

## **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,-
Cappucino	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

Snackboard (Charcuterie & Cheese) for 2.  
250,-

Salted Almonds  
35,-

Olives  
30,-

Bread and aioli  
39,-

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

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## Lunch

Serves until 17.30

Omelet with Duck Confit or Ham	142,-
Shrimps (Peel Your-Self) 400 g	145,-
Burrata (Fresh Cheese, Tomato, Balsamic Glaze)	115,-
Snackboard (Charcuterie & Cheese) for 2.	250,-
Quiche Lorraine	115,-
Croque Madame (Ham, Cheese, Bechamelsauce, Fried Egg)	149,-
Salad Nicoise (Tuna, Egg)	145,-
Chèvre Chaud (Goat Cheese, Salad, Walnuts)	145,-
Fish du jour (Ask the waiter)	Daily
Sandwich a la Le Clos (Served with Salad)	129,-
Moules Marinières (Steemed 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,-
Steak with Herbal Butter and French Fries	219,-
Mushroom Risotto (Can be vegetarian)	215,-

**Evening**  
Serves from 17.30 (Last order 21.00)

**Starters**

Shrimps (Peel Your-Self) 400 g	145,-
Salad Nicoise (Tuna, Egg)	145,-
Burrata (Fresh Cheese, Tomato, Balsamic Glaze)	115,-
Chèvre Chaud (Goat Cheese, Salad, Walnuts)	145,-
Quiche Lorraine	115,-

**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,-
Moules Marinières (Steamed Mussels)	179,-
- French Fries or Bread with Aioli for your Mussels?	39,-
Confit de Canard (Duck confit) w. Cassoulet	209,-
Steak Frites with Bearnaise	299,-
Fish Du Jour	daily
Coq Au Vin (Chicken, Mushroom, Onion, White Wine, Bacon)	219,-
Mushroom Risotto (Can be vegetarian)	215,-
Venison with Passionfruit Glace and Pommes Fondant	225,-

## 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

Lasagne	89,-
Fish & Fries	99,-
Childrens Pancakes	49,-

## Dessert

Creme Brûlée	79,-
Icecream with Berries and Meringue	89,-
Gateau Marcel with Parfait Ice	109,-
3 Cheeses	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) 37,-

Large 50cl (Cola, Zero, Fanta, Lemon, Sprite) 47,-

Small Sparkling Water 33,-

Large Sparkling Water 40,-

Carafe Sparkling Water 65,-

### Juice / Fruit drinks

Apple, Orange, Elderflower, Rhubarb 43,-

### Beer

Carlsberg Pilsner / Tuborg Classic 25 cl 45,-

Carlsberg Pilsner / Tuborg Classic 50 cl 67,-

Kronenbourg Blanc / Brooklyn Hazy IPA 25 cl 47,-

Kronenbourg Blanc / Brooklyn Hazy IPA 50 cl 71,-

Grimbergen Double 33 / 50 cl 51,- / 73,-

### Spirits (4cl)

A.H. Riise - Cream Liqueur 59,-

Henri Bardouin Pastis 69,-

Ch. De Breuil, Calvados 8 yrs 89,-

Janneau XO, Armagnac 109,-

Albert Bichot, Marc 89,-

Mosgaard, Oure, Denmark, Whisky Exp. 4 175,-

Bache Gabrielsen, Cognac VSOP 79,-

Grand Marnier Centenaire 149,-

Cointreau 69,-

Metusalem 15 års rom 99,-

## Wine List

### Sparkling

### Glass / Bottle (75cl)

Charles Pelletier, Methode Traditionelle	69,- / 339,-
Cremant De Bourgogne Rosé	99,- / 449,-

### Rosé

Saint Lannes Rosé Gascogne, Merlot	69,- / 289,-
L'Orangerie De Carignan, Cabernet, Bordeaux	75,- / 329,-
Dom. Vignot, Burgundy Rosé, Pinot Gris	95,- / 445,-

### White Wine

Dom. Saint Lannes, Colombard, Gascogne	69,- / 289,-
Loersch, Riesling Trocken	82,- / 389,-
Carell, Morillon Blanc (Chardonnay)	83,- / 395,-
Dom. Vignot, La Colliniere, Burgundy Chardonnay	85,- / 445,-
Loersch Riesling kabinett	95,- / 449,-
Alsace Riesling Grand Cru	95,- / 449,-
Bardin, Cot. De Ginneois, Sauvignon Blanc	89,- / 439,-
Dom. Henri, Chablis, Chardonnay	120,- / 549,-

### Red Wine

Domaine Saint Lannes, Gascogne, Merlot, Cab.	69,- / 289,-
Fond Croze, Côtes Du Rhône BIO	73,- / 339,-
Dom. Vignot, Pinot Noir	75,- / 359,-
Ch. Carignan, Cadillac, Merlot Bordeaux	95,- / 425,-
Dom. Vignot, Bourgogne Pinot Noir, Côte St. Jacques	95,- / 445,-
COS, Frapatto, BIO, Sicily	110,- / 525,-

### Sweet Wines (5cl)

Castelnau de Suduiraut, Sauternes	79,- / 649,-
Krohn, 10 års Tawny, Port	79,- / 599,-
Madeira, D'Oliviereas 5 yrs.	79,- / 549,-

Please continue, much more to be explored

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## Wine List

### Sparkling

Bottle (75cl)

Charles Pelletier, Methode Traditionelle	339,-
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

Dom. Saint Lannes, Gascogne	289,-
L'Orangerie De Carignan, Cabernet, Bordeaux	329,-
Dom. Vignot, Côte St. Jacques, Pinot Gris	445,-
H. Bonnaud, Provence Rosé, BIO, MAGNUM	759,-

## Wine List

### White Wine

Bottle (75cl)

Dom. Saint Lannes, Colombard, Gascogne	289,-
Vieille Mule, Jeff Carell, Macabeu,	319,-
Plein La Vue, Sauvignon Blanc, ØKO	359,-
Morillon Blanc, Jeff Carrell (Chardonnay)	395,-
Loersch, Riesling Blauschiefer Trocken, Mosel	389,-
Rion, Bourgogne Aligoté	425,-
Alsace Riesling, Grand Cru,	449,-
Bardin, Cot. De Ginneois, Sauvignon Blanc	439,-
Loersch, Apotheke Riesling Kabinett, Mosel	449,-
Dom. Henri, Chablis, Chardonnay	549,-
Sancerre, Sauvignon Blanc, Loire, Frankrig	539,-
P. Naigeon, Macon-Vergisson, Bourgogne	579,-
Z. Humbrecht, Riesling Roche Roulée, Alsace, ØKO	625,-
Marchand Tawse, Rully, Bougogne	649,-
Z. Humbrecht, Chardonnay, Clos Windsbühl, ØKO	725,-
J.M. Boillot, Montagny 1er Cru, Bourgogne	875,-
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,-
Dom. Vignot, Pinot Noir	359,-
A Vue De Nez, Carell, Cabernet Franc, BIO	379,-
V. Sornin, Beaujolais Village, BIO	379,-
Ch. Carignan, Cadillac, Bordeaux, Merlot	425,-
Fleurie, Beaujolais, Ch. De Fleurie	439,-
Dom. Vignot, Côtes Saint Jacques, Bourgogne Pinot Noir	445,-
Le Radici, Barolo	499,-
Loersch, Spätburgunder, Mosel (Pinot Noir)	485,-
Piaggia, Pietranera, Toscana, Sangiovese	499,-
San Giustu, Chianti Classico, Sangiovese, Toscana, BIO	525,-
COS, Frapatto, Sicilien, BIO	525,-
E. Darnaud, Crozes Hermitage, Rhône	519,-
Margaux, Fam. Sichel, Bordeaux	575,-
Ch. Marsau, Côtes De Francs, Bordeaux	619,-
Pav. De Leoville Poyferre, St. Julien, Bordeaux	799,-
Ch. Lafleur Gazin, Pomerol, Bordeaux	850,-
Confuron Gindre, Vosne-Romanee La Colombiere	1549,-

## 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,-