

## **DEAR GUEST**

Welcome to Bistro Le Clos.

Le Clos is the Bistro where classic, rustic dishes are served in an informal, cozy setting.

A place to meet, where the chef's craftsmanship and the warm serving go hand in hand, letting you have time – just for you.

A variety of dishes and snacks that can accompany you throughout the day are served with hot and cold drinks.

On the wine list, French traditions meet modern French wines, so there is wine for every dish and for every palate.

We look forward to, for a while, to take you to France.

### **We look forward to serving you.**

Clos:

A term for demarcated (walled) vineyards. Used especially in Burgundy and Alsace.

For questions and any allergenic ingredients in the food, please contact the staff.

**LE CLOS**  
— B I S T R O —

## Cocktails

Le Clos Kir (Creme de Cassis, Sparkling Wine)

Classic Lillet Cocktail (Lillet, White Wine, Orange)

Lillet Elderflower (Lillet, Elderflower, Lime)

Gin Hass (Gin, Mangosyrup, Lemon)\*

Moscow Mule (Vodka, Lime, Ginger Beer)

Dark 'n' Stormy (Rum, Ginger Beer, Lime)\*

Espresso Martini (Vodka, Kahlua, Espresso)

Cosmopolitan (Vodka, Cointreau, Lime, Cranberry)

Rhubarb Cosmopolitan (Vodka, Rhubarb, Cointreau, Lime)

Le Clos Spritz (Prosecco, Cardea Aperitivo, Orange)

Irish Coffee (Coffee, Whiskey, Cream, Brown Sugar)

White Russian (Vodka, Kahlua, Milk)

Negroni (Gin, Vermouth, Bitter, Angostura)

Vodka Martini (Vodka, Vermouth, Lemon)

80,-

\* Alcohol Free Version Available

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## Coffee / Tea

Filter Coffee	29,-
Refill	15,-
Americano	39,-
Café Latte	45,-
Cappuccino	45,-
Cortado	42,-
Espresso Double	35,-
Large Press	69,-
Hot Chocolate	45,-
Hot Chocolate with Cointreau	80,-
Iced Coffee	45,-
Chai Latté	45,-
Tea	39,-

## Snacks Served all day

Salted Almonds  
35,-

Olives  
30,-

Bread and aioli  
39,-

French Fries and aioli  
Small 39,-  
Large 69,-

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## Lunch

### Serves untill 17.30

Omelet with Duck Confit or Ham	139,-
Salad Composée de Confit De Canard (Duck, Walnuts, Salad)	145,-
Croque Madame (Ham, Cheese, Bechamelsauce, Fried Egg)	149,-
Chèvre Chaud (Goat Cheese, Salad, Walnuts)	145,-
Fish du jour (Ask the waiter)	Daily
Paté with Toast, Gherkins and Salad	119,-
Sandwich a la Le Clos (Served with Salad)	129,-
Moules Marinières (Steamed Mussels)	159,-
- French Fries or Bread with Aioli for your Mussels?	39,-
Tartar Maison (Raw Egg Yolk, chips)	159,-
- French Fries or Bread with Aioli for your Tartar?	39,-
Steak Sandwich (Salad, Chilimayo, Onion)	185,-
- French Fries with Aioli for your Sandwich?	39,-
Onion Soup (Onion, Garlic, Bread)	139,-
Steak with Herbal Butter and French Fries	219,-
Vegetarian Dish – ask the waiter (Can be Vegan)	159,-

## Evening

Serves from 17.30

(Last order 21.00)

### Starters

Moules Marinières (Steamed Mussels)	159,-
- French Fries or Bread with Aioli for your Mussels?	39,-
Onion Soup (Onion, Garlic, Bread)	149,-
Salad Composé de Confit de Canard (Duck, Walnuts, Salad)	145,-
Chèvre Chaud (Goat Cheese, Salad, Walnuts)	145,-
Tartar Maison (Raw Egg Yolk, chips)	159,-
- French Fries or Bread with Aioli for your Tartar?	39,-
Brandade (Fish, Potato, Panko)	145,-

### Main Courses

Tartar Maison (Raw Egg Yolk, chips)	189,-
- French Fries or Bread with Aioli for your Tartar?	39,-
Boeuf Bourguignon (Braised Beef) w. Pommes Puré	219,-
Confit de Canard (Duck confit) w. Cassoulet	199,-
Steak Frites with Bearnaise	299,-
Fish Du Jour	daily
Coq Au Vin (Chicken, Mushroom, Onion, White Wine, Bacon)	219,-
Vegetarian Dish - ask the waiter (Can be Vegan)	169,-

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## Extra

French Fries with Aioli	
- Small	39,-
- Large	69,-
Crisp Green Salad with Vinagrette	39,-
Bread with Aioli	39,-
Olives	30,-
Salted Almonds	35,-
Extra Bearnaise/Hollandaise	25,-
Extra Aioli	10,-

## Children

Pasta Bolognese	75,-
Mini Pizza	75,-
Childrens Pancakes	49,-

## Dessert

Creme Brûlée	99,-
Gateau Marcel with Parfait Ice	109,-
Peche Melba (Peach, Raspberry, Almond and Vanilla Ice)	99,-
3 Cheeses with Walnuts and Blackberry	99,-

## Cold Beverages

### Water

Water is free along side other drinks

If ordered on its own, ad libitum, per person 25,-

### Soda

Small 30cl (Cola, Zero, Fanta, Lemon, Sprite) 35,-

Large 50cl (Cola, Zero, Fanta, Lemon, Sprite) 45,-

Small Sparkling Water 30,-

Large Sparkling Water 40,-

Carafe Sparkling Water 65,-

### Juice / Fruit drinks

Apple, Orange, Elderflower, Rhubarb 43,-

### Beer

Carlsberg Pilsner / Tuborg Classic 25 cl 43,-

Carlsberg Pilsner / Tuborg Classic 50 cl 65,-

Kronenbourg Blanc / Brooklyn Hazy IPA 25 cl 45,-

Kronenbourg Blanc / Brooklyn Hazy IPA 50 cl 69,-

Grimbergen Noël 33 / 50 cl 52,- / 74,-

### Spirits (4cl)

A.H. Riise - Cream Liqueur 59,-

Henri Bardouin Pastis 69,-

Ch. De Breuil, Calvados 12 års 119,-

Janneau XO, Armagnac 109,-

Albert Bichot, Marc 89,-

Hibiki, Whisky, Suntory 139,-

J. Pasquet O7 Cognac 129,-

Grand Marnier Centenaire 149,-

Cointreau 69,-

Metusalem 15 års rom 99,-

## Wine List

### Sparkling

Charles Pelletier, Methode Traditionelle  
Cremant De Bourgogne Rosé

Glass / Bottle (75cl)

59,- / 329,-  
99,- / 449,-

### Rosé

Fam. Perrin Rosé  
Manon, Provence Rosé

65,- / 289,-  
85,- / 425,-

### White Wine

Dom. Saint Lannes, Colombard, Gascogne  
Morillon Blanc, Jeff Carrell (Chardonnay)  
Loersch, Riesling Trocken  
Loersch, Riesling Apotheke Kabinett  
Alsace Riesling Grand Cru, Schoenenbourg  
Bardin, Cot. De Ginneois, Sauvignon Blanc  
Dom. Du Colombier, Chablis, Chardonnay

65,- / 289,-  
79,- / 385,-  
85,- / 389,-  
95,- / 449,-  
95,- / 449,-  
89,- / 439,-  
115,- / 549,-

### Red Wine

Domaine Saint Lannes, Gascogne, Merlot, Cab.  
Fond Croze, Côtes Du Rhône  
Rousseau Frere, Pinot Noir  
Sornin, Beaujolais Village  
Ch. Mayne-Vieille, Froncac, Bordeaux  
Irancy, Bourgogne Pinot Noir

65,- / 289,-  
72,- / 339,-  
75,- / 359,-  
79,- / 379,-  
109,- / 499,-  
115,- / 525,-

### Sweet Wines (5cl)

Castelnau de Suduiraut  
Krohn, 10 års Tawny, Port  
Madeira, D'Oliviereas 5 yrs.

79,- / 649,-  
69,- / 599,-  
69,- / 549,-

Please continue, much more to be explored

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## Wine List

### Sparkling

Bottle (75cl)

Charles Pelletier, Methode Traditionelle	329,-
Cremant De Bourgogne Rosé	449,-

### Champagne

Champagne André Clouet Grande Reserve	649,-
Charpentier Rosé	725,-
Tellier Vintage 2017	799,-
Andre Clouet Vintage 2013	879,-
Bonnaire Blanc de Blancs Vintage 2013	899,-
Jacquesson 746 Extra Brut	1399,-

### Rosé

Fam. Perrin Rosé	289,-
Manon, Provence Rosé	425,-
H. Bonnaud, Provence Rosé, BIO, MAGNUM	759,-

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### White Wine

Bottle (75cl)

Dom. Saint Lannes, Colombard, Gascogne	289,-
Vieille Mule, Jeff Carell, Macabeu,	319,-
Plein La Vue, Sauvignon Blanc, BIO	359,-
Rion, Bourgogne Aligoté	389,-
Morillon Blanc, Jeff Carrell (Chardonnay)	385,-
Loersch, Riesling Blauschiefer Trocken, Mosel	389,-
Alsace Riesling, Grand Cru, Schoenenbourg	449,-
Bardin, Cot. De Ginneois, Sauvignon Blanc	439,-
Loersch, Apotheke Riesling Kabinett, Mosel	449,-
Dom. Du Colombier, Chablis, Chardonnay	549,-
H. Brocard, Sancerre Silex	539,-
P. Naigeon, Macon-Vergisson, Bourgogne	579,-
Z. Humbrecht, Riesling Roche Roulée, Alsace, BIO	625,-
Marchand Tawse, Rully, Bougogne	649,-
Z. Humbrecht, Chardonnay, Clos Windsbühl, BIO	725,-
Dom. W. Fevre, Chablis 1er Cru Montmains	949,-
Bouchard Pere, Meursault Les Clous	999,-
Bader-Mimeur, Chas. Montrachet	1199,-
W. Fevre, Chablis Grand Cru Les Clos	1899,-
Raveneau, Petit Chablis MG	2100,-

## Wine List

### Red Wine

### Bottle (75cl)

Domaine Saint Lannes, Gascogne, Merlot, Cab.	289,-
Fond Croze, Côtes Du Rhône, BIO	339,-
Rousseau Frere, Pinot Noir	359,-
A Vue De Nez, Carell, Cabernet Franc, BIO	379,-
V. Sornin, Beaujolais Village, BIO	379,-
Fleurie, Beaujolais, Ch. De Fleurie	439,-
Le Radici, Barolo	499,-
Ch. Mayne-Vieille, Froncac, Bordeaux	499,-
San Giustu, Chianti Classico BIO	479,-
Loersch, Spätburgunder, Mosel (Pinot Noir)	485,-
Irancy, Bourgogne Pinot Noir	525,-
E. Darnaud, Crozes Hermitage, Rhône	519,-
Margaux, Fam. Sichel, Bordeaux	575,-
Ch. Marsau, Côtes De Francs, Bordeaux	619,-
Mercurey, Faiveley, Bourgogne	639,-
Ch. Feytit Guillot, Pomerol, Bordeaux	679,-
Pav. De Leoville Poyferre, St. Julien, Bordeaux	799,-
Confuron Gindre, Vosne-Romanee La Colombiere	1549,-
Marchand Tawse, Beaune 1er Cru Le Clos Du Roi	1349,-

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## Wine List

½ Bottles

### Sparkling

André Clouet Champagne 429,-

### White Wine

H. Brocard, Sancerre 289,-

Dom. Servin, Chablis 275,-

Bouchard, Meursault 559,-

### Red Wine

Ch. Barrail, Saint Emilion, Bordeaux 319,-

Gigondas, Amadieu, Romane Machotte 285,-

Ch. De Beauregard, Fleurie, Beaujolais 289,-

Dom. Faiveley, Bourgogne Rouge 319,-