

LE CLOS

ON THE BOARD

Warm Sourdough Bread & Farmhouse Butter	6
Marinated Mixed Olives & Black Tapenade	13
Jamón Ibérico de Bellota	35
Duculty Artisanal Charcuterie (100g / portion)	17
Coppa Lonzo Saucisson Cured Ham Saucisson Bites Wagyu Bresaola	49 / Any 3
Farmed Cheese Platter (200g)	39
Create your own Platter (200g)	42

SEAFOOD

Caviar (30g / 50g) with Blinis & Condiments	89 / 149
Imperial Ossetra Cristal Kaluga	
Iranian Beluga	239 / 399
Don Bocarte Cantabrian Anchovies	29
Sardines in Olive Oil	19

CHARCUTERIE

Homemade Foie Gras Terrine	32
Duck Terrine & Peppercorn	16
Duck Rillettes & Foie Gras	28
Pork Terrine & Espelette Pepper	18
Duculty Pork Terrine	24

DESSERTS

Daily Sablé Fruit Tartlet - Raspberry Strawberry Lemon	16/15/13
Manjari Chocolate Tart	13
Hazelnut Praliné Choux	13
Guanaja Chocolate Mousse	13
Pecan Pie, Whipped Cream	13
Vanilla Parisian Flan	15
Homemade Gelato (Single / Double)	6/10
Lemon Coconut Strawberry Pistachio Vanilla Dark Chocolate	

CRUST AFFAIR

Alsatian Bacon & Onions Tarte Flambée	19
Goat Cheese, Fresh Figs, Walnut Tarte Flambée	19
Wild Mushroom & Black Truffle Tarte Flambée	25
Croq' Parisian Ham & Aged Comté	25

BITES

Brittany Oysters 'Perle Noire' (2 pcs)	12
Octopus Tempura Leg & Espelette Pepper Mayo	19
Époisse, Truffles & Ham Croquettes (2 pcs)	15
Padrón Peppers & Japanese Seaweed	15
Homemade Fries	15
Truffles & Morels Mushroom Risotto & Aged Comté	33

SALADS

Watermelon, Feta & Mint	19
Burrata, Heirloom Tomatoes & Basil Mustard	28
Fennel & Burrata	28