



BRUNCH

10.30 - 14.00

Brunch Plate

Fried eggs, gruyere, bacon, fried sausages, Greek yogurt with granola, ½ avocado with crushed almonds, 1 slice of rye bread & 2 slices of sourdough bread. -
Add: Smoked salmon 29,-

169,-

Omelette

Classic Omelet with toasted rye bread

119,-

Avocado Toast

Toasted sourdough bread with cream cheese & fried egg

129,-

Granola

Greek yogurt served with Granola & Berry Compote

59,-

Croissant

35,-

Cheese & Bread

Toasted sourdough bread with Gruyere cheese, salad and jam

65,-

Pain au Chocolat

French croissant with chocolate

39,-

LUNCH

11:00 - 16:00 (Last order 16:00)



LUNCH

Salmon sandwich

Smoked salmon on toasted sourdough bread with cream cheese, radish, lemon & dill.

149,-

Avocado toast

Toasted sourdough bread with cream cheese & fried egg

129,-

Bistro Burger - w. Fries

Beef, dijon mayo, gruyere cheese, onion compote, pickled cucumbers, pickled red onions and tomato relish.

189,-

Croque Madame

French toast with ham, cheese, fried egg & bechamel sauce.

149,-

Shrimp sandwich

Classic shrimp dish on toasted sourdough bread, dill, lemon and mayo.

139,-

Tartare

Tartar of beef, chive mayo, potato chips, bitter lettuce & egg yolk

169,-

Moules Marinière

Steamed mussels in creamy white wine sauce with fresh herbs.

149,-

Steak Frites

250g Ribeye served with fries and bearnaise mayo.

325,-

Minced beef on toast

150g, Beef on buttered sourdough bread, pickles, capers, horseradish, beetroot & egg yolk

175,-



SALADS

Crispy Caesar Salad

Crispy breaded chicken, salad tossed in vinaigrette with croutons & parmesan

155,-

Chevre Chaud

Salad with goat cheese, walnuts, figs & blackberries.

155,-



SIDES & DIPS

House fries

*35,- / 55,-

Truffle fritters with gruyère *49,- / 69,-

Broccoli - grilled w. lemon *39,- / 49,-

Sourdough Bread & Aioli *35,- / 49,-

Crispy truffle chips 35,-

Crispy chips with olive oil 35,-

Olives / Almonds 35,-

Dips 19,-

Truffle, Tarragon, Chili, Aioli,

Regular Mayo or Ketchup *Add-on

LE CLOS
— B I S T R O —
THE FRENCH CAFÉ

EVENING

5:00 PM - 9:00 PM (Last Order 9:00 PM)

SNACKS

Caviar 10g / 30g w. blinis, sour cream & chives	199,- / 499,-	Truffle fritters with gruyère	69,-
Oysters per piece. (Min. 3 pcs.)	45,-	Broccoli - grilled w. lemon	49,-
Snails 6 Snails in garlic & parsley	99,-	Sourdough Bread & Aioli	49,-
		Olives / Almonds	35,-
		Crispy chips - Olive or truffle	35,-

STARTERS

Carpaccio Classic carpaccio, arugula, pine nuts & plenty of parmesan	149,-	Smoked Salmon Cold smoked salmon, cucumber, radish, trout roe & frisée salad.	139,-
French Onion Soup Onions, Gruyere cheese & Bread	149,-	Tartare Tartar of beef, chive mayo, potato chips, bitter lettuce & egg yolk	189,- / 239,-
Moules Marinière White wine steamed mussels	149,- / 189,-		

MAIN COURSES

Ravioli Scallop, mushrooms & parmesan	219,-	Fish du jour Today's fresh catch with seasonal vegetables - Ask your waiter!	289,-
Bistro Burger w. Fries Beef, dijon mayo, gruyere cheese, onion compote, pickled cucumbers, pickled red onions and tomato relish.	189,-	Stuffed Chicken Puree of sweet potatoes, parsley root, Brussels sprouts, & cloud sauce.	259,-
Steak Frites 250g Ribeye served with house fries and bearnaise sauce.	350,-	Beef Bourguignon Braised beef jaws	239,-
Côte de Boeuf 350g Côte de Boeuf, crispy salad, classic bearnaise sauce and crispy fries.	475,-	 Tenderloin (Teres Major) To Share? 400g Beef tenderloin with fries and bearnaise (Teres Major)	625,-



SIDES & DIPS

House fries (optional)	35,-	Broccoli - grilled w. lemon	39,-
Mashed potatoes (optional)	39,-	Truffle fries with gruyère cheese	49,-
Sourdough bread (opt.)	35,-	Dips	19,-
Green salad (optional)	35,-	Truffle, Tarragon, Chili, Aioli, Regular Mayo or Ketchup	

DESSERT

Vanilla ice cream Served with warm chocolate sauce	99,-
3 cheeses	125,-
Affogato Espresso & Vanilla Ice Cream	89,-
Chocolate mousse Dark chocolate & Meringue	119,-
Crème Brûlée	99,-

CHILDREN'S MENU

Fish & Chips	99,-
Crispy Chicken & Fries	99,-

LE CLOS
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BEVERAGES

WATER

Plain iced water is free of charge along with other drinks.
Otherwise:

25,- per person

SODA

PEPSI	37,- / 48,-
PEPSI MAX	37,- / 48,-
FAXE KONDI FAXE	37,- / 48,-
KONDI APP.	37,- / 48,-
LEMON	37,- / 48,-
SPARKLING WATER	33,- / 43,-
CARAFE	59,-



JUICE

ELDERFLOWER	43,-
RHUBARB	43,-
LEMON/LIME LEMONADE	43,-
CRANBERRY	43,-
APPLE	43,-
ORANGE	43,-

COCKTAILS



1 for 99,-
2 of the same 150,-

COFFEE & TEA

FILTER COFFEE / REFILL	29,- / 15,-
AMERICANO	39,-
DOUBLE ESPRESSO	32,-
FLAT WHITE / CORTADO	42,-
CAFÈ LATTE / CAPPUCCINO	45,-
ICED COFFEE	45,-
HOT CHOCOLATE	45,-
CHAI LATTÉ	47,-
TEA	39,-

BEER

ODENSE PILSNER	46,- / 67,- / 85,-
ODENSE CLASSIC	46,- / 67,- / 85,-
ROYAL BLANCHE	48,- / 72,-
ANARKIST NEW ENGLAND IPA	70,-
AFLIGEM DOUBLE	53,- / 75,-
HEINEKEN 0.0% 33CL.	45,-
ANARKIST HAZY IPA 50CL.	60,-

SPIRITS 4cl.

FIVE FARMS - CREAM LIQUER	69,-
HENRI BARDOUIN PASTIS	69,-
CH.DE. BREUIL, CALVADOS	89,-
JANNEAU XO, ARMAGNAC	109,-
ALBERT B. MARC DE BOURG.	89,-
MOSGAARD WHISKY, EXP. 4	150,-
BACHE COGNAC VSOP GRAND	79,-
MARNIER CENTENAIRE	150,-
COINTREAU	69,-
METUSALEM 15Y RUM	99,-

WINE LIST

SPARKLING

CHARLES NINOT, BLANC DE BLANCS	75,- / 349,-
ALBERTI, CREMANT DE BURGOGNE ROSÉ	99,- / 459,-
ALBERTI, CREMANT DE BOURGOGNE BDB BRUT	525,-
GOLDATZEL, RIESLING (ALCOHOL FREE)	75,- / 349,-

CHAMPAGNE

ANDRÉ CLOUET GRANDE RESERVE	750,-
CHARPENTIER ROSÉ	775,-
TELLIER VINTAGE	899,-
BONNAIRE BLANC DE BLANC VINTAGE 2013	899,-
JAQUESSON 746 EXTRA BRUT	1399,-
ANDRÉ CLOUET GRANDE RÉSERVE 37.5 CL	429,-

ROSE

DOM. SAINT LANNES MERLOT, GASCOGNE MANON,	72,- / 295,-
CÔTES DE PROVENCE ROSÉ MANON, CÔTES DE	95,- / 445,-
PROVENCE ROSÉ, (MAGNUM)	899,-

SWEET WINES

FONSECA BIN 27, RUBY PORT 5CL. (37.5CL)	69,- / 325,-
CHARMILLE DE LA TOUR BLANCHE - SAUTERNES 5CL	79,- / 699,-
CH. DE DIUSSE 50CL.	399,-
D'OLIVIERA MADEIRA SWEET 5 ÅRS	549,-
DOM. CHUPIN, COTEAUX DE LAYON	375,-

WINE LIST

WHITE WINE

DOM. SAINT LANNES COLOMBARD, GASCOGNE	72,- / 295,-
CARREL, BISTROLOGIE SAUV.BLANC (ØKO/BIO)	79,- / 325,-
LOERSCH, RIESLING TROCKEN, MOSEL	95,- / 425,-
LOERSCH RIESLING KABINETT, MOSEL (SWEET)	100,- / 479,-
DOM. DU COLOMBIER. PETIT CHABLIS, CHARDONNAY	115,- / 500,-
A. COMBIER, CHARDONNAY (ØKO/OAK AGED)	130,- / 599,-
VIEILLE MULE, JEFF CARELL, MACABEU	319,-
DELLE SELVE, BIANCO, REBOLA, (BIO/NATURE)	429,-
ALSACE RIESLING, GRAND CRU	469,-
BARDIN, COT. DE GINNEOIS, SAUVIGNON BLANC	439,-
DOM. VIGNOT, BOURGOGNE CHARDONNAY, COLLINIÈRE	455,-
SANCERRE, SAUVIGNON BLANC, LOIRE	539,-
LOERSCH, RIESLING TERRASSEN GG, TR. APOTHEKE	745,-
FAIVELEY, RULLY LES VILLERANGES, BOURGOGNE	699,-
JEREMY ARNAUD, CHABLIS 1ER CRU, VAU DE VAY	949,-
BADER-MIMEUR, MEURSAULT LIMOZIN	1475,-
BADER-MIMEUR, CHAS. MONTRACHET	1299,-
LOERSCH, RIESLING TERRASSEN GG TR. APOTHEKE (MAGNUM)	1500,-
F.RAVENEAU, PETIT CHABLIS(MAGNUM)	2100,-
DOMAINE DU COLOMBIER, CHABLIS 37.5 CL	295,-

WINE LIST

RED WINE

DOM. SAINT LANNES, GASCOGNE, MERLOT CAB.	72,- / 295,-
DOM. VIGNOT, PINOT NOIR	79,- / 369,-
CÔTES DU RHÔNE, LA POULARDIÈRE (BIO)	79,- / 369,-
CARREL. LA REMONTADA -IF YOU'RE FOND OF RIPASSO	83,- / 380,-
COSTES DU CH. FERET-LAMBERT, BORDEAUX, MERLOT	82,- / 370,-
LE RADICI BAROLO	110,- / 525,-
J. CARREL, EN COTEAUX GAMAY	369,-
A. COMBIER, JULIÉNAS, BEAUJOLAIS (BIO)	549,-
DELLE SELVE, IL, CAB. SAUV. ITALY (BIO/NATURE)	445,-
LOERSCH, SPÄTBURGUNDER, MOSEL, PINOT NOIR	485,-
SAN GIUSTU, CHIANTI CLASSICO, SANGIOVESE (BIO)	555,-
I MURETTI, OLTRE, CAB. S. RESERVE, ITALY (BIO)	595,-
CHATEAU LA BONNELLE, SAINT EMILION GRAND CRU	600,-
A.COMBIER, HAUTES COTES DE BEAUNE, BOURGOGNE (BIO)	630,-
MARGAUX, FAM. SICHEL, BORDEAUX	575,-
PAV. DE LEOVILLE POYFERRE, ST. JULIEN, BORDEAUX	825,-
CH. LAFLEUR GAZIN, POMEROL, BORDEAUX	850,-
CH. CARIGNAN, CADILLAC, BORDEAUX (MAGNUM)	895,-
P.NAIGEON, FIXIN VIELLE VIGNES, BOURGOGNE	999,-
A. COMBIER, MARSANNAY, BOURGOGNE (BIO)	900,-
BEAUMONT, MOREY-ST-DENIS, BOURGOGNE	1349,-
P.NAIGEON, GEVREY CHAMBERTIN LES MARCHAIS	1675,-
CH.DE LA COMMANDERIE, POMEROL, BORDEAUX 37.5 CL	319,-
CH. DE BEAUREGARD, FLEURIE, BEAUJOLAIS 37.5CL	289,-

COCKTAILS

99,-

(2 of the same 150,-)

***French 75 (Gin, sugar syrup, lemon, bubbles)**

Old Fashion (Bourbon, cane sugar, angostura)

***Clover Club (Gin, raspberry syrup, egg white, lime juice)**

Lillet Elderflower (Lillet, elderflower, lime)

***Gin Hass (Gin, mangosirup, lemon)**

Moscow Mule (Vodka, lime, ginger beer)

***Dark 'n' Stormy (Rom, ginger beer, lime)**

Espresso Martini (Vodka, Kahlua, espresso)

Cosmopolitan (Vodka, Cointreau, lime, cranberry)

Rhubarb Cosmopolitan (Vodka, rhubarb, Cointreau, lime)

Le Clos Spritz (Bubbles, Cardea Aperitivo, orange)

Limoncello Spritz (Limoncello, bubbles, lemon)

Negroni (Gin, vermouth, bitter, angostura)

Margarita (Tequila, lime, Cointreau, sugar syrup)

****can be made alcohol-free***

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THE FRENCH CAFÉ