

The logo for 'Clodette Menu' features the word 'Clodette' in a large, bubbly, orange script font with a thick orange outline. Below it, the word 'Menu' is written in a smaller, elegant, orange script font.

Clodette

Menu

Born from a seventies spirit and a love of authenticity, Clodette brings conviviality back to the heart of the table.

Here, the cuisine speaks to both the heart and the palate: recipes inspired by French tradition, reimagined with creativity and respect for the seasons.

Each dish tells a story of sharing and pleasure, in a sunny, unmistakably groovy atmosphere.

A heartfelt cuisine — joyful and generous.

Starters

PORK PÂTÉ EN CROÛTE Apricots, hazelnuts, pickles	14€	HEIRLOOM TOMATO GAZPACHO Basil and pistachio pesto, homemade marjoram focaccia.	12€
RED TUNA TARTARE Verjuice gel, verbena-infused tomato water, and confit bell pepper.	15€	VEAL VITELLO Zucchini, capers, nasturtium oil, and scamorza cheese.	16€

Main courses

THYME-ROASTED BEEF FILLET Confit shallots, pickles, and meat sauce	39€	<i>Rossini style (with foie gras)</i>	+9€
GRILLED BABY VEGETABLES Carrot mousseline with brown butter, salsa verde, and cashew crumble.	21€		
ROASTED QUAIL Fine poultry stuffing, yuzu poultry jus, grilled green beans, and nectarine.	34€		
MEUNIÈRE-STYLE MONKFISH Armorican sauce, crispy pommes dauphine	23€		
SUMMER SALAD	18€		

Sides

MASHED POTATOES	6€	MESCLUN SALAD	7€
SPRING VEGETABLES	6€	FRENCH FRIES	6€

Desserts

70% DARK CHOCOLATE GANACHE Crispy tuile, cocoa nibs, and olive oil	14€
MILLE-FEUILLE Vanilla pastry cream, tonka caramel	16€
LIKE A PEACH MELBA With verbena, caramelized Arlette	13€
PAVLOVA Red berries, vanilla whipped cream, and red berry sorbet	16€

Children's Menu 19€

EGG WITH MAYONNAISE OR MOZZA STICK
&
ROLLED CROQUE-MONSIEUR OR FISH AND CHIPS
&
COOKIE OR 2 SCOOPS OF ICE CREAM
&
FLAVOURED SYRUP WITH WATER

Lunch menu

Monday to Friday

STARTER / MAIN OR MAIN / DESSERT	25 €
STARTER / MAIN / DESSERT	29 €
STARTER OR DESSERT ONLY	11 €
MAIN COURSE ONLY	19 €

Selection from the menu. And each day of the week, enjoy the chef's signature dish.



Signature Cocktails 17€

LA PLUS BELLE POUR ALLER DANSER

Vodka, Strawberry Purée, Rose Syrup,
Lime, Mint Bouquet

*Sweet, fruity, and playful – like a dress
spinning during a first slow dance*

DAME CLODETTE

Amber Rum, Velvet Falernum, Fresh
Pineapple, Passion Fruit Purée

*Tropical and sun-kissed – the groove of
glittering hips*



Cocktails Classics

SEASONAL PUNCH 12€

BLOODY MARY 14€

GIN TONIC

Mare 12€

Hendricks 12€

Nuage 12€

Mocktails 10€

CAPRI C'EST FINI

Strawberry and mandarin
purée, Apple juice, Fresh
mint, Cucumber, Sencha
green tea, Green cardamom
syrup

*Fresh and thirst-quenching – a
fruity-herbal blend with Italian
flair and a floral-spicy kick*

POM POM POW !

Apple, Lemon, Gingerbread
Syrup, Tonic

*Sweet, sparkling and festive, an
aperitif in full disco mode*

White wines

BOURGOGNE	15cl 75cl
Hautes-Côtes de Nuits	10€ 48€
<i>Domaine Pierre Laurent</i>	

VALLEE DE LA LOIRE	
Pouilly-Fumé - La Moynerie	70€
<i>Domaine Michel Redde & Fils</i>	
Touraine Sauvignon - Ellipse	9€ 36€
<i>Domaine Delobel</i>	

LANGUEDOC ROUSSILLON	
Côtes Catalane IGP	35€
Rolle in Stone Bio	
<i>Domaine Cazes</i>	

COTES DE GASCOGNE	
Chambre d'Amour L'Original	8€ 34€
<i>Lionel Osmin</i>	

Red wines

BOURGOGNE	15cl 75cl
Bourgogne Pinot Noir	60€
Le Renard	
<i>Pinot Noir</i>	

BEAUJOLAIS	
Brouilly	36€
<i>Domaines Piron</i>	

VALLEE DE LA LOIRE	
Touraine Gamay	10€ 34€
<i>Couly-Dutheil</i>	

VALLÉE DU RHÔNE	
Côtes-du-Rhône Le Caillou BIO	8€ 35€
<i>Clos du Caillou</i>	
Crozes-Hermitage La Rollande	48€
<i>Brotte</i>	

Rosé wines

CORSE CALVI AOP	15cl 75cl
Pumonte	42€
<i>Domaine D'Alzipratu</i>	

CÔTE DE PROVENCE	
Minuty Prestige	12€ 60€
<i>Château Minuty</i>	

Champagnes

CLASSICS	12cl 75cl
Laurent-Perrier Brut	18€ 90€
La Cuvée	

Fresh and elegant, with a predominance of Chardonnay 50% Chardonnay, 30% Pinot Noir, 20% Meunier

Laurent-Perrier Rosé	150€
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A full-bodied wine with aromas of red berries, made using the saignée method 100% Pinot Noir

PRESTIGES	
Rare 2013	300€

A rare and sophisticated vintage, with floral and spicy notes and a refreshing minerality 70% Chardonnay, 30% Pinot Noir

Dom Pérignon 2015	450€
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An iconic vintage with perfect balance, combining intensity, precision and elegance. An exceptional cuvée with complex aromas of white fruit, candied citrus, spices and brioche, underpinned by a silky texture and a lingering finish 51% Pinot Noir, 49% Chardonnay

Beers & Ciders

DRAFT BEERS

Cadette Blonde	25 cl	6€
Cadette Blonde	50 cl	10€
Cadette IPA	25 cl	7€
Cadette IPA	50 cl	11€

BOTTLED BEERS & CIDER

La Parisienne Blanche	33 cl	9€
La Parisienne alcohol-free	33 cl	9€
Fils de Pomme Wild Brut Cider	33 cl	9€

Waters & Soft Drinks

Abatilles still or sparkling water	75 cl	8€
Abatilles still or sparkling water	50 cl	6€
Perrier	33 cl	5€
Coca-Cola	33 cl	5€
Coca-Cola zero	33 cl	5€
Lorina lemonade	33 cl	5€
Monin syrup with water	50 cl	5€
<i>Strawberry, grenadine, mint, peach, and lemon</i>		
Diabolo	33 cl	5€
<i>Strawberry, grenadine, mint, peach, and lemon</i>		
Jus de fruits & nectars Patrick Font	25 cl	5€
<i>Apricot, pineapple, gariguet strawberry, black crimean tomato, cloudy apple, raspberry, vineyard peach</i>		
Cranberry juice	25 cl	7€
Fresh fruit juice	20 cl	9€
<i>Orange, grapefruit, and lemon</i>		
Homemade iced tea	20 cl	8€
Cacolac	20 cl	6€
La French Tonic	25 cl	7€
La French Ginger beer	25 cl	7€
La French Grapefruit	25 cl	7€

Hot Beverages

Espresso, decaffeinated	4€
Long coffee / Americano	4€
Noisette	4,5€
Café crème (coffee with milk)	5€
Double espresso	6€
Cappuccino	6,5€
Hot chocolate	8€
Golden latte	8€
Matcha latte	8€
Chaï latte	8€
Kodama teas and herbal infusions <i>(Please ask our team for the selection)</i>	6€
Alternative milk +0.50€	

Spirits 5cl

(Soft drink mixer supplement: tonic, Coke, lemonade or juice +3€)

GIN	
Gin Nuage — France (Alsace)	10€
Citadelle — France (Cognac)	11€
Gin Mare — Spain (Costa Brava, Catalonia)	13€
Hendrick's — Scotland (Girvan, South Ayrshire)	13€
Tanqueray Ten — England (London)	16€
VODKA	
Vodka Nuage — France (Alsace)	10€
Belvedere — Poland (Warsaw)	15€
Grey Goose — France (Cognac)	16€
Beluga Gold Line — Russia (Siberia)	53€
TEQUILA & MEZCAL	
Vecindad	11€
Patrón Reposado	25€
Don Julio 1942	80€
Mezcal Conejos 400 Joven	12€
Mezcal Madre Ensemble	18€

Spirits 5cl

(Soft drink mixer supplement: tonic, Coke, lemonade or juice +3€)

WHISKY & BOURBON

FRANCE

Bellevoys Blanc Triple Malt - finition Sauternes (Blended Malt) 16€

JAPAN

Blended whiskies

Nikka From The Barrel 21€

Single malts

Yamazaki Reserve 36€

TAÏWAN

Kavalan - Distillery Select (Single Malt) 18€

AMERICA

BOURBON

Buffalo Trace 10€

Woodford Reserve 15€

Woodford Reserve Double Oaked 20€

RYE

Bulleit Rye 13€

TENNESSEE

Jack Daniel's N°7 10€

SCOTLAND & IRELAND

Blended whiskies

Johnnie Walker Black Label 11€

Chivas Regal 12 ans 14€

Single malts

Glenmorangie 12 ans 15€

Ardbeg 10 ans 17€

Talisker 10 ans 20€

Lagavulin 16 ans 36€

The Macallan Double Cask 15 ans 64€

Single pot still

Redbreast 12 ans 24€

Spirits 5cl

(Soft drink mixer supplement: tonic, Coke, lemonade or juice +3€)

PISCO

Demonio de los Andes	12€
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RUM

Père Labat Rhum Agricole 59° — Marie-Galante, Guadeloupe	10€
Plantation Three Stars — Barbados, Jamaica, Trinidad	10€
Plantation Original Dark — Jamaica, Barbados	10€
Mount Gay XO — Barbados	21€
Santa Teresa 1796 — Venezuela	22€
Zacapa Edición Negra — Guatemala	28€
Rhum J.M Réserve Brut de Fût — Martinique	30€

BRANDIES

Calvados Christian Drouin Sélection	10€
Cognac Rémy Martin VSOP	24€
Bas Armagnac Laubade 25 years	23€
Cognac Hennessy XO	78€
Camus Cognac Borderies XO	50€

VERMOUTHS & LIQUEURS

Dolin Rouge, Dolin Blanc	8€
Campari, Lillet blanc, Suze	8€
Porto Rouge Graham's Tawny 10 years	12€
Porto Blanc Graham's Fine White	10€
Pastis Henri Bardouin	9€
Absinthe La Fée	20€
Bailey's	8€
Amaretto Di Saronno	9€
Adriatico Bianco	15€
Amaro Montenegro	10€
Grand Marnier Cordon Rouge	11€
Limoncello Luxardo	8€
Menthe Pastille	8€
Mandarine Napoléon	10€
Grappa Nardini	14€
Génépi L'Ancienne	10€
Tio Pepe	9€
Chartreuse Jaune	22€
Chartreuse Verte	19€

Eaux de Vies & Sakés

EAUX DE VIES MICLO GRANDE RÉSERVE 5cl

Wild Raspberry 13€

Mirabelle Plum 13€

Williams Pear 13€

SAKÉS 9cl

Kawasemi Junmai Genshu Sake 14,8° 17€

Asama Sake Nature 16.5° 13€

Learn all about Clodette,
and share your moments using the hashtag
#clodette on social media.



Wifi : Belinda Hôtel & Spa
Password : belinda75

Please inform our staff of any allergies or intolerances when ordering; a detailed list is available on request. Our meats are sourced from the European Union. Alcohol abuse is dangerous for your health. Please drink responsibly.
Net prices in euros, taxes and service included.