru « Chapitre », Belleville, 2023	18€
Reuilly, Les Poëte, 2013	15€
Margaret River, « Chenin Blanc », Dormilona, 2022	25€
RED WINES	
Volnay, Domaine Y. Clerget, 2024	26€
Pommard 1er Cru « Vieilles Vignes », Parcellaires de Saulx, 2018	30€
Côtes du Rhône « Coudoulet », Beaucastel, 2017	20€
ROSÉ WINES	
IGP Île de Beauté « YL », Yves Leccia, 2025	15€
DESSERT WINES	
Barsac « Bonneau », Château Closiot, 2019	39€
Porto, Tawny 30 ans, Taylor's	*8cl* - 35€

EXCEPTIONAL WINES
served with Coravin®

Egly Ouriet, Champagne Grand Cru « Tradition »	49€
Meursault « Les Tessons », Michel Bouzereau, 2022	48€
Chambolle-Musigny 1er Cru « Les Carrières », G.&C. Felettig, 2021	69€
Pommard 1er Cru « Clos de la Commaraine » Monopole, Domaine de la Commaraine, 2023	75€
Château d'Yquem, 1er Grand Cru Classé Supérieur, *2007*	260€

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
~
Sea bass fillet, lemon cream sauce
or
Bresse chicken, gravy
or
Casarecce 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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