

# CLOS DES SENS

Table & Chambres  
☆☆☆☆☆



[closdessens.com](http://closdessens.com)

LE CLOS DES SENS WAS AWARDED A 3<sup>RD</sup> MICHELIN STAR FOR ITS RESTAURANT IN 2019

### Restaurant Le Clos des Sens 🌿🌿🌿

« In this beautiful building on the heights of Annecy, chef Franck Derouet and his partner Thomas Lorival continue to enrich the culinary world, inspired by plants and the lake, in line with their philosophy of sourcing locally: all the ingredients come from their kitchen garden or from producers located within 100 km. Fruit, vegetables, flowers and seasonal herbs intersperse each dish, which borrow as much from poetry as from modern art – such as the creamy polenta with pike's eggs, the féra with green curry from the garden or the fine chicory tart. Closely reflecting the changing seasons, the chef has chosen to work once more with small touches of meat products – especially during the closed fishing season –, such as the game juice served with cardoons. In addition to the wine list entirely dedicated to the winegrowers of the Alpine arc, the «food and juice» pairings (vegetable broths, herbal teas, etc.) explore ground-breaking combinations of taste and celebrate a close partnership between the dining room and the kitchen. At Le Clos a festival for the senses awaits. »

**Guide Michelin 2023**

### Restaurant Le Clos des Sens 🌿

« Our lake and vegetable cuisine brings out the flavours of the produce from our 1,500 m<sup>2</sup> vegetable, aromatic and fruit gardens, all managed according to the philosophy of permaculture, as well as the richness of the local and committed producers with whom we work. From implementing smart waste recycling to collecting and reusing rainwater, we strive to bring common sense into the life of the restaurant. »

**Guide Michelin 2023**

### Hôtel Le Clos des Sens classified 3 red pavillions

« Beautiful materials, state-of-the-art equipment, a view of the lake or the town of Annecy: you feel at home in the bedrooms at Le Clos des Sens. The cosy lounge area, with its open fireplace and club armchairs, will be relished by readers; as for the lap pool, it will delight everyone! »

**Guide Michelin 2021**

HÔTEL\*\*\*\*\* GASTRONOMIC RESTAURANT

CLOS DES SENS

13 rue Jean Mermoz - 74940 Annecy

+33 4 50 23 07 90 - artisanculinaire@closdessens.com - www.closdessens.com

Press file about the permaculture garden: [www.closdessens.com/presse/](http://www.closdessens.com/presse/)

Press contact for le Clos des Sens:

Yves Bontoux & Magali Buy

+33 6 07 57 59 13 | ybontoux@orange.fr

Press contact for Annecy and its lake:

Louise Adélaïde Selle & Willmans Toulà

+33 6 77 35 96 54 | +33 4 50 45 00 61

Tourist office: [presse@lac-annecy.com](mailto:presse@lac-annecy.com)

Photo credits: Matthieu Cellard, Anthony Cottarel, Marina Espiller,  
Adrien Madelon, Dominique Picone

Graphic design: Adrien Madelon

Texts: Yves Bontoux with the help of Magali Buy  
Translation: Caroline Guignonnet

## SUMMARY

PAGE 4

| NEW |

A seamless transmission

PAGE 7

The story of a double revelation

PAGE 10

| NEW |

Food & juice pairing:  
a major evolution for the profession

PAGE 16

| NEW |

Children, students...,  
Le Clos, a civic mission

PAGE 18

Radiant garden & ephemeral  
restaurant Le Cortil

PAGE 22

Relais & Châteaux,  
news and innovations

PAGE 30

Le Clos in a few dates

PAGE 36

An alive and magical setting

PAGE 50

Table art

PAGE 54

Cheeses at Le Clos des Sens

PAGE 60

The magic of wine

PAGE 66

Information & tariffs





## LE CLOS DES SENS, A SEAMLESS TRANSITION

On 3<sup>rd</sup> January 2023, Laurent and Martine Petit handed over Le Clos des Sens to their 2 co-directors Thomas Lorival and Franck Derouet. The sale of the business venture precedes the sale of the actual buildings, which is planned for a future date. Thomas and Franck are now the sole partners of the company, and the exclusive investors. It is very rare for a three-star House to be passed on in such a way.

On the one side of the new partnership there is Franck, experienced chef, cerebral, a lover of nature, sensitive. Appointed Executive Chef of Le Clos in 2011 after a successful international career, he has earned three Michelin stars in his own right. The other half is Thomas, Head Sommelier and Restaurant Manager, charismatic and brilliant (who initially trained as a chef !) and who already combines these 3 skills at the highest level. Originally from the Jura and with a dazzling career at Troisgros, Lameloise, Marcon, L'Oasis and Macemo in Oslo, he arrived at Le Clos des Sens in 2016 as Head Sommelier. His responsibilities continued to grow over the years – culminating in now being the co-director and owner, along with Franck.



Between Laurent and Martine Petit, Thomas Lorival and Franck Derouet.

What a massive leap to this extraordinary business acquisition: an example of knowing how to live, and above all, knowing how to dare. A new chapter in the ongoing and evolving story of this House.

Giving purpose to their lives has always been Laurent and Martine Petit's philosophy, even more so since 1992, the year Le Clos des Sens was created, on the heights of Annecy-le-Vieux. If its name initially referred to an **art of living combining the 5 senses**, with the arrival of Franck and Thomas, its meaning has become the purpose of life, a vision of the surrounding world.

Now, with a Restaurant awarded 3 stars and a green star in the Michelin Guide, 4 Gault&Millau Chefs Hats, 3 Ecotable macarons and a Relais & Châteaux\*\*\*\*\* hotel nestled in a garden of 200 wonders, **Le Clos des Sens uniquely demonstrates the spirit, the tactile and gustative potential of the culinary world of plants and freshwater produce. It is not just a concept, but a way of life, logic and personal truth. Using great bitterness, elegance, racy telluric power and controlled audacity, to reveal the essence of a magical territory stretching from Lake Bourget to Lake Geneva, passing through the Bauges mountain range with Lake Annecy at its heart !**

After having dedicated their life to such a collective work, the transfer of the business could not only be of a financial nature. The day after obtaining its 3<sup>rd</sup> star in the Michelin Guide, on 21<sup>st</sup> January 2019, welcomed by the entire team as the equivalent to an Olympic gold, Laurent and Martine's idea was to move back gently, bowing out at the end of a successful and smooth handover. Understanding to what extent Thomas and Franck were critical participants in winning the Grail in the Red Guide, they decided to work with them, to work out how to effect a smooth transition, just as soon as they were ready.

2022 marked a double anniversary, that of the 30 years of Le Clos des Sens, and the 40 years of Laurent's professional career (see <https://www.closdessens.com/wp-content/uploads/2022/09/CP-30-years-Clos-des-Sens-40-years-business-062022.pdf>). And it is this symbolic year that Laurent and Martine chose as the right moment to pass on their House to two of their most loyal, dynamic and dedicated employees. In this way, everything they had imagined in mind and body, could continue to exist and grow. The achievement of Le Clos des Sens was shaped by them alongside Franck Derouet and Thomas Lorival. The success, consistency and scope of Le Clos is the work of this complementary foursome, which will become a duo in 2023, even though Laurent and Martine will be keeping a benevolent eye on things as the new chapter of the story begins.

In the summer of 2021, a year and a half before the transfer, **Franck and Thomas** were appointed co-directors and **helped shape the evolution of the House. They put their own mark on the future of the House, based on 5 essential components**, something that will be further strengthened as time progresses:

- **the creation of food pairings** that break new ground. A metaphor for the meeting between Thomas and Franck. A synthesis of their complementary skills. What emotion when creating becomes a joint work between the kitchen crew, dining room team and the sommelier, when all skills and sensibilities merge to forge a universe, establish an olfactive, visual, gustative and tactile dialogue (see page 10).

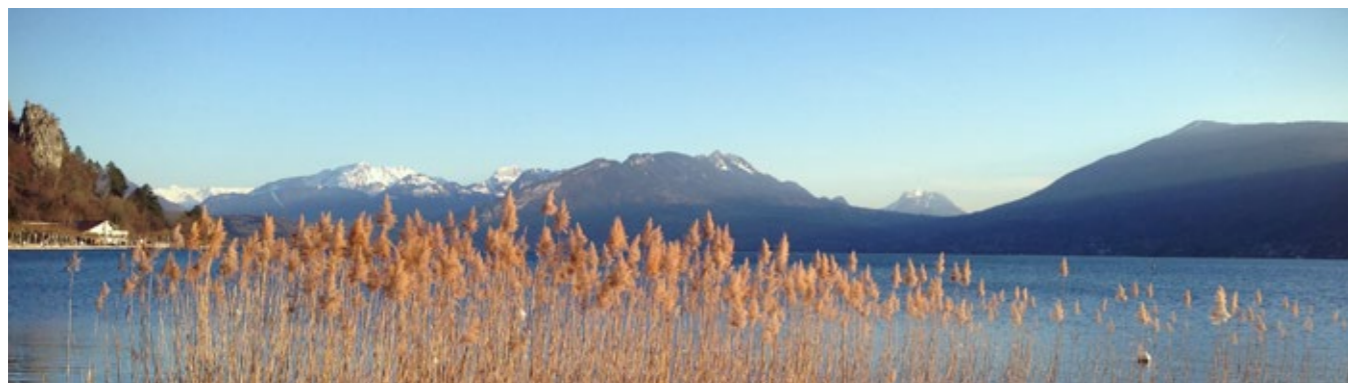
- **the creation of Le Cortil**: an pop-up summer restaurant in the heart of the kitchen garden with a dedicated Chef, creating gastronomic meals of sharing platters, cooked over an open fire (see page 19).

- the creation of **a unique identity for each of the 11 bedrooms**. With the spirit of a dedicated Innkeeper, every aspect is broken down and thought through, in order to prolong and strengthen the guest's experience, awaken the senses, and embrace seasonality through an eco-responsible approach.

- **garden workshops for children from the Annecy region, and educational projects in the hotel and catering colleges**. A permanent quest to raise awareness of the living world and to transfer this knowledge into developing a healthy way of life - a real and lifelong fight for societal issues - (see page 16).

- an **increasingly participative management approach**, bonding the teams by combining talents to form a singular purpose. Everyone is encouraged to contribute their ideas for both the food and, adding in their own identity to the mix, resulting in a dynamic, successful and unique signature.





## LE CLOS DES SENS, A STORY OF A **DOUBLE REVELATION**

**Revelation of a vision**, that of no longer managing haute cuisine either as an academic skill - however brilliant - or relying solely on the title of Chef. The challenge at Le Clos des Sens is to bring together both artistic sensitivity and intelligence, around one common project. This «dream team», led by Franck Derouet and Thomas Lorival, dares to be uncompromising and proud, cultivating its talents and ideas to the extreme. Uncompromising and unique!

**Revelation of the potential of an extraordinary region**, the House being at the centre of gravity. In a modest and eco-responsible way, Le Clos des Sens provides a unique interpretation of the region, revealing its energy and poetry. The jewels in its crown are the **3 most beautiful, natural lakes of the Savoy**, and perhaps of all of France: the immense Lake **Geneva** in the North (on the Swiss border), the wild Lake **Bourget** in the South and the radiant Lake **Annecy** at its heart. One should recall that since the Renaissance up until its annexation by France in 1860, the Duchy of Savoy was recognised for its culinary know-how, unique identity and heritage. If visitors have been flocking to the region for 2 centuries for the beauty of its landscapes, the area's sophisticated haute cuisine has only recently been reaffirmed. **Le Clos des Sens is the first restaurant in Annecy to have been awarded a third Michelin star (in 2019).**

With Yoann Conte in Veyrier-du-Lac, Jean Sulpice who took over the mythical address of Père Bise in Talloires and a number of lesser known but talented chefs, Franck and Thomas contributed to making the region around Lake Annecy a major gastronomic hub. (11 Michelin stars, rising to 15 if we include Lake Bourget). All their energy and that of their employees is mobilised towards a single purpose: to provide guests with a vibrant, sensory experience, to transmit their love of Annecy and the Savoyard lakes, and to reveal the gastronomic secrets of the region. **Their cuisine is based exclusively on the use of plants and freshwater produce, 100% from the locality and when, and only when, in season. All the ingredients tell a story.** That of the unique place of their creation, and that of the «men of the land» who shaped them, and who are the co-creators of the culinary purpose of Le Clos. Served to guests as soon as they have been picked or fished, without the need for refrigeration, the freshness and the taste are beyond compare. The mots humble of vegetables whether from the kitchen garden or sourced from the local market gardeners, and lake fish - trout, féra, arctic char, perch, pike, crayfish, chub... all of amazing purity and delicacy - acquire, at Le Clos des Sens, a depth of taste and a rare



As the French Michelin Guide wrote, the cuisine is in full evolution, towards a return to its roots: "importance is given to the product, to the "terroir", to the intensity of taste, to the vegetables from the kitchen garden. Utmost priority is given to short, local journeys, and partnerships with local producers, who bring their land to life». From its very heart, Le Clos des Sens anticipates and champions this approach.



In the summer of 2018, a new era began for Le Clos des Sens. **The house is now enclosed by a 1500 m<sup>2</sup> permaculture garden with 200 varieties of herbs, vegetables, fruits, flowers and plants.**

**Of utmost beauty and flavoursome, it embodies a philosophy of life, a vision of the world that is being created today at Le Clos des Sens. In other words, how the locale can acquire a universal dimension. Thomas and Franck can be seen as musical composers, they unite and orchestrate a passionate and modest team full of vision, bringing precision and rigour to the creation of a true art of living.**





| NEW |

## FOOD & JUICE PAIRING, A METAPHOR FOR THE MERGING OF THE KITCHEN, DINING ROOM AND SOMMELIER TEAMS

A major evolution of the profession and of its management

Le Clos des Sens is a precursor, a benchmark for modern times. It merges 3 worlds which are too often compartmentalised: the kitchen, the dining room and the sommelier. The social and societal model of a Michelin starred restaurant is reinvented with a management team that is no longer solely centred round a great chef, but works as a collective, a close-knit, passionate team under the leadership of Thomas Lorival and Franck Derouet, an inspired and inspiring pair. A new model, possibly due to the multi-talented Thomas, and pushed to an unprecedented level. This explains the enthusiasm of up-and-coming young professionals in wanting to join in this adventure.

*In keeping with the lushness and comfort of the Féra shallots, we suggest an alcohol-free pairing, a water of shallots, an emulsion of farmhouse milk smoked with juniper wood.* True gastronomic purpose, total fusion of the sommelier and the kitchen. Following the food & wine pairings, make way for the explosion of food & juice pairings!

It is a culinary and sommelier revolution, in which Le Clos des Sens is leading way. Respectively Chef and Head Sommelier / Dining Room Manager, prior to jointly taking over the management of Le Clos, Franck and Thomas are **pioneers, pushing the boundaries with their food & drink pairings. Alongside their culinary creations, their philosophy for the House's beverages is to explore all the known registers:** wines, sakes, beers, vermouths, exceptional pu-erh teas, extractions of vegetables and herbs from the garden, herbal teas, decoctions, fermentations (homemade tonics, kombuchas, kefir...). Finding **a wine that goes well with a dish is no longer the prescribed path. Alternatively, by combining the skill and sensitivity of the chefs and sommeliers, they simultaneously create a dish and accompanying drink that are perfect soulmates. And to justify this creative approach the pairing is explained in words so that the dining team can best to describe the dish to their guests.**

**Creating silky smooth to crunch in the mouth sensations, playing with temperature and colour, moving through olfactive to gustative expression, experiencing acidity through to bitterness, from depth of taste to sudden bursts of flavour, from suggestion to affirmation, the playing field has become wildly exciting.** And what a pleasure to experience the drinks endlessly being adjusted and refreshed to match the seasonality of the culinary ingredients!

In this way, **the sommelier and the dining room team reinforce the culinary message in a previously unimagined way.** And for those who prefer, alcohol can be entirely excluded for an enhanced experience. So, is what is being played out now at Le Clos des Sens, the real (r)evolution of the profession?

Because beyond a simple mixture of juices or the addition of sparkling water or atypical lemonade, they are offering an intense exploration of taste and balance, that is woven into the menus – a new visions. **With a base of plants and aromatics, the entire sommelier team takes to the kitchen to peel, fry, simmer and concoct liquid creations that are symbiotic with the dishes on the menu.**



Fennel from bulb to seed | apple, celery and lovage extraction, tansy infusion.

« For the féra shallots, for example, this is the definition of a pure and solid pairing. In the kitchen we create a flavoured water, by passing it through roasted shallots. These have been browned and caramelised in the bottom of a cast iron casserole dish. As soon as they are sufficiently golden, we moisten them with a little water, lightly sweetening them with a touch of honey. It is allowed to simmer, like a grandmother's broth, for a few hours, to achieve the desired concentration of aroma and sweetness, through evaporation and osmosis. This drink is served lukewarm, topped with an emulsion of alpine milk, full farm milk smoked with juniper wood » explains Thomas. To fully understand his point, we thought useful to ask him a few questions...

### Thomas, you talk about evaporation and osmosis... Can you enlighten us further?

As part of the food & juice pairings at Le Clos des Sens, we have developed homemade fruit waters, because the number one enemy of alcohol-free pairings is sweetness. In wine, there is alcohol, and in particular glycerol. This is what produces the texture, the tactile thickness. From the moment you remove it, you fall into a watery world, so you get closer to the texture of water. In my rules of pairing, I like to combine aromas and textures, more than just flavours. If you want a dish to work with a wine or a drink, things have to match each other in terms of textures. And as for the tactile side, sugar is a solution, however the balance still needs to be perfect. To overcome this problem of balance, we have developed our own waters. We use a mass of fruit that we start by cooking in water. We then dilute the result and simmer it for a long time.



*It is the process of osmosis which allows the water to absorb the elements of the fruit, the vegetable, the fibre and thus recover all the aromatic components, the sugars, acids, bitters, the tannic sensation in blackberry water for example. We reduce down to dry, solid matter, once all the water has evaporated. It is this slow-cooking process of osmosis that has allowed us to obtain rhubarb water, fragrant and above all else, textured. As if we were taking a piece of rhubarb out of the extractor, without the acidic kick, because it is counterbalanced with a little natural sugar. We then integrate the elderflower..*



Complicity of rhubarb and Fennel | rhubarb water, elderflower.

**Elderflower? Because of its seasonality, how difficult is the availability of the juice?**

*The elderflower is preserved in sugar, in jars, as our grandmothers did in the past. Remember that sugar saturates bacterial development and preserves aromas. This notion of authenticity and respect for heritage is the key to availability of food & juice pairings. First, it is important to understand that the idea of seasonality is specific to a place. The tomato season here is not the same as in Provence. Secondly, the difference in seasonality can be justified from the moment when the ancestral, cultural and empirical means of preservation allow us to offer elderflowers, capers and wild garlic preserved in vinegar, like today with our trout. So, we don't force the season by integrating an ingredient that doesn't come from it. To use greenhouse tomatoes for a winter dish is to force seasonality. Buying fresh strawberries in the middle of winter is an aberration. But using in January foodstuff that has been preserved in sugar or salt, fermented, dried - like salted meats - is cultural and has always been practised in our country. They choose to follow authenticity and heritage, rather than of the season.*

**Does this allow you to offer more choices in your winter pairings?**

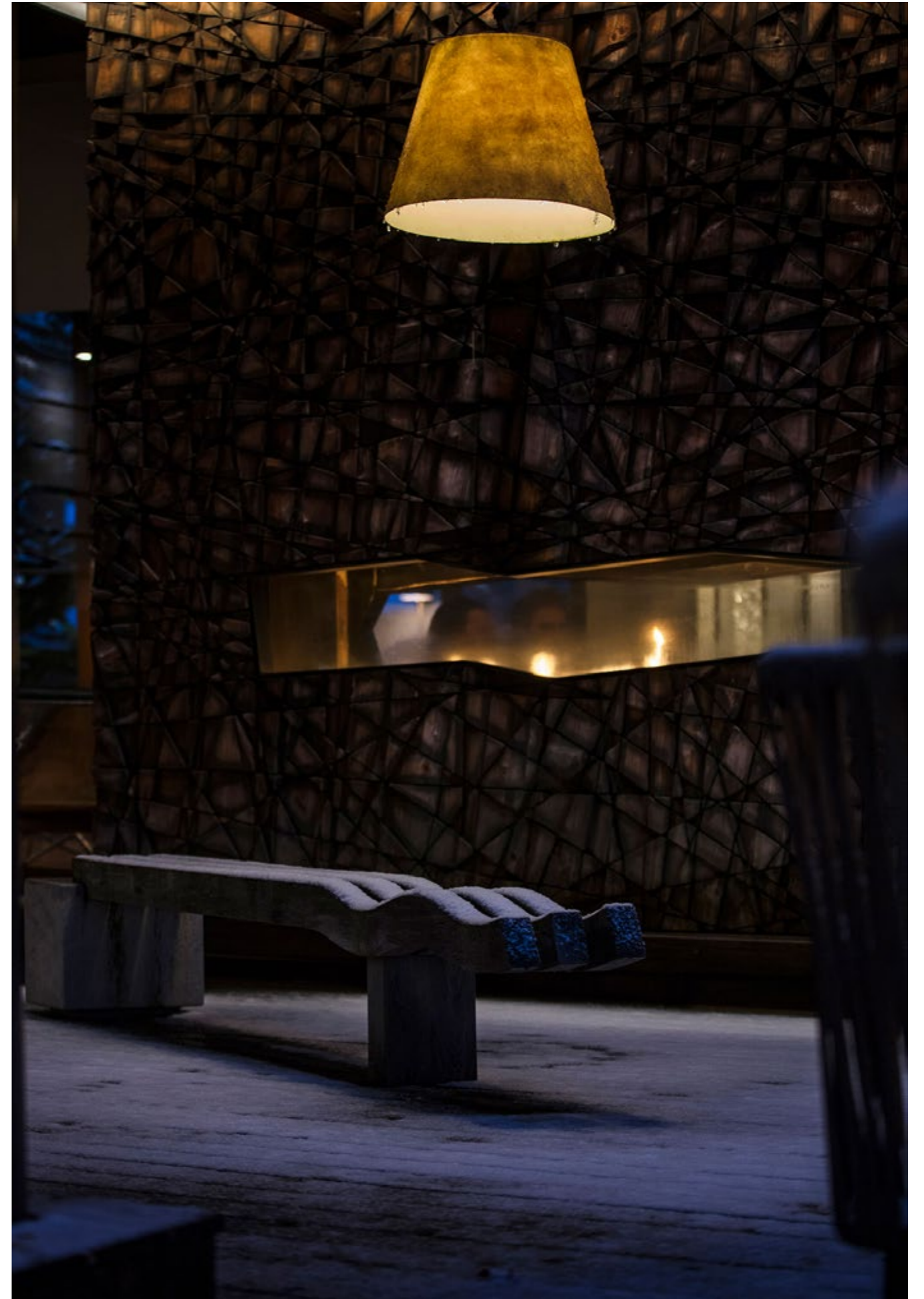
*With our juice pairing, we actually store a lot in the summer. To create juices during the winter, we can use quinces, a few apples, but overall, it is not simple! We face a really dead period in terms of fresh vegetables. We have therefore worked hard on methods conservation that develop the subject of the locality. This eco-responsibility, or responsible citizenship, is a guiding factor. We are fully aware that we want to reflect the seasons, working alongside our market gardeners and our producers. It is up to us to find ancestral means of preservation and to prepare ahead of time. In the past, cheese was ripened in order to conserve it. The same is true with salting and smoking, other than the smoked taste, it was also to prepare or set aside provisions for the winter periods. Everything had a reason. These are processes that we reuse and bring up to date. We validate a statement and consistency. We have thought through everything, nothing is done by chance.*



Quintessence of Lake Annecy crayfish | infused cherry with its stone water, fresh agastache.

From its culinary identity to its setting, the House represents a unique "way for living" that evolves day by day. **The epicentre of Le Clos des Sens is now its garden. Developed by an advanced approach to environmental issues, to eco-responsibility, the living forces of Le Clos read and accompany nature on a daily basis following Lake Annecy, to give it a magical interpretation.**







| NEW |  
**TRANSMISSION OF THE SOUL OF THE EARTH AND EATING WELL**

Children from Annecy, students...,  
Le Clos endorses its civic mission like never before

**Le Clos des Sens is now deeply involved in the guidance and training of young people. From toddlers - to promote healthy eating - to students who are planning future careers in the food industry, their actions are multiple and involve the entire team of the House.**

To further advance its approach to connecting with plants, the team at Le Clos des Sens', supported by Franck Derouet and Thomas Lorival, extends this approach right into the garden and offers, **one Thursday per month, workshops for kindergarten and primary school children from the Annecy area.** Lionel Perron, the House's gardener, introduces the young to the environment and to taste and organises a hands on exploration. A tailor-made, fun discovery for young schoolchildren.

Via a treasure hunt, a 3 stage journey has been created. Searching for the holy grail...beetroots, cabbage or other seasonal vegetables in the garden of a thousand treasures. Then, after transformation and interpretation by the kitchen team, the kids can then taste the finished product. Then experience them again in the form of juice, extraction. A hands-on, gourmet exploration, full of meaning. The value of the kitchen garden, the discovery of true taste, a nourishing story, everything is there to connect the kids to the earth and make them want to eat better, for the good of their health as well as that of the planet.



The Clos des Sens team not only welcomes local young people, but also invests in more distant projects. The whole team is mobilised to share its experience and knowledge with hotels and catering colleges (Bonneville, Thonon, Tain l'Hermitage, Groisy...). From the challenges of the hotel and catering trades to eco-responsibility, from technical learning to the quest for meaning and soul through the medium of cooking, from the intimate relationship with producers, pickers, fishermen and craftsmen, a number of substantive topics are covered. With the **desire to free ourselves from societal codes and formal know-how, to show that haute cuisine is above all an art, a constantly evolving medium.**

Although these activities are predominantly of an educational nature, Le Clos des Sens is also involved in activities connected to the everyday world and the philosophy of creating a way of life. On 11th April, 2022, they agreed to support the Lycée Hôtelier François Bise in Bonneville, who wanted to create a herb garden and bring an innovative vision to teaching.

**LE CLOS DES SENS IS THE FIRST MICHELIN  
THREE-STAR RESTAURANT TO HAVE OBTAINED  
3 ECOTABLE MACAROONS**



Le Clos des Sens decided to join Écotable in 2020, and were very proud to have been awarded **3 Ecotable macaroons in addition to 3 stars in the Michelin Guide - an incredible double award.** This could be a guarantee for the future of gastronomy.

Écotable is the **first French sustainable restaurant label.** It measures the ecological level of restaurants and delivers one, two or three Ecotable macaroons depending on their degree of eco-responsibility. Restaurants labelled «Écotable» undertake to adopt, over time, an approach that respects the environment and health.

The Ecotable label identifies and promotes businesses who have adopted eco-responsible behaviour. Born out of the desire to see the emergence of sustainable catering, it seeks a double objective: to allow the French consumers to choose restaurants based on ecological criteria and to support restaurant owners in their ecological transition.

This is why Ecotable makes it a point of honour to assess the overall ecological consistency of each business. Water and energy consumption, the choice of organic produce, the sorting and recycling of waste, the recovery of unsold items and even communications are taken into account. As part of its measurements, the Ecotable team even checks the invoices. This makes it possible to understand the restaurant's provisioning, recycling, waste, energy suppliers, communications, menu, maintenance and health commitment policies. The evaluation of these eight criteria gives rise to the award of one, two or three Ecotable macaroons depending on the score obtained.



For more details, see the dedicated press release downloadable from:  
[www.closdessens.com/presse/](http://www.closdessens.com/presse/)



## THE RADIANT GARDEN, THE BEATING HEART OF LE CLOS

**The real epicentre of Le Clos des Sens is its garden. Driven by a very advanced approach to environmental issues and eco-responsibility, the life force of Le Clos des Sens is to read and accompany nature on a daily basis following Lake Annecy, to give it a magical interpretation.**

The garden is set out in 2 distinct areas. Surrounding the House, in a dominant position, is the herb garden (about forty pungent herbs and Sechuan pepper plants) laid out in poetic waves leading up to the swimming pool.

The path, bordered by nectar rich plants, descends 40 steps towards the lake and the lower part of the Estate. A kitchen garden teeming with life suddenly comes into view. Fruit trees, vegetables and plants flourish from spring to autumn. The perfect setting to host the pop up summer restaurant Le Cortil, convivial food for sharing over a wood fire.

Since its establishment in 2018, the garden has profoundly changed with each blossoming, enhancing the setting and establishing a rhythm of Le Clos des Sens. Franck, Thomas, the entire team, and even the guests, feel the benefits of the garden on a daily basis. They embrace the feeling of life emanating from the multiple aromas, the movement of the living plants in this vibrant garden, established on the principles of permaculture. The garden takes its place as an educational tool, changes perceptions, connects its visitors to the circle of life, the cycles of nature. **Never has the cuisine at Le Clos des Sens' been so connected to the nourishing Earth, from which it draws so much inspiration.**



## SUMMER POP-UP RESTAURANT LE CORTIL

Friendly sharing platters prepared over an open fire in the kitchen garden

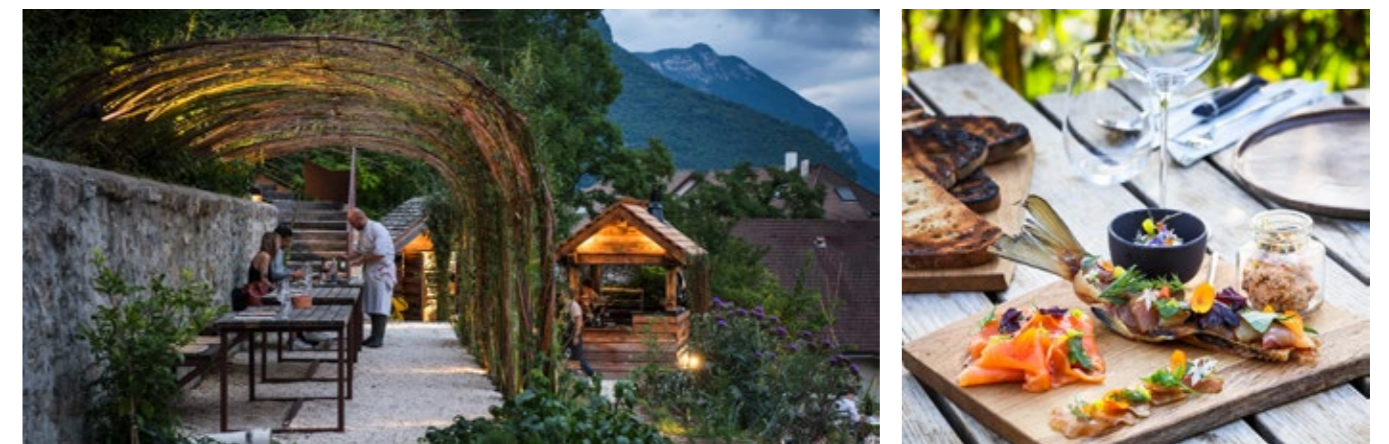
*The «i» in Cortil is a silent "i": cortil means garden in the patois of Savoy.*

*Accessed, via a dedicated pathway, directly from the car park at Le Clos des Sens, Le Cortil is surrounded by nature, some one hundred metres below the main house.*

In the heart of the kitchen garden, in the shade of the féra smokehouse, with a view overlooking Annecy and its lake and facing the Bauges mountain range, discover a shared cuisine, while watching the sun setting in the background. This is a different style of cuisine to Le Clos du Sens: it is simpler in substance and form, but remains a gastronomic experience. On the programme, **«Chôd-temps au cortil»: summer in the garden, with a new Chef in residence each season.** Sitting amongst the salad-beds, 7 unique tables have been created for comfort and relaxation, are set out in this pastoral idyll, each seating 2 to 6 guests (i.e. 25 in total). Garden vegetables, mushrooms, pike lomo, fish mortadella, féra, trout, grilled crayfish, lake diots, Marie-Jo 's poultry and lamb cooked over a wood fire produce unexpected flavours. The comforting, candied apricot tart with saffron ice cream is unforgettable. Savoyard pottery is used throughout – a visual and tactile enhancement to the whole dining experience. The balance between dedicated professionalism and the "ad-hoc" feel of the set-up is a mastery of scene setting; an expression of the essence of summer, set between lake and mountains.

**Who better to explain the concept than the instigators of this unique experience in the world of haute cuisine, Thomas Lorival and Franck Derouet:**

*«Welcome to the Cortil, this vibrant place which further reinforces our culinary philosophy at Le Clos des Sens. This summer at sunset, we offer you an immersive experience surrounded by nature: produce from our own kitchen garden, from our local producers, always regional ingredients, cooked over beechwood. For the 3rd year in a row, our Chef in residence will create unique sharing-platters, embodying the very spirit of summer. The menu has been created to offer inventive dishes and produce an unparalleled experience. We will also introduce you to new drinks, unique wine tastings. Immerse yourself in this shared experience ! Summer is and will remain the season of all flavours.»*



Open for dinner this summer when, weather allowing, from 1<sup>st</sup> June to 2<sup>nd</sup> September inclusive: every evening except Wednesdays.

Bookings: [www.closdessens.com/le-cortil/](http://www.closdessens.com/le-cortil/)

on: +33 6 36 09 36 37

or by e-mail : [artisanculinaire@closdessens.com](mailto:artisanculinaire@closdessens.com) (quick reply guaranteed).

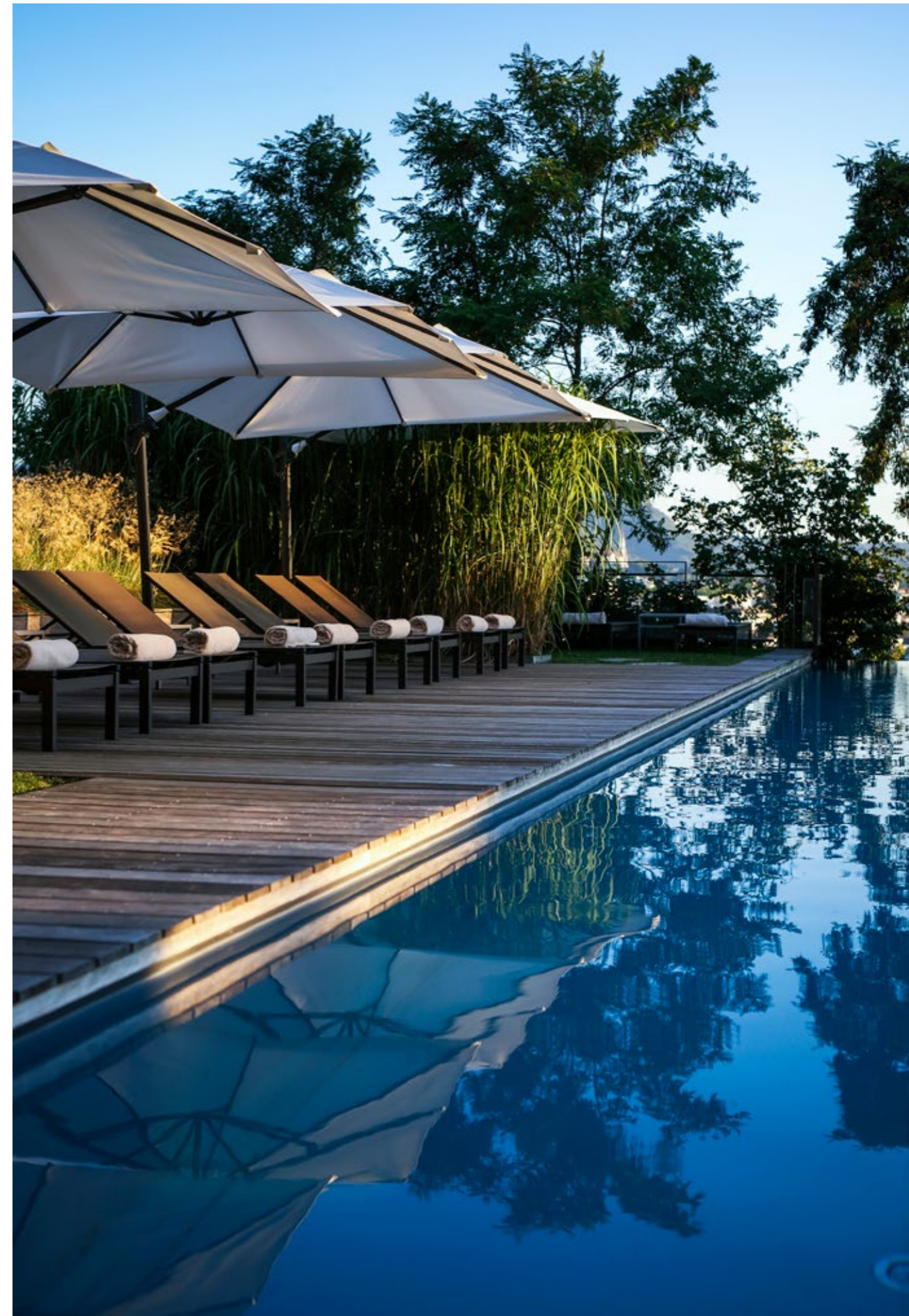
Dedicated entrance, separate from that of Le Clos des Sens.





## AN INVITATION TO DREAM, AQUATIC PLEASURE IN A BEAUTIFUL GARDEN

Since the spring of 2020, the state of the art lap pool is in the heart of the garden, surrounded by an oasis of greenery. Thanks to the hard landscaping carried out by a group of artisans from Annecy, the terraces and adjoining garden have been reconfigured. Even the outdoor shower has become a dreamy living willow destination. At the end of the curved borders of aromatic herbs, in the shade of the acacia tree, you are invited to relax in the hammocks and daydream whilst you lay back in the Nordic bath. What a pleasure to gently stroll along the garden paths, a time for reflection and relaxation!





## RELAIS & CHATEAUX WITH BEAUTY, NATURE AND MEANING AT ITS HEART

### News and innovations

Continuing the work previously undertaken alongside Laurent and Martine Petit, Thomas and Franck are constantly developing the House, to enhance its relevance and beauty. From its culinary identity to the interior design, the House evolves season by season, building a unique way of life.

They are creating a showcase for the identity and unique signature of Le Clos des Sens. **From architecture to interior design, from tableware to the individual bedrooms and living rooms, everything is consistent and reinforces the culinary message. Often local artists and craftsmen, from all trades are brought together to intensify the experience of the guests.**

As soon as one arrives the House is welcoming and elegant. Demonstrating the strength of the relationship between local artisans and the entrepreneur of Le Clos des Sens, in 2020, Thibault Brunier and the team of Le Clos, chose to roof this historic building (1866) with **French tortoiseshell tiles and used pre-weathered zinc** for the chimneys. This **renovation, veritable goldsmithery from the roof to the terraces**, highlights the bell of the old historic school of Annecy-Le-Vieux.

The new carved wood entrance door to Le Clos des Sens, is reminiscent of the building's «Second Empire» origin. The **access path to Le Clos is bordered by blue stone from Savoie**. This metamorphic rock, a unique crystalline marble, has also been used in the striking passageway between the dining room and the kitchen, thus creating a physical and intellectual link between the two areas.

In the **breakfast room you can experience one of the great moments that Le Clos des Sens now offers**. A voyage along a path of specially selected flavours – a journey through the best of local products, brought together for a unique breakfast event. The setting provides an idyllic start to the day, with the monumental living willow sculpture by **Marion Roffino** and the breath-taking views of the herb garden, looking out over Lake Annecy. The artistic work of **Gilles Giacomotti**, who paints directly on to poplar wood, demonstrates the affinity of Le Clos to local artists. Breakfast is a «tasting» menu. Among the outstanding specialities, the delicate smoked féra, the Croque au Beaufort, the gourmet Pâté, in homage of Laurent Petit's parents, (who were butchers), the double cream Crème caramel, or the Biscuit de Savoie are just some of the many small yet deep pleasures that await.

The **bedrooms are gradually undergoing a real transformation**, to fall in line with the style and spirit of the restaurant. Each individual, they have been renamed after lake fish, herbs, local trees and peaks of the Bauges mountains.

The original bedrooms (built in 2004 and classified as «Rooms dedicated to Nature») are located in the original Le Clos des Sens building. Their chalet-like, cosy, warm and intimate atmosphere, are simple charming.

In the eves of what was the historic old village school, dating from the Second Empire, the «Signature Rooms» were designed by **ICMArchitectures** Aix les Bains in 2012. The design creates an atmosphere of comfort and intimacy. With superb views of both Annecy and the lake, there is direct access to the swim lane hidden in the heart of the herb garden. The generosity of space, individual fireplaces and the spa baths provide touches of luxury. The **current renovations**, led by interior designer Vincent Genuyt of **Matière & Couleur**, Annecy provide individual accents **to the rooms, creating practical and comfortable places to stay.**





**Tapestries, rugs, headboards, furniture, decorative elements, lighting...** the many details enhance the individual feel of each room.

Above the restaurant, the **latest addition - the «Boya» Room** - is closest in terms of identity and interior design to the restaurant. It has a decorative fireplace, a spa bath at the foot of the bed, and an outside shower.



« Boya », the latest room.

With a view of the village of Annecy-le-Vieux and the mountains, the **Chef's new citrus greenhouse**, accessible via the kitchen or the Boya bedroom, is dedicated to the cultivation of lemons, yuzus, caviar lemons, lemongrass, Calabro oranges, ginger, orange sage, Mertensia maritima (vegetable oyster), mushroom plants... Treasured ingredients, that have both digestive properties and provide acidic highlights to the restaurant's culinary creations.

Finally, the art of table presentation, which has always been a passion at Le Clos des Sens, has taken on a striking regional identity and sophistication. Month after month, **Jean-Paul Bozzone** supplies new ceramics for the tables, distinctive works of art, full of nuance and life. Our distinctive knives come from **Maxime Cadoux** in the Bauges. Through emotion and the lightest of touch, Maxime has transformed a traditional Savoyard knife - the Opinel n°8 - into the individual cutlery now in use uniquely at Le Clos.

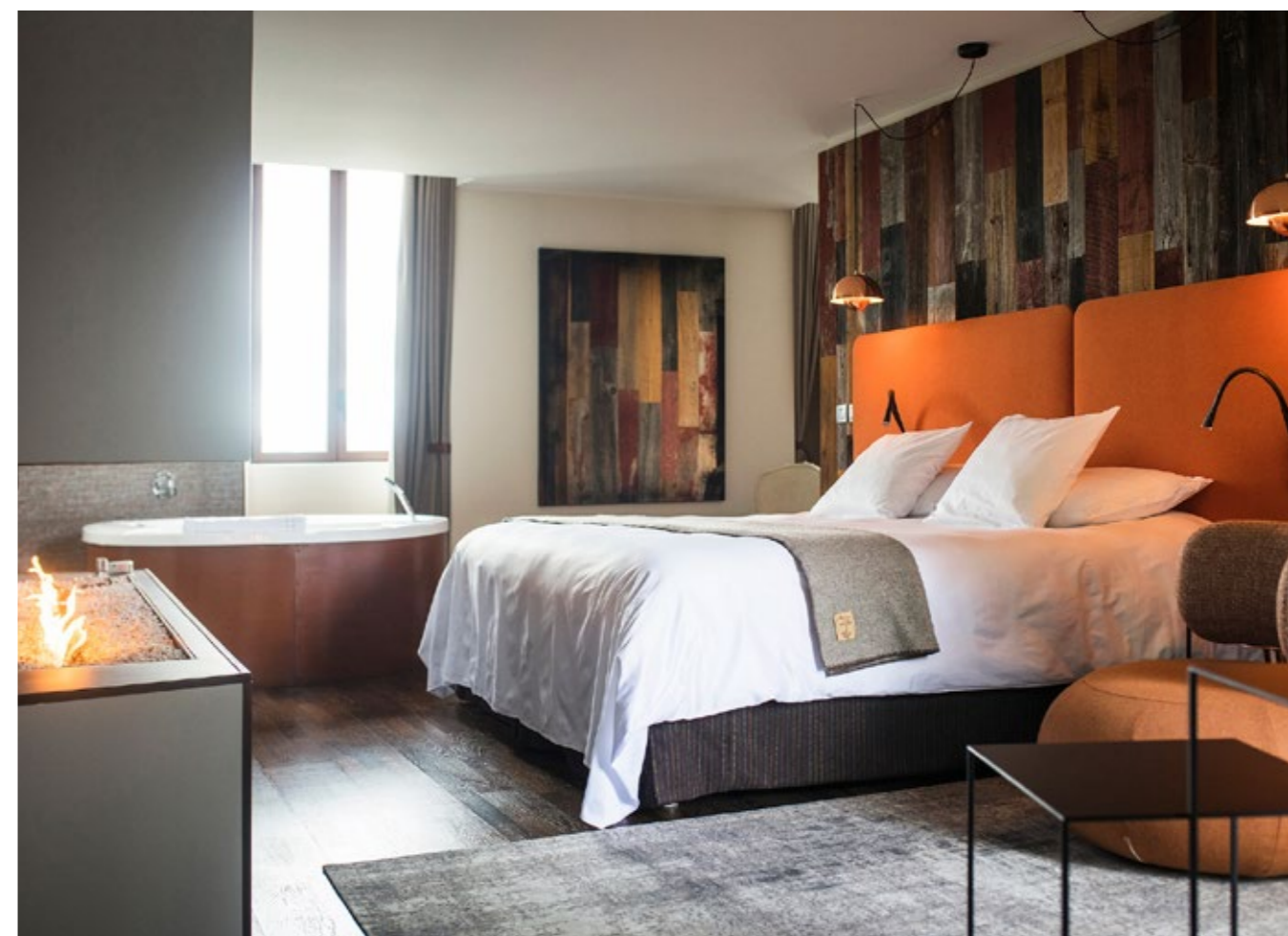
**Amandine Petroff**, expresses her art in the design of the light-infused porcelain coffee cups and tea strainers, for the breakfast guests at Le Clos des Sens breakfast to enjoy and her sensitive artistic style - comforting, feminine and reassuring.

Blacksmith and ironworker **Antoine Mathey**, brings metal to life through cutlery. In total sync with his material, he gives it another slant, managing to incorporate curves from nature in its form and warmth in its feel.

*See more details about the art of the table on page 50.*



The citrus greenhouse.





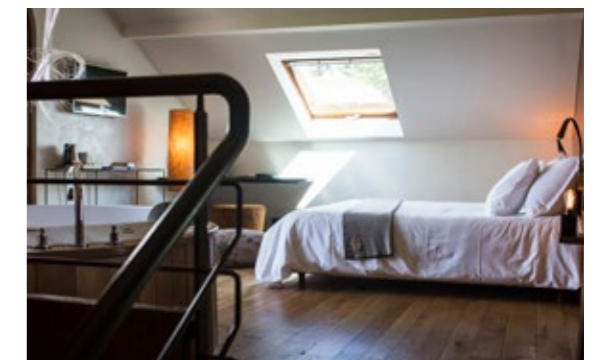
## LE CLOS DES SENS HAS BEEN A RELAIS & CHÂTEAUX HOUSE SINCE 2016

Having obtained its 2<sup>nd</sup> Michelin star in 2007, Le Clos des Sens gained new momentum from the **summer of 2012** with the **acquisition of Annecy-le-Vieux's old primary school**.

An historical building dating from the Second Empire (1866), is now attached to the restaurant. This large addition increased the surface area of Le Clos from 500 to 1000m<sup>2</sup> and was the opportunity to completely rethink the layout and to create a brand new reception area, a spacious and contemporary lounge, a cellar for maturing cheeses and above all a **\*\*\*\*\* hotel with 11 bedrooms**. It also provided the chance to develop an initial herb garden with (the basis of the future permaculture garden), to fit out a 21m long heated swim lane and, in 2016, a Nordic plunge pool.

**A major milestone was achieved on 1<sup>st</sup> July, by becoming a member of Relais & Châteaux.**

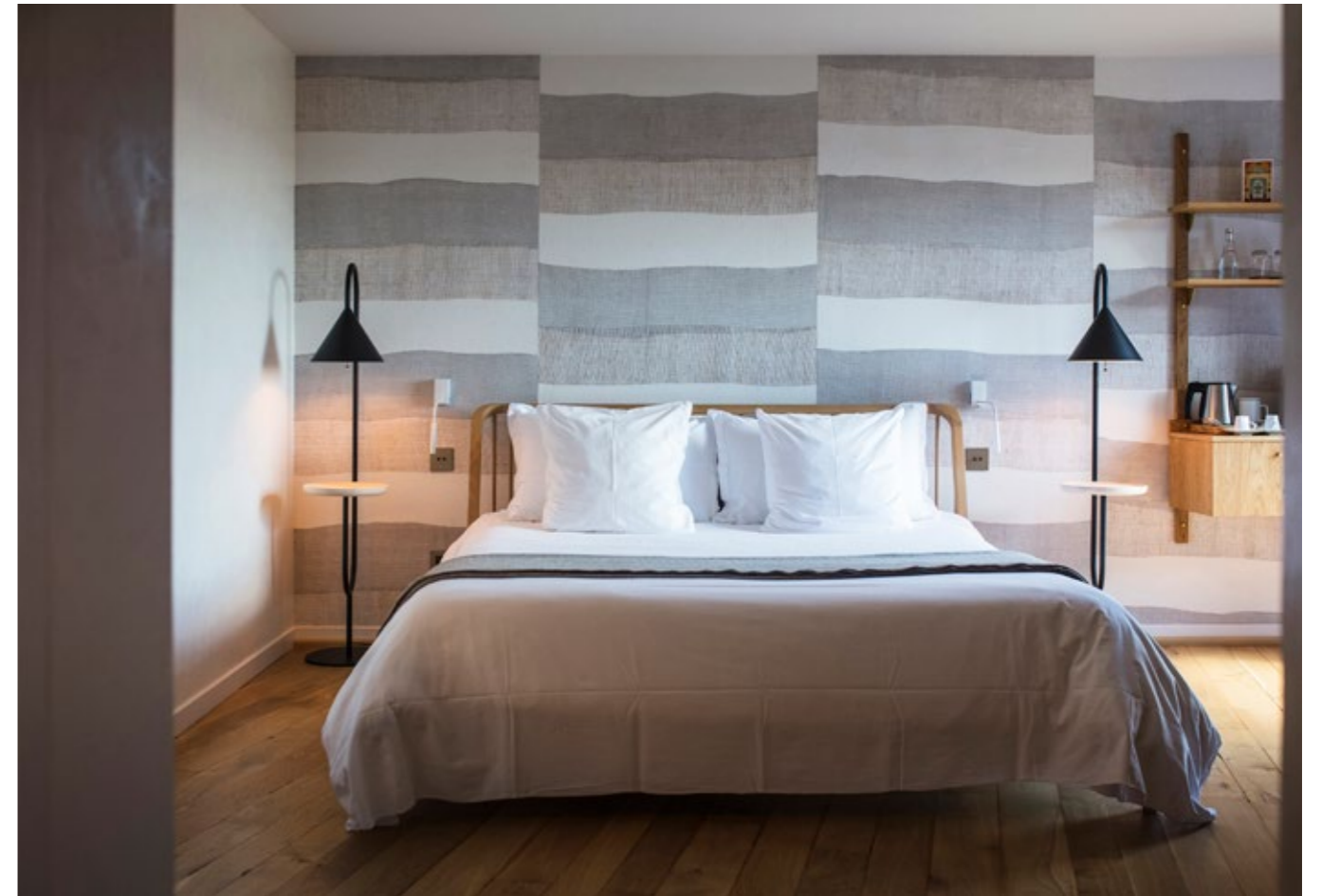
A promotion signalling a permanent move upmarket, to the sense of detail, and the sharing of essential values with this prestigious label: excellence, authenticity, family, the art of living, hospitality, the creation of an unparalleled network of local producers...







Spit roasted silver and prickly chard | roasted quince water.





## LE CLOS DES SENS IN A FEW DATES

- 1968 Birth of Franck Derouet on 31<sup>st</sup> July** in Arpajon in Essonne, between the castles and forests of Versailles, Rambouillet and Fontainebleau.
- 1990 Birth on 22<sup>nd</sup> May of Thomas Lorival** in the Jura. He spent his childhood in Voiteur at the foot of the prestigious Château-Chalon vineyards.
- 1992 Opening of Le Clos des Sens by Laurent and Martine Petit.** A heartfelt choice for Annecy and its lake, a destination that has always made them dream.
- 2000 First star in the Michelin Guide.**
- 2004 Creation of 4 bedrooms** (beginning of the hotel adventure).  
**Creation of a herb garden.**
- 2007 Second star in the Michelin Guide.**
- 2011 Arrival of Franck Derouet** as Executive Chef.  
**Le Clos des Sens and its Chefs are among the founding members of the Collège Culinaire de France**, which aims to promote the identity of French cuisine, alongside Alain Ducasse and Joël Robuchon..
- 2012 Purchase of the neighbouring school**, a historic building from the Second Empire. The House triples in size, and **the hotel obtains 5 stars** (creation of 6 additional bedrooms).
- 2013** Le Clos des Sens joins the private club of the **Grandes Tables du Monde**.
- 2015** Total bias for **lakeside cuisine, vegetable and rooted in its territory**. Far from being a concept, it is a choice of life, coherence and personal truth.
- 2016 Arrival of Thomas Lorival** as Head Sommelier.  
Le Clos des Sens becomes a member of **Relais & Châteaux**.
- 2017 New dining room**, a setting extending the culinary message.  
Thomas is promoted to Dining room Manager.  
**4<sup>th</sup> Gault & Millau Chef's hat.**
- 2018 Creation of a 1500 m<sup>2</sup> living garden with with 200 varieties.**  
A culmination, and a new beginning.
- 2019 Third star in the Michelin Guide.**
- 2020 3 Ecotable Label macarons**, attesting to the involvement of Le Clos des Sens in terms of eco-responsible gastronomy.  
**Thomas is named «Chef Sommelier of the Year» by his peers** (Le Chef Magazine).
- 2021 Thomas Lorival and Franck Derouet create Le Cortil**, an ephemeral summer restaurant in the heart of the vegetable garden.  
**Creation of food pairings - juice & other drinks**, beyond food - wine pairings.  
**Franck and Thomas become co-directors of Le Clos des Sens.**  
**Thomas obtains the Trophy of «Dining room Manager of the Year» by Gault&Millau.**
- 2022 Le Clos des Sens celebrates its thirtieth anniversary.**  
**Franck and Thomas create Les Petits Ateliers**, opening up Le Clos des Sens to share the art of eating well with children from schools in and around Annecy.
- 2023 Laurent and Martine Petit transmit Le Clos des Sens to Thomas Lorival and Franck Derouet on 3<sup>rd</sup> January.**







Perch from Lake Geneva, a condiment of liver and sauces | extraction of "queue d'polet" and marc de Mondeuse.



Silky cauliflower, roasted and crunchy, fêra bottarga | homemade tonic, citron and rosemary.





Féra from Lake Annecy | vegetable curry.



## AN ALIVE AND MAGICAL SETTING ENHANCING A UNIQUE CULINARY PURPOSE

The evolution of the culinary philosophy influenced the very design of the place.

As soon as guests arrive at the greenery clad building with its glass facade, they understand that **the Chef is not only a cook, but also an architect and conjuror of emotion**. In collaboration with Isabelle Chapuis Martinez and Etienne Martinez of icmArchitectures, a truly living place has been created, not unlike a fully **immersive museum of art, conducive to concentration, reflection and sensory discovery**.

A parallel existence has been created, shut off from worldly troubles; a protective bubble welcoming Nature with open arms. It incorporates the **strength of natural elements, the energy and life of organic materials, the appreciation of beauty, linking the old to the contemporary, purity and transparency. And above all, expressing a deep love and interpretation of the region.**

**The House**, through its history and location, has a soul. The challenge was to respect its original character and its **roots**, by bringing it to life in a modern form. Above all it has to be true to and an **extension of culinary style, but also of the environment**. The latter is unique, because it combines the **urban environment, village-life and the natural environs**. From Le Clos des Sens, guests look out over the town of Annecy below (120,000 inhabitants), then in the immediate vicinity, the charm and tranquillity of the village Annecy-le-Vieux, and finally out towards the majesty of the mountains and the splendour of the lake.

## ARRIVING AT CLOS DES SENS: AN IMMERSION INTO THE WORLD OF CUISINE

From street level, walking up to the Romanesque bell-tower of Annecy-le-Vieux and the Gabriel Fauré House, the bustling kitchen team can be glimpsed through the windows. The 150m<sup>2</sup> kitchen was enlarged and refurbished in 2016 to enable the Chefs and their teams to work to their full potential. Natural daylight from all directions, allows for fluidity throughout the whole day and provided the 15 cooks with an exceptional environment in which creativity comes naturally.











### ENERGY AND PEDIGREE FROM A UNIQUE REGION PLACE

The kitchen opens first onto the dining room, then onto the terrace, revealing a panoramic view overlooking Annecy and its lake, and facing the Bauges mountain range. This allows views right through the building, bringing the outside in. **Truth, openness, commitment: this is the philosophy and the soul of the place.** To cross the threshold of Le Clos des Sens is like being enveloped in a cocoon. **The mountain tops, the lake, the hundred-year-old chestnut trees, the hosts, the kitchen and dining room teams are all brought together in this hymn to nature,** far above the hustle and bustle of Annecy below.



Emitting a magnetic energy, a **monumental block of blue Savoyard stone** creates a link between the worlds of the kitchen and restaurant. Hewn from a type of rock only found in La Vilette, near Aime, where the veins of quartz pre-date human existence, the rock symbolises truth, the overall authenticity of the 'cuisine'. The 14 ton piece was sculpted by craftsman - stonemason Sébastien Delahaye.

The contemporary dining room emanates an air of **elegant serenity - an invitation into a different world.** The principle being promoted here is one of constructive truth: not to create ostentatious or fashionable superficial decor, but rather to exist in order to serve the culinary purpose. Reveal and enter into matter, into materials. Go to the essential, favour the outline. Because, just like in a dish, everything must be essential.





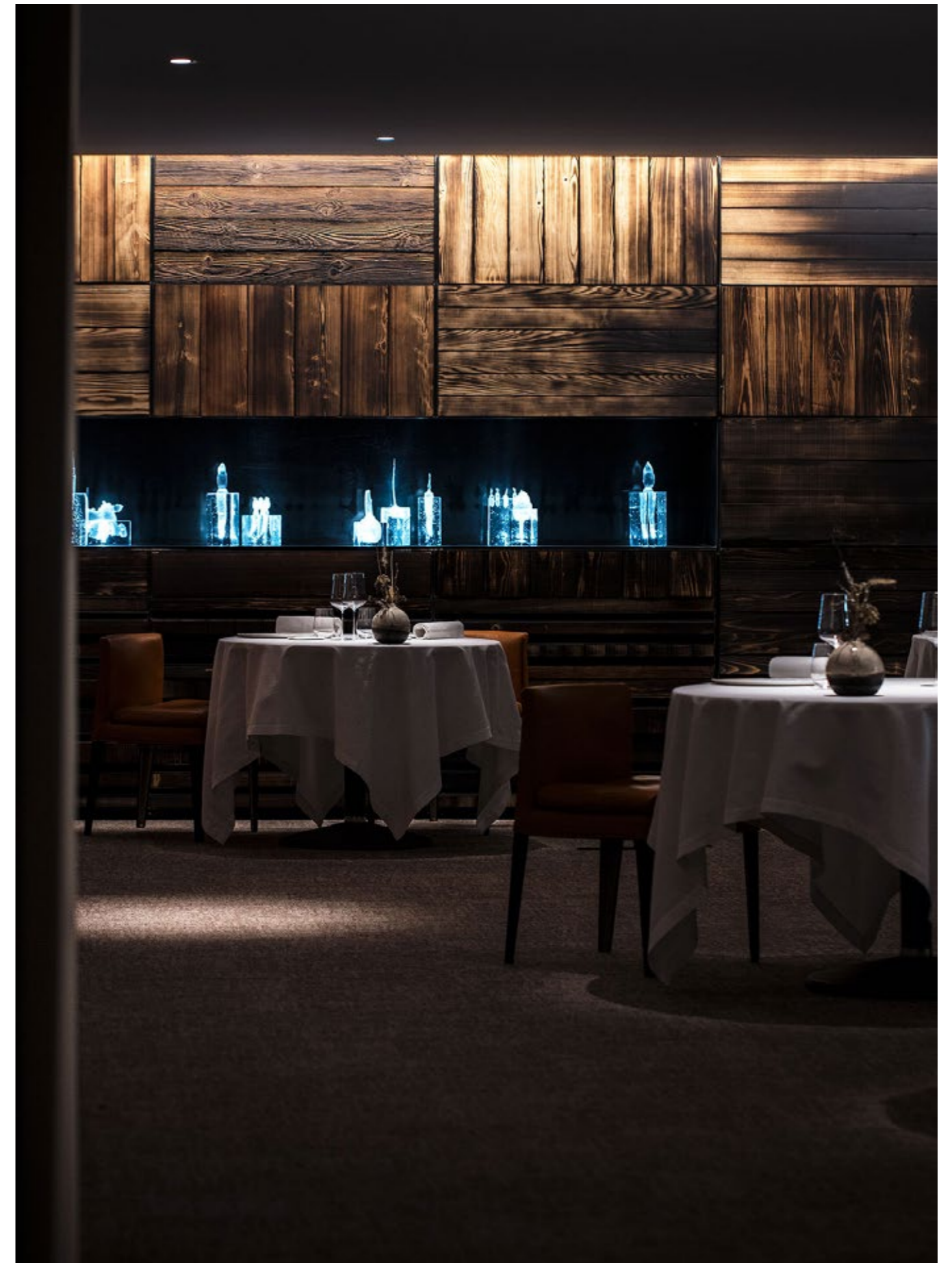
Heart of delicate féra fillet | crunchy puffed skin.



The restaurant is lined with larch, spruce and ash panelling from the region (Brunier Bois in Annecy). In the traditional way of preservation, used both in Savoy and Japan, **the wood was sculpted over fire** by the entire Le Clos des Sens team. Its material has been cut, prepared, "cooked" (just as the Chef does with fish from the lake) to bring out its natural veining, the heart of the wood, from which emerge abstract shapes, curves, complex designs. As a result of burning on the grain or on the perpendicular, sanded, brushed or not, the wood reveals an infinite variety of colours, depth and texture, anywhere between rock hard to gently yielding. The surface come alive throughout the day, caressed by the changing light. Towards the terrace, which looks out over Lake Annecy and the Bauges mountain range, the tones are clear. The closer you get to the kitchen, the more the woods are tinted, dark, even black, reminiscent of the artist Soulages.

The dining room radiates unity and harmony, supported by exceptional soundproofing. One feels a **certain lightness of mind, of weightlessness**. All one's senses are prepared for the a unique experience to come.

This **combination of enveloping elegance and lighting** is the key to **staging the House's culinary creations**. This is why so much thought went into the custom-designed lighting. The «100% LIGHT» company is the only manufacturer in the world to have been able to meet the criteria required by Le Clos des Sens. The «Bulet Hole 60» LEDs have a honeycomb and a corrector filter, for optimal comfort, to avoid glare. The light diffusion diameter has been developed specifically to perfectly match that of each table and focus the beam vertically on the plates. Respect for the colour scheme is remarkable with a rendering index of 95%. And the tone of the white light is soothing and warm (colour temperature of 3000 K).







Part of the «crystal vegetable garden» by Aurélie Abadie.

Thanks to its subtle use of light, guests are left feeling they have entered a **bubble**, landed on an **island of comfort and well-being** that they can share with their nearest and dearest. They are each at the heart of the restaurant, while the rest of **the room - mysteriously - seems to slip away** into the background. In this way, unlike the aim of classic decor, the room **takes on an extraordinary role**. One's senses are naturally drawn to the plate, lit as a work of art would be in a museum.

**Between shadow and light**, the room is punctuated by movement; the glow emanating from the kitchen, the elegant and discreet ballet of table service, the flames in the fireplace, and above all the magical and **vibrant crystal artwork created by Aurélie Abadie** and Samuel Sauques. A garden of finesse and clarity, to showcase the vegetables metamorphosed by the skill of the Chef. Throughout the year, this poetic garden is a platform for creations of kohlrabi, artichoke, endive, fennel....



The sculptural fireplace created by the artist Thierry Martenon.

Since summer 2019, a majestic wood sculpture of more than 3 metres by 4 welcomes the guests to Le Clos des Sens, rising from the ground and seeming to pierce the ceiling. Engineered from spruce, sanded and then patinated with Indian ink, thanks to wood sculptor **Thierry Martenon**, lover of his native Chartreuse, but now local resident. Renowned across Europe, America, Asia and a self-taught artist who sees each work of art as a new challenge, Le Clos des Sens gave Thierry carte blanche. The only request was to completely cover the **fireplace** on both the living room side and dining room side. The work feeds on the surrounding natural landscape: the texture of rock, tree bark and leaf veins, to create a harmony between form and matter. What the artist sees with his eyes is transferred through his fingers to refine each sculpture. He plays with the smooth, the rough, the streaked, the grain... to enhance the light to bring life to the wood.





Quintessence of crayfish from Lake Annecy | rhubarb.



## TABLEWARE: BEAUTY AT THE SERVICE OF THE SENSES

Specific care is given to the choice of tableware. Franck Derouet and Thomas Lorival have forged very strong links with local craftsmen, to create unique pieces. The table services are custom-designed to enhance the aesthetic and graphic dimension of the Chef's culinary creations, and to promote the best taste experience through form.

Just like the evolution of the ethos of the House, the culinary creations blend with the elaborate but rustic feel of **Jean-Pol Bozzone's earthenware**. A fundamental meeting of minds and style; **Jean-Pol understood that Le Clos des Sens had walked away from standard décor and the appearance of perceived luxury, to concentrate on giving its guests an immersive experience. To offer them an intimate and personal moment in time.** He explains that **a meal at Le Clos is like a free-dive into the deep blue, crystal clear water of the lake and a flight into the luminous sky towering over the Bauges and Aravis mountains, with the world of plants as the body of sound that accompanies the experience.**



Lemon brûlé | pepper from the garden.

Through his skill, the fire-hardened earth - shaped by the flames - takes on deep hues of colour, which bring out the texture. You have to know when to recognise key moments, according to Jean-Pol. It was pure chance that led the Le Clos team to push open the door of his workshop located in Seythenex, 28 km from Annecy. It was a compatibility in personality, **a meeting of worlds, a blend of the Earth and the Lake with the influence of Zen.** The potter's expertise is put at the service of the culinary ambitions of Le Clos to enhance their creations. It is the **art of stripping back, a quest for simplicity, a quest for the essence of life. Good pottery is not ordinary: it exudes energy and potency. Designed specifically for each dish, it is its setting and extension of the latter.** Both the food and the dish on which it is presented remain in the memory. It is an understatement to say that Jean-Pol is an integral part of the Le Clos des Sens team, and of the thinking that drives it. *See also what's new on page 24.*



Pleated beetroot | smoked whitefish.



Féra, simply taken out of water | horseradish condiment.





Head Sommelier Thomas Lorival in the dining room.



Intense and matured pear | mountain juniper.



Chef Franck Derouet in the kitchen.



Confit of quince, glazed and crispy | floral pepper.



## CHEESES AT LE CLOS DES SENS THE SAVOY LIKE NOWHERE ELSE

Always looking to discover magical or unique places, **Le Clos des Sens has shared and continues to share its love of great Savoyard cheeses since 1992.** The aim is to **promote to the highest level the produce of the region** - one of the most remarkable in Europe.

Displayed through a floor-to-ceiling window, like a living thing at the heart of Le Clos des Sens', **the cheese cellar has been a real jewel of Savoyard "terroir" since 2012.** The cheeses are matured by **Alain Michel**, a renowned Annecy refiner. Only an authentic cheese cellar, regularly maintained with 70% humidity and a temperature between 10 and 14°, appreciates and enhances the cheese. The solution at Le Clos avoids the disadvantages of forced cold air, which could damage the product. It gives them a time to relax and encourages a good crust. The cheese is left to age in the cellar for one week for the smaller goats cheese to up to one year for the cooked, pressed cheeses. Alain Michel visits every 2 days to turn and brush the cheeses, remove bacteria or mites, and turn the cheeses to promote optimal aging.

In their original, whole form, **38 to 45 cheeses, from a selection of 100 to 300 types, matured in the cellar represent some 140 different varieties of cheese over the year,** representing an impressive cheese selection every day. The cheese platter itself is made from **spruce wood, used for maturing Reblochon**, in the traditional way of the mountain pastures. As such, within the modernity of Le Clos des Sens, Thomas and Franck protect one of the most powerful sensory symbols of the region.

### SOME EXAMPLES OF THE ORIGIN OF CHEESES AT LE CLOS DES SENS

- **Pierre Gay**, cheese maker, MOF
- **Alain Michel**, cheese maker
- **Marc Dubouloz**, cheese maker
- Annecy **market** on Fridays, Annecy le Vieux (rue des Pommaries) on Wednesdays.
- **A hundred small producers bought from directly.** For the most part, and essential in Switzerland, the Le Clos team makes the trip to select the pieces from the producers and bring them back themselves.







For years, Le Clos des Sens team has constantly searched out cheeses across the 2 departments of the Savoy, as well as the bordering regions such as Switzerland and Isère. Some meetings are scheduled in advance, others are the result of chance. But always with one purpose in mind: to put together a dream selection of complex, subtle or powerful cheeses, always tasty and with maturity. Their long standing work in this field, the credibility they have acquired over time, allows them to access rare products that cannot be found elsewhere.

They know the producers intimately, their way of working, the hallmarks of a particular cellar, their philosophy of life, their signature. But also the beauty of the landscape, the geology, the vegetation, the light, the herds in the pastures ... Finally, they have become more and more specialised in the seasonality of production, the evolution of taste over time, the ageing capacity of each product.

**The selection of cheeses is never fixed**, as these are eminently living and evolving products. Nothing is ever certain, and you have to be on the lookout for changes in style and flavour, including the impact of climate and weather. For example a violent storm can stress the cows, sheep or goats, to the extent that the quality of the cheese is affected. Every day, half of the cheeses on the board are taste-tested, to check their development and thus precisely advise the guests.

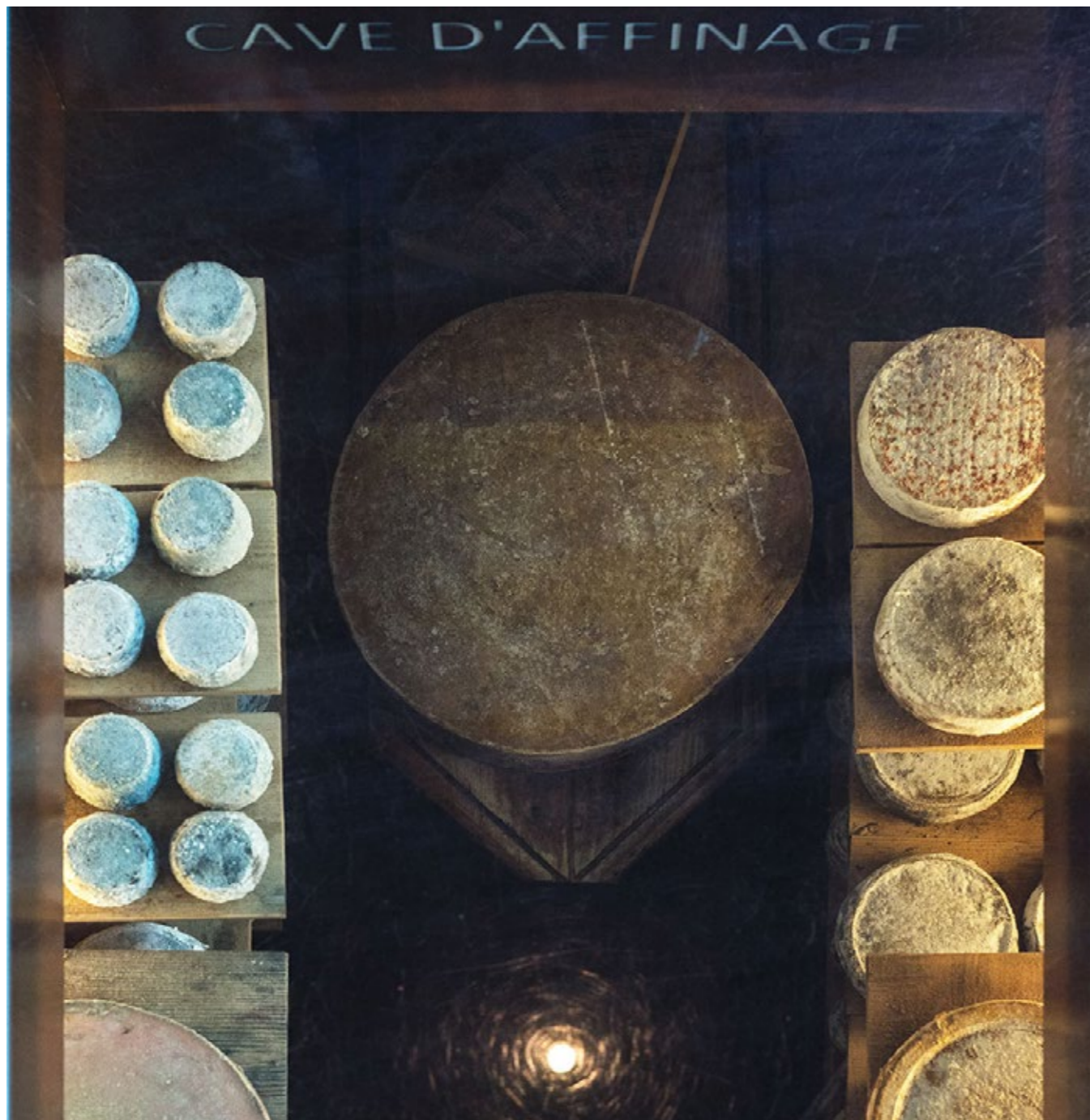
**Focusses on the region, the more you widen the field. In acquiring local expertise we discover infinite nuances.**



The House likes to take guests out of their comfort zone, change their habits, to open up new horizons, take them to another dimension. And in respect of the wine under Thomas Lorival, most of the guests allow themselves to be carried along on this journey. The challenge is to identify the taste preferences of each guest, to **create a tailor-made experience. A palette of aromas, tastes and textures make up each palate like a unique world.**

To access the ultimate emotion, a true bond was created on his arrival in 2016, between Thomas Lorival and the sommelier. The result is a permanent co-operation on the cheese and wine pairings (see below).

**This moment of indulgence and sharing, concentrated around Savoyard cheeses has become one of the highlights of a meal at Le Clos des Sens.**



#### SOME EXAMPLES OF CHEESES SERVED AT LE CLOS DES SENS

The **Beaufort d'Alpage** has been aged for 2 to 3 years (3 kg consumed per week), especially from Bellachat.

**Reblochon** (8 pieces of 500 g consumed per week), especially from Villaz.

**Abondance** (3 kg served per week).

**Cheese from the l'Abbaye de Tamié**, especially from its limited confidential productions.

The **Persillés**, that of the Aravis is the most consumed.

Bauges cheeses including **Le Margériaz**, and **Crémeux des Bauges**.

**Tommes de Ménage**, produced at the end of the pasture time, laid in the cellar all winter, then collected from the pasture the following spring. Of an improbable shape (they are all bumpy or bloated), their taste is very significant and distinctive.

The Sassenage **blues** from Vercors in Dauphiné (gentle), Termignon (confidential and racy) or Bonneval sur Arc (creamy and gourmet) in the Haute-Maurienne.

**Goat's cheese** from the Praz Candu farm in Serraval.

A selection of **sheep's cheese** from the Bergerie des Fées in Vallières, from La Vallée Blanche in La Clusaz or from the Gaec des Noisetiers in Semnoz.

The **Great Swiss Gruyère** made with raw milk, with fabulous complex tastes, Maison l'Etivaz from the Pays d'Enhaut in Château-d'Œx in the Vaudois Pre-Alps, the most unique cheeses from Valais, including mountain tommes from Zermatt.

*More details on request.*



## THE MAGIC OF WINE

On 1<sup>st</sup> August 2016, following the recommendation of his predecessor Jean-Baptiste Klein who returned to his native Alsace, Thomas Lorival was appointed the Head Sommelier of Le Clos des Sens. His great interpersonal and managerial qualities, his immersion in restaurant culture, his natural charisma, his vision, marked him out initially to manage the dining room, then, alongside Franck Derouet the business of Le Clos des Sens as a whole. In this way, he calmly stimulated a rare dynamic within the House. Today, he has created a team of 5 to 6 sommeliers to work alongside: passionate people in constant search for the most amazing bottles and the most relevant food-wine pairings.

### THOMAS LORIVAL: ALREADY WITH A LIFETIME OF EXPERIENCE AND AN ASTONISHING MATURITY FOR HIS AGE

His keen sense of observation, great open-mindedness, ability to question himself and to accompany the whole team in excellence with a feeling of ease, are touching.

Born in the Jura in 1990, he already has a dazzling career to his name. Passionate about wine from the age of 16, but also about gastronomy, first of all he obtained a BTS in cooking, reinforced by a cooking internship at La Chèvre d'Or alongside Chef Philippe Labbé. But his love of wine, and the need to share with guests, was stronger. After having followed a complementary course in sommellerie at Tain-l'Hermitage, he is nourished by significant experiences and noticed as a sommelier in brilliant Houses: Jean-Paul Jeunet, Troisgros, Lameloise, Marcon, L'Oasis. Followed by Maaemo in Oslo, where he was manager of the dining room when this Restaurant obtained its 3<sup>rd</sup> star in the Michelin Guide: a first in Norway.

This experience allows him to take a new look at his profession, and gives him the opportunity to taste many foreign wines (German, Austrian or even Georgian), often neglected on French wine lists.

Attracted by the artistic project of Laurent and Martine Petit, he joined Le Clos des Sens, and actively participated in the realisation of this new plan: **to create a unique culinary and oenological journey around the 3 most beautiful lakes of the Savoy.**







## A REAL FUSION BETWEEN THE KITCHEN AND THE DINING ROOM

With his triple skills of cooking, dining room service and sommelier, **Thomas ensures that what happens in the dining room is the natural extension of the culinary art that comes from the kitchen. And even that the dining room and sommelier teams inspire the direction that the kitchen research takes** (see food & juice pairings page 10).

The philosophy of the House is transmitted with passion and ease to guests. The latter live a complete sensory experience, and are nourished in every sense of the word. For Thomas and Franck, the entire team, including the kitchen assistants, must all have a say in and follow the values of the House. To perfect their culture and promote synergies, the dining room and kitchen teams meet regularly for briefings in the kitchen garden. The cooks become gardeners. And the dining room team is present right at the very start of the products and tastes them before and after the expert work carried out in the kitchen. This allows them to share with guests the whole genesis of a dish, from the creative power of nature to the interpretation given by the Chef. And within the dining room itself, Thomas manages to find an astonishing balance between the job of restaurant manager and that of Head Sommelier.

Considered as one of the most promising French restaurant professionals, **he was named in 2020 by his peers «Chef Sommelier of the Year» (Magazine Le Chef). And in 2021, he won the «Restaurant manager of the Year» Trophy by the Gault&Millau Guide.**

## BETWEEN NATURAL AND CULTURAL HERITAGE, A VISION OF WINE, COMBINING PURENESS, BRILLIANCE, FINESSE AND OPENNESS

Le Clos des Sens manages two cellars with approximately 1,200 references each - nearly 2,400 in total -, including an ageing cellar to offer more mature wines.

Thomas Lorival orchestrates a passionate team of 5 to 6 sommeliers, including 2 assistant head sommeliers. His curiosity predestined him to also be interested in all types of drinks (orange wines, mutated red wines - a wonderful collection of Port - teas, herbal teas, beers, sakes, all types of spirits including a dozen Chartreuse, coffees and of course water).

Like the fresh water, infused for a long time with pine needles, which he serves as a welcome drink to guests on arrival. A great introduction to the territory and the journey that will follow. Sensuality, digestibility and intensity are already united. Taste buds are thus sharpened and awakened for what is to come.

Back to wine. The Clos des Sens menu is first and foremost a hymn to the Savoy, and by extension, to the entire Alpine Arc, with more than 200 references. It alternates recent successes and old vintages (back to 1981 for Savoyard wines). All the essential winegrowers are present (Domaine des Ardoisières, Louis Magnin, Dominique Belluard, Jean-Claude Masson, Gilles Berlioz, Michel Grisard, Louis Trosset, Château de Mérande, Jean-François Quénard) but also the new generation, full of promise, (Adrien Berlioz, Dominique Lucas, Florian and Marie Curtet, Nicolas Ferrand, Jérémy Dupraz). Switzerland (Domaine de Beudon, M.T. Chappaz), Austria (Fred Loimer, F.X. Pichler) and Italy (Elisabetta Foradori, Conterno) are represented by wonderful treasures.

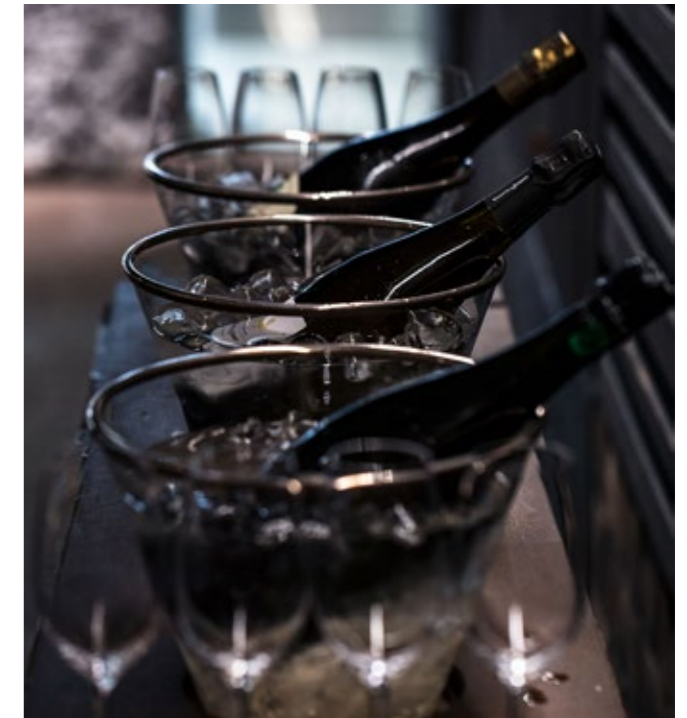


From all French regions, and about ten countries, Le Clos des Sens' cellar is full of exceptional or confidential references. **Since 1992, it has been one of the best, most exciting collections in France, built up over the years.** Including anthology verticals - sometimes over several decades -, for example for the wines of Clos Rougeard, Didier Dagueneau, Gauby, Corinne and Jean-Paul Jamet, Auguste Clape. Only a part of the collection is on offer to guests, patience being recommended to discover each wine either in the brilliance of its youth, or at its maturity, years later.

Thomas Lorival and his team strive to offer the best tasting conditions (serving temperature, opening in advance, decanting, etc.). Glassware is at the centre of their concerns, with a wide range of glasses (particularly from the Austrian brand Zalto) adapted to each region, each colour, age and characteristics of the wine.

Logically, the chef's culinary intentions (vegetal and lakeside) led Thomas to favour white wines, Champagne and other sparkling wines, which take an unusually large place compared to the great classic restaurants. Not to mention a few exceptional rosés (Clos Saint Vincent, Gourt de Mautens, Abbatucci).

Many guests give full latitude to the sommelier team to create vibrant food and wine pairings. Thanks to Coravin, the latter offers a remarkable choice of wines by the glass.



Reading the impressive menu reveals a true vision of the world of wine. Thomas Lorival favours passionate winegrowers, giving their terroir a unique and inspired interpretation. And if possible bearers of a real ethic. **Reasoned approaches, organic, biodynamic or natural wines are preferred, without being locked into any extremism.**

Open-mindedness is essential, if the quality of the wine is to speak. All year round, Thomas and his team visit the vineyards, immerse themselves to understand how the winegrowers work both in viticulture and in winemaking.

Thomas seeks to acquire a universal knowledge of wine, being interested in all regions, all styles. His natural inclination is to favour subtlety, purity, a crystalline side and a delicate touch on the palate. He appreciates density and depth, when the wine is not dominated by an overly interventionist technique, excessive oak or over-extraction. He often prefers whole-harvest wines, which gain a lot in complexity with ageing.

Above all, he composes with the Le Clos cuisine, using bitterness, sometimes strong acidity and around forty aromatic herbs. He can create pairings either in total harmony or in confrontation. **The agreements are made on the olfactive, gustatory, the touch of mouth (vital importance of the textures), the length in the mouth, and especially the spirit (affirmation, suggestion...).** When the wine enters into harmony with the culinary creation, and they lengthen each other, the emotion is increased tenfold.

As close as possible to the creations of the chefs, the menus are offered with food - wine or food - drink pairings (combining wines, sakes, beers, vermouths, exceptional pu-erh tea, extractions of vegetables and herbs from the garden, herbal teas, decoctions, homemade tonics, kombuchas, kefir...). With his team, Thomas does not deprive himself of any possibility: only the relevance of each agreement is important.

Since 2022, a step has been taken with the creation of juices in accordance with or at the origin of culinary compositions. *See page 10.*



## PRACTICAL INFORMATION AND TARIFFS

### SITUATION

On the heights of Annecy-le-Vieux (20,160 inhabitants), 3 km from the lake and the old town of Annecy. 30 mins from the Aravis ski resorts (La Clusaz, Le Grand Bornand).  
30 mins from Geneva International Airport.

### THE GARDEN & THE CORTIL

Le Clos des Sens is now nestled in the heart of a 500 m<sup>2</sup> aromatic garden and a 1000 m<sup>2</sup> vegetable garden with 200 varieties of vegetables, fruit, flowers and plants.  
Overlooking the vegetable garden, this summer there will be the ephemeral restaurant **Le Cortil** until 2<sup>nd</sup> September every day in good weather: dishes to share from €16 to €44 (summer 2022 prices).

### HÔTEL\*\*\*\*\* Relais & Châteaux

11 bedrooms including 4 suites: spacious (28 to 70 m<sup>2</sup>), all equipped with a whirlpool bath at the foot of the bed and a balcony or terrace. 9 bedrooms have a graphic or wood-burning fireplace. 2 bedrooms can accommodate up to 4 people.  
1 bedroom is accessible to people with reduced mobility.  
Night from €290 to €580 for 2 people, special prices may be available during the week  
"BREAKFAST" menu served in a dedicated lounge at the price of €38 or in your room at the price of €42.

**GASTRONOMIC RESTAURANT** 3 Michelin star and 1 green Michelin star  
4 Gault&Millau Chef's hat | 3 Écotable macarons | Member of Grandes Tables du Monde  
A dining room with 30 covers, a lounge to accommodate guests privately.  
A shaded terrace of the same capacity with a view of Annecy and the lake.

**4 flavour menu « Pour Voir »** at €158 per person  
*served at lunchtime, excluding weekends, Bank holidays and summer school holidays, cheese supplement at €24.*

**7 flavour menu « Plein d'Envies »** at €238 per person  
*not served on Friday and Saturday evenings or special evenings.*

**9 flavour menu « Grande Fête »** at €288 per person  
*served all year round both lunchtime and evening, except on special evenings.*

*Tariffs are per person, excluding drinks.*

### CELLAR

1200 references including 200 from the Alps with a wide selection of wines by the glass.  
Almost as many references in years: the challenge being to offer guests mainly mature wines.  
Voluntarily accessible with fair prices encouraging guests to fully enjoy themselves.

Wine pairings (generally 1 wine per course):

€90 with the 5 flavour menu, €125 with the 7 flavour menu and €155 with the 9 flavour menu.

Specific pairing to each creation. Possible adaptation according to guests' wishes.

It is also possible to combine wines, sakes, beers, vermouths, teas, extractions, herbal teas, decoctions, homemade tonics, kombuchas, kefir... for a complete discovery.

### CUISINE

Focused on products from the region and season, the cuisine of Le Clos des Sens follows a «Vegetal & Lakeside» theme: fish from the 3 great Savoyard lakes (Geneva, Annecy, Bourget) and vegetables from the vegetable garden and Albanais market gardeners, sublimated by the 40 herbs from the garden.

### CLIENTELE

50% French, 50% from abroad, including 90% from Switzerland.



### WEEKLY OPENING HOURS

The restaurant is open from Tuesday evening to Saturday evening except Thursday lunchtime and on Sunday evening from 18<sup>th</sup> June to 2<sup>nd</sup> September.

The hotel is open from Tuesday to Saturday and every day from 13<sup>th</sup> June to 2<sup>nd</sup> September.

### ANNUAL CLOSING DATES 2023

From 23<sup>rd</sup> April to 1<sup>st</sup> May, from 3<sup>rd</sup> to 20<sup>th</sup> September, from 24<sup>th</sup> December to 8<sup>th</sup> January 2024 inclusive.



# CLOS DES SENS

