

## **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)

85,-

Order 2 alike 140,-

\* 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,-
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,-

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## Lunch

Serves until 17.30

Omelet with Duck Confit or Ham	145,-
Quiche Lorraine	125,-
Croque Madame (Ham, Cheese, Bechamelsauce, Fried Egg)	149,-
Bouillabaise (Redfish, Scallop)	145,-
Chèvre Chaud (Goat Cheese, Salad, Walnuts)	145,-
French Farmers Salad (Poached Egg, Beans, Onion, Potato)	145,-
Fried Hek with Crispy Crudité & Sauce Nage	279,-
Moules Marinières (Steemed 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,-
Steak 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,-
Stuffed Leek with Crème of Celery (Vegetarian)	130,-
Chèvre Chaud (Goat Cheese, Salad, Walnuts)	145,-
Quiche Lorraine	125,-
Squid Balotine with Buttermilk Foam & Baby Greens	130,-

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,-
Steak Frites with Bearnaise	299,-
Fried Hek with Crispy Crudité & Sauce Nage	279,-
Braised Pork Breast with Foandant and parsley Root Cream	225,-
Cordon Bleu (Chicken, Gruyere, Mushrooms)	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,-
Lemon Cake with Pistachios and Black Currants	95,-
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 69,-

### Juice / Fruit drinks

Apple, Elderflower, Rhubarb, Black Currant, Cranberry 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,-

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

### Sparkling

Glass / Bottle (75cl)

Charles Pelletier, Methode Traditionelle	69,- / 339,-
Cremant De Bourgogne Rosé	99,- / 449,-
Goldatzel, Riesling Alcohol free	69,- / 339,-

### 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	90,- / 410,-
Loersch Riesling kabinett	97,- / 459,-
Carrel, Vignes Perdues, Grenache Blanc Old Vines	92,- / 439,-
Delle Selve, Bianco, Rebola Italy BIO	90,- / 429,-
Dom. Henri, Chablis, Chardonnay	120,- / 549,-

### Red Wine

Domaine Saint Lannes, Gascogne, Merlot, Cab.	69,- / 289,-
Dom. Vignot, Pinot Noir	75,- / 359,-
I Muretti, Lulone, Sangiovese (Light) BIO	85,- / 380,-
Carrel, La Remontada, Ripasso-Style	82,- / 370,-
Ch. Carignan, Cadillac, Merlot Bordeaux	95,- / 425,-
I Muretti, Oltre, Cabernet Sauvignon Riserva BIO	140,- / 595,-

### Sweet Wines (5cl)

Chamille De La Tour Blanche, Sauternes	79,- / 699,-
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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### Sparkling

Bottle (75cl)

Charles Pelletier, 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	329,-
Dom. Vignot, Côte St. Jacques, Pinot Gris	445,-
H. Bonnaud, Provence Rosé, BIO, MAGNUM	799,-

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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, ØKO	359,-
Morillon Blanc, Jeff Carrell (Chardonnay)	395,-
Loersch, Riesling Altärchen Trocken, Mosel	410,-
Rion, Bourgogne Aligoté	425,-
Delle Selve, Bianco, Rebola Italy BIO	429,-
Alsace Riesling, Grand Cru,	459,-
Bardin, Cot. De Ginneois, Sauvignon Blanc	439,-
I Muretti, Rebola, Italy BIO	445,-
Loersch, Apotheke Riesling Kabinett, Mosel	459,-
Dom. Henri, Chablis, Chardonnay	549,-
Sancerre, Sauvignon Blanc, Loire, Frankrig	539,-
Z. Humbrecht, Riesling Roche Roulée, Alsace, ØKO	625,-
Z. Humbrecht, Chardonnay, Clos Windsbühl, ØKO	740,-
Dom. W. Fevre, Chablis 1er Cru Montmains	949,-
Bouchard Pere, Meursault Les Clous	999,
Bader-Mimeur, Chas. Montrachet	1299,
W. Fevre, Chablis Grand Cru Les Clos	1899,-
Raveneau, Petit Chablis MG	2100,-

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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	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	499,-
Loersch, Spätburgunder, Mosel (Pinot Noir)	485,-
Piaggia, Pietranera, Toscana, Sangiovese	499,-
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	999,-

# Wine List

½ Bottles

## Sparkling

André Clouet Champagne 429,-

## White Wine

Bouchard, Meursault 559,-

Dom. Servin Chablis 289,-

## Red Wine

Ch. De la Commanderie, Lalande de Pomerol, Bordeaux 319,-

Ch. De Beauregard, Fleurie, Beaujolais 289,-

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