

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)

90,-

Order 2 alike 140,-

* Alcohol Free Version Available

LE CLOS
— B I S T R O —

Coffee / Tea

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

Snacks

Salted Almonds
35,-

Croissant
29,-

Sourdough Bread with cheese and marmelade
68,-

Olives
30,-

Bread and aioli
39,-

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

LE CLOS
— B I S T R O —

Lunch

Serves until 17.30

Omelet with Duck Confit or Ham	145,-
White Asparagus with Blanquette Sauce & White Fish	145,-
Croissant Au Poulet	98,-
Quiche Lorraine	125,-
Croque Madame (Ham, Cheese, Bechamelsauce, Fried Egg)	149,-
Salade Lyonnaise (Poched egg, Asparagus Potato, Haricot)	145,-
Bouillabaise (Redfish, Scallop)	145,-
Chèvre Chaud (Goat Cheese, Salad, Walnuts)	145,-
Fried White Fish with Crispy Crudit� & Sauce Nage	279,-
Moules Marini�res (Steamed Mussels)	165,-
- French Fries or Bread with Aioli for your Mussels?	39,-
Steak Tartar (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,-
Rib-Eye with Herbal Butter and French Fries	219,-
Ratatouille with Goat Cheese and Fresh Herbs (Veg.)	145,-

Evening
Serves from 17.30 (Last order 21.00)

Starters

Bouillabaise (Redfish, Scallop)	145,-
Salade Lyonnaise (Poched egg, Asparagus Potato, Haricot)	145,-
Chèvre Chaud (Goat Cheese, Salad, Walnuts)	145,-
Quiche Lorraine	125,-
White Asparagus with Blanquette Sauce & White Fish	145,-

Main Courses

Steak Tartar (Raw Egg Yolk, chips)	189,-
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	219,-
Rib-Eye with Fries and Bearnaise	299,-
Fried White Fish with Crispy Crudité & Sauce Nage	279,-
Red Deer, with turnippuré, Sauce of Game, Beets and Herbs	225,-
Ratatouille with Goat Cheese and Fresh Herbs (Veg.)	175,-

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 Icecream	49,-

Dessert

Creme Brûlée	79,-
Rhubarb Compot with classic sauce	95,-
Gateau Marcel	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 (Pepsi, Max, Mirinda Orange, Lemon, Kondi) 38,-

Large 50cl (Pepsi, Max, Mirinda Orange, Lemon, Kondi) 48,-

Sparkling Water Small / Large 33,- / 43,-

Carafe Sparkling Water 69,-

Juice / Fruit drinks

Elderflower, Black Currant, Cranberry 43,-

Beer

Odense Lager / Odense Classic 30 cl 46,-

Odense Lager / Odense Classic 40 cl 67,-

Royal Blanche 30 cl / 50 cl 48,- / 72,-

Anarkist New England IPA 40 cl 70,-

Affligem Dubbel 33 / 50 cl 53,- / 75,-

Alcoholfree Beer (ask for options) 49,-

Spirits (4cl)

Five Farms – Irish Cream Liqueur 69,-

Henri Bardouin Pastis 69,-

Ch. De Breuil, Calvados 8 yrs 89,-

Janneau XO, Armagnac 109,-

Albert Bichot, Marc 89,-

Mosgaard, Oure, Denmark, Whisky Exp. 4 150,-

Bache Gabrielsen, Cognac VSOP 79,-

Grand Marnier Centenaire 150,-

Cointreau 69,-

Metusalem 15 års rom 99,-

Wine List

LE CLOS
— B I S T R O —

Sparkling

Charles Pelletier, Methode Traditionelle
Cremant De Bourgogne Rosé
Goldatzel, Riesling Alcohol free

Glass / Bottle (75cl)

69,- / 339,-
99,- / 449,-
69,- / 339,-

Rosé

Saint Lannes Rosé Gascogne, Merlot
L'Orangerie De Carignan, Cabernet, Bordeaux
Dom. Vignot, Burgundy Rosé, Pinot Gris

71,- / 289,-
79,- / 339,-
95,- / 445,-

White Wine

Dom. Saint Lannes, Colombard, Gascogne
Carrel, Plein La Vue, Sauvignon Blanc, BIO
Loersch, Riesling Trocken
Loersch Riesling kabinett
Delle Selve, Bianco, Rebola, Italy, BIO
Dom. Henri, Chablis, Chardonnay

71,- / 289,-
79,- / 369,-
90,- / 410,-
97,- / 459,-
92,- / 429,-
125,- / 549,-

Red Wine

Domaine Saint Lannes, Gascogne, Merlot, Cab.
Dom. Vignot, Pinot Noir
Carrel, La Remontada, Ripasso-Style
La Pouladière, Côtes Du Rhône, BIO
Bourgogne Pinot Noir, Dom. Vignot
Barolo, Le Radici

71,- / 289,-
79,- / 369,-
82,- / 375,-
79,- / 369,-
95,- / 445,-
112,- / 525,-

Sweet Wines (5cl)

Chamille De La Tour Blanche, Sauternes
Krohn, 10 års Tawny, Port
Madeira, D'Oliviereas 5 yrs.

79,- / 699,-
79,- / 599,-
79,- / 549,-

Please continue, much more to be explored

Wine List

LE CLOS
— B I S T R O —

Sparkling	Bottle (75cl)
Charles Ninot, Blanc De Blancs, Methode Traditionelle	339,-
Cremant De Bourgogne Rosé	449,-
Goldatzel, Riesling Alcohol free	339,-

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	339,-
Dom. Vignot, Côte St. Jacques, Pinot Gris	445,-
Manon, Côtes De Provence	435,-
H. Bonnaud, Provence Rosé, BIO, MAGNUM	899,-
Manon, Côtes De Provence, MAGNUM	899,-

Wine List

LE CLOS
— B I S T R O —

White Wine

Bottle (75cl)

Dom. Saint Lannes, Colombard, Gascogne	289,-
Vieille Mule, Jeff Carell, Macabeu,	319,-
Plein La Vue, Sauvignon Blanc, BIO	369,-
Loersch, Riesling Altärchen Trocken, Mosel	410,-
Rion, Bourgogne Aligoté	425,-
Delle Selve, Bianco, Rebola Italy BIO	429,-
Dom. Vignot, Bourgogne Chardonnay, Colliniere	445,-
Alsace Riesling, Grand Cru,	459,-
Bardin, Cot. De Ginneois, Sauvignon Blanc	439,-
I Muretti, Libera, Rebola, Italy BIO	445,-
Loersch, Apotheke Riesling Kabinett, Mosel	459,-
Dom. Henri, Chablis, Chardonnay BIO	549,-
Sancerre, Sauvignon Blanc, Loire, Frankrig	539,-
Faiveley, Rully, Bourgogne	799,-
Z. Humbrecht, Chardonnay, Clos Windsbühl, ØKO	740,-
Dom. W. Fevre, Chablis 1er Cru Montmains	949,-
Bader-Mimeur, Chas. Montrachet	1299,-
Bader-Mimeur, Meursault, Limozin	1475,-
Loersch, Devon Terrassen, Riesling GG, MG	1500,-
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	359,-
Dom. Vignot, Pinot Noir	369,-
Côtes Du Rhône, La Poulardiere, BIO	369,-
Carrel, La Remontada, If you enjoy Ripasso-Style	375,-
A Vue De Nez, Carell, Cabernet Franc, BIO	379,-
V. Sornin, Beaujolais Village, BIO	379,-
Ch. Carignan, Cadillac, Bordeaux, Merlot	445,-
Fleurie, Beaujolais, Ch. De Fleurie	439,-
Dom. Vignot, Côtes Saint Jacques, Bourgogne Pinot Noir	445,-
I Muretti, Lulone Sangiovese (Light), Italy BIO	380,-
Le Radici, Barolo	525,-
Loersch, Spätburgunder, Mosel (Pinot Noir)	485,-
San Giustu, Chianti Classico, Sangiovese, Toscana, BIO	545,-
COS, Frapatto, Sicilien, BIO	525,-
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,-
P. Naigeon, Fixin VV, Bourgogne	999,-
Faiveley, Mercurey 1er Cru Myglands, Bourgogne	1199.-

Wine List

P.Naigeon, Gevrey-Chambertin, Les Marchais	1675,-
Beaumont, Morey-Saint Denis	1575,-

½ Bottles

Sparkling

André Clouet Champagne	429,-
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White Wine

Bouchard, Meursault	559,-
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Red Wine

Ch. De la Commanderie, Lalande de Pomerol, Bordeaux	319,-
Ch. De Beauregard, Fleurie, Beaujolais	289,-