

CLOS DES SENS

Table & Chambres



PRESS DOSSIER
2025

WWW.CLOSESSENS.COM

Restaurant Le Clos des Sens 🌿🌿🌿

« In this beautiful building in the heights above Annecy, chef Franck Derouet and his partner Thomas Lorival explore a culinary universe focused on plants and the lakes, in line with their philosophy of sourcing locally: all ingredients come from their own kitchen garden or from producers located within 100 km. Seasonal fruits, vegetables, flowers and herbs intersperse every dish, inspired as much from poetry as from modern art. Exciting work with fish from the lakes, and deep thought put into both textures and cooking methods, have led to an innovative dishes such as fera, enhanced with a powerful, fermented sauce, and mature, grilled pike . To align better with the seasons, the chef sometimes introduces a few touches of meat to his dishes, especially when the fishing season is over. In addition to a wine list entirely dedicated to winemakers from the Alpine region, the «food and juice» pairings (vegetable broths, infusions, etc.) explore new areas of taste discovery and celebrate a clear connection between the dining room and the kitchen. In this Clos, senses are truly in full bloom. »

The Guide Michelin 2025

Restaurant Le Clos des Sens 🌿

«Our lakeside, plant-based cuisine showcases the flavours of our 1,500 m² vegetable, herb, and fruit gardens, all managed through the philosophy of permaculture, as well as the riches produced by the local flavour producers with whom we work. Whether it's implementing smart waste recycling or collecting and reusing rainwater, we strive to bring common sense to the restaurant's entire life.»

The Guide Michelin 2025

Hôtel Le Clos des Sens 🌿

«Located on the heights of the town of Annecy, Le Clos des Sens offers spectacular views of the lake of the same name. Renowned for its 3-star restaurant and a green star in the MICHELIN Guide, this hotel offers a level of comfort that is both luxurious and refined. The elegantly decorated rooms are each unique. The furniture is made locally, using Savoyard materials and traditional methods, reinterpreted for the 21st century.»

«Beautiful materials, state-of-the-art amenities, views of the lake or the town of Annecy: you'll feel right at home in the rooms of the Clos des Sens. The small lounge area, with its fireplace and club chairs, will delight readers; as for the beautiful swimming lane, it will delight everyone!»

The Guide Michelin 2025

HÔTEL ***** GASTRONOMIC RESTAURANT

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On the heights of Lake Annecy and facing the Bauges mountain range, Le Clos des Sens is a historic Second Empire house (1866) with contemporary decor, dedicated to sharing and transmission. Originally the first school in Annecy-le-Vieux, Le Clos is today a three-star restaurant, has a green star in the Michelin Guide, three Ecotable badges, and is also a ***** Relais & Châteaux hotel.

Nestled in its garden, Le Clos des Sens reveals the spirit, the tactile and gustative potential of the plant and lake world. A choice of lifestyle, consistency, and personal truth of an entire team.

Intriguing bitters, elegance, distinguished telluric power, and controlled audacity reveal the essence of a magical region stretching from Lake Bourget to Lake Geneva, with Annecy at its heart!



AN EXEMPLARY TRANSMISSION

Since 3rd January 2023, Thomas Lorival and Franck Derouet have been the managing owners of Le Clos des Sens, an iconic Annecy-le-Vieux establishment. Following the successful transfer from Laurent and Martine Petit, they are now the sole partners of the company, with no outside investors.

A rare pairing of skills and sensitivity. Their motto: to perpetuate Le Clos by cultivating its roots while giving it new impetus. Sincere and committed, Thomas and Franck are at the forefront of certain trends, both societal and artistic, that are emerging today. Daring to be... In their own way, they are reinventing the codes, governance, and purpose of a three-star Michelin establishment.

Thanks to his life so far **Thomas Lorival** combines cuisine, dining room and sommelier skills.

Born in 1990 in Voiteur, near Château-Chalon, a magical wine-growing region in the Jura, **Thomas has been instinctively drawn to wine since the age of 16**, while also harbouring a fascination for haute cuisine. **He began his career as a chef and earned his BTS in cooking** after an initial internship at La Chèvre d'Or alongside Chef Philippe Labbé.

But his love of wine and his need to share his expertise with guests is stronger. After pursuing further studies in the art of being a sommelier at Tain-l'Hermitage, he gained significant experience as a sommelier in a number of distinguished restaurants: Jean-Paul Jeunet, Troisgros, Lameloise, Marcon, and L'Oasis. Then at Maaemo in Oslo, where he managed the dining room at the moment when this restaurant was awarded its third Michelin star: a first in Norway.

In 2016, convinced by the lakeside and plant-based approach of Laurent Petit and his executive chef Franck Derouet, and seduced by an eco-responsible vision centred on the three great Savoyard lakes, he joined Le Clos des Sens adventure. Initially serving as Head Sommelier, his interpersonal skills and innate sense of management predestined him to take over the restaurant's dining room. Then, with Franck, they became co-directors of the hotel and restaurant in 2021, driving it in a new direction and giving it its future momentum. Finally, becoming the owners and co-managers since January 2023.

Franck Derouet embodies the commitment and sincerity of a nature-centred approach.

Born in 1968 in Essonne, to a family of restaurant owners, nestled between the châteaux and forests of Versailles, Rambouillet, and Fontainebleau, Franck chose to become a chef at the end of middle school. A vocation born out of sensitivity, a love of nature, cooking and the products. Good food, starting with the basics—bread and butter—was part of his upbringing. For him, a restaurant is, above all, an ambiance, an environment where he has always felt at home. Like Thomas, **he aspires to a level of alchemy**, a taste sensation heightened by the setting, the hospitality, the human relationships forged with local producers and artisans, and the sharing of experiences with guests. **The culinary approach is born from a visceral connection to nature and its cycles. The cuisine interprets the region's natural and cultural heritage with humility and passion.**

The paradox of Franck's career is that after a rich international career (from the Intercontinental in London then Lisbon, to the Sheraton in Rio de Janeiro, and the Ritz Carlton Tenerife), and four years with Georges Blanc in the pure tradition of French gastronomy, he found his true calling

at Le Clos des Sens. He became its executive chef in 2011. This journey was necessary to learn, unlearn, decondition himself, and forge his own path.

Today, he is a seasoned, cerebral chef, both sincere and mysterious. While he may not have Thomas's verve, for those who take the time to get to know him, his thoughts are deep and his personality engaging!



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

The Genesis of an Unusual Transfer

2022 marked a double anniversary: the 30th anniversary of Le Clos des Sens and Laurent Petit's 40th anniversary in the business. It was this symbolic year that Laurent and Martine chose to finalise the transfer of their business to the two most loyal, relevant, and legitimate people. This was so that everything they had so passionately envisioned could continue its journey and continue to grow. They have been shaping the success of Le Clos des Sens alongside **Franck since 2011** and **Thomas since 2016**. The success, consistency, and reach of Le Clos are the work of this highly complementary quartet, which became a duo on 3rd January 2023.

A smooth, intelligent and harmonious transition. Upon receiving their 3rd Michelin star in 2019, Laurent and Martine invited Thomas and Franck to write the next chapter of Le Clos's story. In 2022, they felt ready to strike out on their own. The connection is clear. But more than just an extension of their relationship, Thomas and Franck will assert their own personalities, and, if possible, go even further.

WITH HUMILITY, LE CLOS DES SENS RENEWS THE SCOPE AND GOVERNANCE OF HAUTE CUISINE

More than just beauty and goodness, senses are the guide

The five senses have always been at the heart of Le Clos des Sens. Touching the products, depth of flavours, harmony and serenity... this Second Empire house resonates, swept up with the creative spirit of modern art.

If, at its creation, the name «Clos des Sens» echoed epicurean pleasures, **today** the house literally becomes a Clos, **a world unto itself**. A bubble of serenity, revealing the soul of the Savoie region around Lake Annecy.

The House's mission is to **give meaning to life through the prism of its culinary offerings, its hospitality, and its art of living. Beyond beauty and goodness, it is a vision, an interpretation of the surrounding world that is at work, following Nature's natural cycles. The Clos is therefore both a protective bubble and an opening.**

Between nature and culture, it reveals the heritage surrounding Annecy

The cuisine is a hymn to the lakes of Annecy, Bourget, and Lake Geneva. Plant-based and lacustrine, local and current: this is its credo. With a striking magnifying glass effect: by zooming close in, a universe opens up and reveals itself!

Franck and Thomas pursue the vision of Le Clos, nestled in **a garden of 200 wonders**. Aware of the fragility and hyper-seasonality of nature, they translate this **palette of ephemeral flavours**, charming their guests as much as they shake them up.

People at the heart of the project

Producers, breeders, fishermen, artisans, artists... are the primary source of inspiration. Across all professions, Le Clos des Sens is a haven for the talents and sensibilities that shape the region. A fusion of nature and culture, Le Clos expresses the region's essence.

Franck and Thomas are a close-knit duo. **Their missions are never compartmentalised. They both share a vision for all aspects of the establishment**, from hospitality to catering. And they ensure that the teams create a harmonious relationship. What joy to bring together cooks, gardeners, sommeliers, and the dining and reception teams. Kindness, sincerity, and transparency. From the genesis of a recipe to sharing with guests, the teams merge. And the love of the craft is expressed! Expertise and souls harmonise to serve a confident, centred identity, between poetic power and vital energy. Participative **management thus gives meaning to what is undertaken**, unites energies, combines talents, and creates a whole.

Everyone contributes to the message and the hospitality, making the house identity and signature their own. Beyond daily tastings, one Thursday per month, a «tasting» is organised in the kitchen, allowing everyone—regardless of their position—to suggest experiments with dishes, sauces, cooking methods, and cutting techniques. A fruitful dialogue is established. Thomas and Franck are the guardians of the temple. They ensure that the best ideas are explored while respecting the culinary direction they have created. And when an idea doesn't fit within this coherence, they explain it kindly allowing everyone to grow and learn.

A close match between culinary creations and all types of beverages

The metaphor of team fusion materialises in the creation of food & wine & juice & other beverage pairings. This approach reaches an unknown outcome here, even if the scope of investigation is infinite. It symbolises the fusion of Thomas and Franck's skills, a synthesis of their complementary skills.

What emotion when creation becomes a joint mission between the kitchen brigade, the dining room team, and the sommelier, when skills and sensibilities merge to forge a universe, establishing an olfactory, visual, gustatory, and tactile dialogue.

As close as possible to culinary creations, the drink pairings explore every imaginable perspective: signature wines, vegetable and herb extractions from the garden, infusions, decoctions, fermentations, sakes, beers, century-old vermouths, monastic liqueurs, teas, tonics, kombuchas, kefir... Fields of unexpected taste discoveries, celebrating a clear complicity between sommelier and the kitchen.

And for pure wine lovers, Le Clos creates a rare alchemy between vertical tastings of the finest terroirs and winemakers, and the quest of young explorers and new trends... In carefully designed tasting conditions, at fair prices, a paradise of 3,000 references awaits you.

For more details, see page 18 for the philosophy of food and juice pairings, and page 74 for the magic of wine at Le Clos des Sens.



An intimate natural setting, enhancing the culinary experience

The kitchen is open. On one side, the Romanesque bell tower and the house where Gabriel Fauré composed his final work. On the other, the dining room and the delightful terrace with its century-old chestnut trees, the lake and the Bauges' peaks as a horizon. Radiant nature, transparency, commitment... a love of beauty, linking history and modernity. Such is the philosophy of the place.

Sculpted by fire, spruce, larch, and ash create a suspended setting, perfect for the culinary experience. Each table is a protected island. Between shadow and light, this cocoon takes on a unique dimension, punctuated by Thierry Martenon's swirling fireplace, the magic of Aurélie Abadie's crystal garden, and the blue Savoy stone that draws one's eye towards the kitchen. With humility, our presentations transcribe nature. And the intrinsic beauty of the products emerge. Our ceramists, led by Jean-Pol Bozzone, share an emotional and spiritual connection with our House. Embracing the art of Zen and living matter, each piece of pottery embodies energy and resonance. Designed specifically for each individual dish, they serve as not only their setting but their extension too.



Let go and embrace the Art of the Ephemeral

With complete confidence, let yourself be surprised. Embrace the moment and its resonance, nature in its freedom, our team being your guides. Our menus invite you on a journey alternating between elegance and brilliance, immediate pleasure and mystery.

Seated at Le Clos, the entire heritage of Annecy is revealed. Each creation is an uncompromising interpretation of this larder in motion. An interpretation matured over the years, where the ephemeral, in its effervescence, becomes unforgettable. And everyday products become magical. As if Le Clos were opening up secret compartments within yourself.

From the emotions of the plant world to the poetry of lake fish

Herbs, vegetables, fruit, mushrooms... Cultivated or wild, nature is bountiful. An inspiring pastoral symphony. From fragility to power, from silky to crunchy... an expanding world is born! Underlying complexity, for an apparent simplicity.

Féra, Arctic char, and Boya perch are the kings of the lake. Careful cooking awakens crystalline purity and delicate texture. Crayfish, the only shell fish in the Savoy region, represents a touching blend of finesse and intensity. Since 2016, Franck and Thomas have been cooking all these species in their entirety, from head to tail, as well as the skin, bones, offal, tongue, viscera, roe... Nothing is thrown away; the entire mass contributes to the creation of the recipes, the fruit of long reflection.

Le Clos continues its creations of captivating sauces and condiments, drawn from the wonders of the garden. In recent years, the juices and sauces have gained in delicacy, nuance, and complexity.

From the tactile delicacy of lake fish to the symphonic power of herbs and plants, Thomas and Franck achieve a fine balance between purity and fullness.

«Strength and subtlety celebrate nature together. The known transforms into the unknown. To surprise and reassure. I love this adventure of taste and the elevation of the spirit,» Franck Derouet.

At Le Clos des Sens, the cuisine is an ode to Alpine lake fish. And a celebration of the plant world, with a thousand flavours and textures, through market gardening, wild harvesting, and our own garden.

The meat world? A condiment base to complement a vegetable or fish. Especially in winter when the garden is sleeping and the fishing season is over, in respect of the fragile ecosystem of the lakes and the sustainability of species. Our gaze then turns to a privileged wild resource: hunting. Contributing in its own way to the soul of our territory, and necessary to regulate the fauna in its environment from the mountain pastures to the mountains, it has become, since 2023, a new source of inspiration. Le Clos reinterprets meat in its unique way, with small touches. The curing and treatment of fish is reflected in how meat is approached, giving it a new dimension at Le Clos, while respecting the same philosophy.

A personalised lifestyle for total immersion

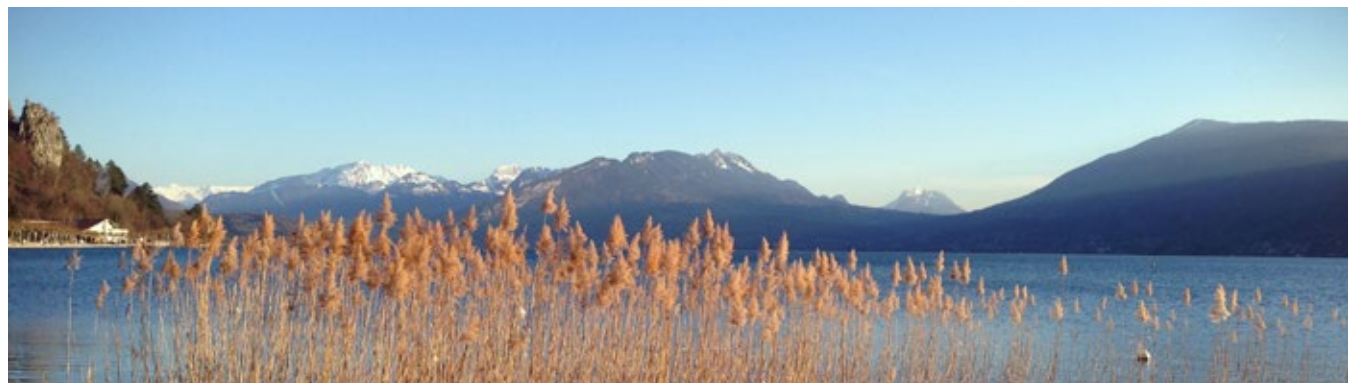
In the provinces, where surrounding nature is at the forefront, haute cuisine only takes on its full meaning during a truly immersive stay. Thomas and Franck are committed to bringing an identity to each of the 11 bedrooms of their Relais & Châteaux. In the spirit of an innkeeper in the noblest sense of the term, everything is designed to prolong and enhance one's experience, awakening the senses, and embracing seasonality in an eco-responsible manner.



The civic approach of Le Clos des Sens

How can we live as close as possible to the people of Annecy and use the reach of our establishment to serve the common good? Reasonable prices, the creation of Le Cortil, a pop-up summer gastronomy event in the heart of the vegetable garden with a Chef in Residence creating flame-cooked sharing dishes (*see page 27*), events held in the garden to bring together the local community and allow local producers and chefs to get to know each other better, meetings with students, offers for those under 30 ... Le Clos des Sens embraces its territory. By sharing its secrets, it creates connections with locals and lovers of committed and responsible cuisine.

The most emblematic and meaningful approach? Tasting workshops for children from the Annecy area held in the heart of the garden, and educational projects in hotel management schools. A constant quest to raise awareness and share the living world, from an art of living — the true vocation of Thomas and Franck — to societal issues (*see page 24*).



LE CLOS DES SENS, IS THE STORY OF A **DOUBLE REVELATION**

A vision revealed, that of managing haute cuisine as a way of existing that goes far beyond academic expertise and the tutelary stature of a Chef. The challenge at Le Clos des Sens is to unite sensibility and intelligence, encompassed by a territory, and around a common project. This «dream team,» led by Franck Derouet and Thomas Lorival, dares to be uncompromising, to embrace its identity, and to cultivate its gifts and biases to the utmost. Doing so in order to be...

The revelation of the potential of an extraordinary territory, of which the House is the centre of gravity. In a humble, eco-responsible approach, Le Clos des Sens offers a unique interpretation, revealing its energy and poetry.

Its jewels are the **three most beautiful natural lakes in Savoy**, and perhaps in France: the immense Lake **Geneva** in the north (on the Swiss border), the wild Lac du **Bourget** in the south, and the radiant Lake **Annecy** in its heart. It's worth remembering that from the Renaissance era until its annexation by France in 1860, the Duchy of Savoy was renowned for its expertise, identity, and culinary heritage. While visitors have flocked here for two centuries for the beauty of its landscapes, the region's potential for haute cuisine has only recently been reaffirmed in all its complexity. **Le Clos des Sens is the first restaurant in Annecy's history to be awarded a third Michelin star (in 2019).**

With Yoann Conte in Veyrier-du-Lac, Jean Sulpice who took over the legendary Père Bise address in Talloires, Florian Favario at the Auberge de Montmin, Benoît Vidal, and a whole host of talented Chefs opening up the field of possibilities, Franck and Thomas are helping to make the Lake Annecy region a major gastronomic hub (14 Michelin stars and even 19 if we include the Lac du Bourget).

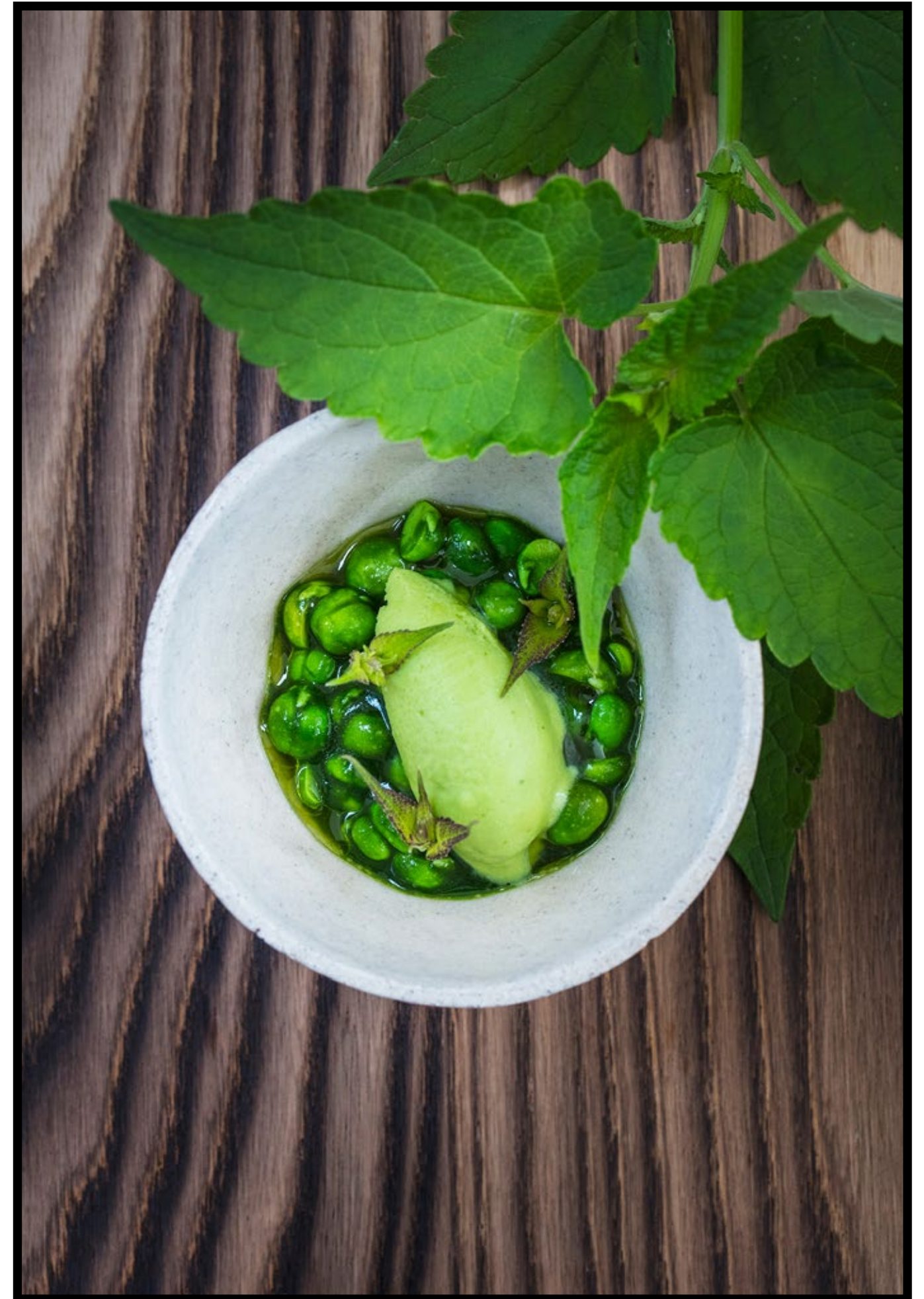
Energy, sensitivity, and hard work are mobilised by the entire Le Clos des Sens team with a single goal: to provide guests with a vibrant sensory experience, to communicate their love of Annecy and the Savoyard lakes, and to reveal the essence of the region. **By conviction, by coherence with the surrounding ecosystem, the cuisine is plant-based and lake-based, 100% local and of the moment. All the products have a story to tell.**

That of the unique place where they were born, and that of the «men of the land» who shaped them, and who become the co-creators of Le Clos' culinary vision. Served to guests immediately after their harvest or catch, without ever seeing the refrigerator, their freshness and explosion of flavour are incomparable. The simplest vegetables from the garden or our market gardeners, and lake fish—trout, fera, whitefish, Arctic char, perch, pike, crayfish, chub—all of a touching purity and delicacy—are adorned at Le Clos des Sens with great length and rare intensity.

As the Michelin Guide France wrote, the cuisine is undergoing a profound evolution, moving towards a return to its roots: «Make way for the products, the terroir, the identity of flavour, vegetables from my garden. Priority is given to short supply chains and partnerships with local producers who bring their land to life.» Le Clos des Sens anticipated and now profoundly embodies this movement.



Since the summer of 2018, the House has been nestled within the heart of a 1,500 m² permaculture garden with 200 herbs, vegetables, fruit, flowers, and plants. Beyond beauty and goodness, it's a whole philosophy of life, a vision of the world that is being written today at Le Clos des Sens. Or how the local takes on a universal dimension. If Thomas and Franck work as composers, they unite and orchestrate a passionate and humble team, full of desire. Precision and rigour, at the service of a true art of living.



WHAT MAKES LE CLOS DES SENS UNIQUE

FOOD AND JUICE PAIRINGS, A METAPHOR FOR DIALOGUE BETWEEN THE KITCHEN, DINING ROOM, AND THE SOMMELIER

A major evolution in the profession and management

Le Clos des Sens is a pioneer, a marker of our time. It merges three, too often compartmentalised, worlds: the kitchen, the dining room, and the sommelier. It reinvents the social and societal model of a Michelin-starred restaurant with a management style that is no longer solely centred on the figure of a great chef, but rather the collective work of a close-knit, passionate team under the leadership of Thomas Lorival and Franck Derouet, an inspired duo. A new model, made possible by Thomas's triple expertise, has been pushed to an unprecedented level. This explains the enthusiasm of new generations to join the adventure.

«In keeping with the voluptuousness and comfort of the fera with shallots, we offer you a non-alcoholic pairing: a shallot water, an emulsion of farm milk smoked with juniper wood.» A true gastronomic vision, a total fusion of sommelier and cuisine. After food and wine pairings, now comes the explosion of food and juice pairings!

This is a culinary and sommelier revelation, and Le Clos des Sens is fully worthy of its title. Respectively Chef and Head Sommelier/Front Office Manager before jointly taking over the management of Le Clos, Franck and Thomas are **pioneers in the relevance and ambition of their food and beverage pairings. They develop culinary creations and the philosophy of the House through beverages by successively exploring all known styles:** wines, sakes, beers, vermouths, exceptional pu-erh tea, vegetable and herb extractions from the garden, infusions, decoctions, fermentations (homemade tonics, kombuchas, kefir, etc.). It's no longer just a matter of finding a wine that pairs with a dish, but of combining the skills and sensitivity of the chefs and sommeliers to simultaneously create a dish and a drink that embrace the same soul. And of giving meaning to this creative process, finding the right words with the dining room team from the very beginning.

From silky to sensual, from temperature variations to colour palettes, from an olfactory profile to a taste expression, from acidity to bitterness, from length on the palate to vital energy, from suggestion to affirmation, the playing field is endlessly exciting. And what a joy to be able to constantly adjust the settings of the resulting drink to the life cycle of culinary products!

Through this exclusive act of creation, **the sommelier and dining room team reinforce the culinary message in an previously unimagined way.** And for guests who so desire, they manage to remove alcohol from the equation, for the ultimate result. This is a true (r)evolution of the profession, which is taking place today at Le Clos des Sens.

Because beyond a simple blend of juices or the addition of sparkling water or atypical lemonade, this new vision of pairings involves a whole gustatory exploration into the depth of flavours and the balance of menus. **At the heart of the plant and aromatic base, the entire sommelier team goes into the kitchen to peel, brown, simmer, and concoct liquid recipes that are perfectly in keeping with the dishes on the menu.**



Fennel from bulb to seeds | apple, celery and lovage extract, tansy infusion

«For the fera with shallots, for example, it's the definition of a pure and simple culinary pairing. We go into the kitchen and create a water made from roasted shallots. We brown and caramelize them in the bottom of a cast iron casserole dish on the hob. As soon as they're sufficiently browned, we moisten them with a little water and add honey to sweeten them slightly. It's cooked like a grandmother's broth. After cooking for several hours, through evaporation and the phenomenon of osmosis, the desired concentration of aromas and sweetness is reached. We serve this drink slightly warm with, on the top, an emulsion of alpine milk, whole farm milk smoked with juniper wood,» explains Thomas. And to fully understand his point, we thought it would be useful to ask him a few questions...

Thomas, you talk about evaporation and osmosis... Can you shed some more light on this?

As part of the food and juice pairings at Le Clos des Sens, we have developed homemade fruit waters because the number one enemy of non-alcoholic pairings is sweetness. Wine contains alcohol, particularly glycerol. This is what creates the texture, the tactile depth. From the moment you remove it, you enter the aqueous world, so you get closer to the texture of water. In my pairing rules, I like to combine aromas and textures, more than flavours. If you want a dish to work with a wine or a beverage, the textures have to complement each other. And when it comes to touch, sugar is a solution, but you still need a perfect balance. We have developed waters to overcome this. We use a mass of fruit that we cook with water. We then dilute the base and cook it for a long time.

This is a phenomenon of osmosis that allows the water to absorb all the elements of the fruit, the vegetable, the fibre and we thus recover all the aromatic components, sugars, acids, bitters, the tannic sensation in blackberry water for example. Down to the dry, solid matter, once all the water has been reduced. It is this phenomenon of slow cooking osmosis that has allowed us to obtain a rhubarb water, fragrant and above all textured. As if we were taking a piece of rhubarb out of the extractor, without the violence of the acidity, because it is counterbalanced with a little natural sugar. We then add the elderflower.



Complicity of rhubarb and fennel | rhubarb water, elderflower

Elderflower? Isn't it tricky to preserve juices over time, given the seasonality?

Elderflower is preserved in sugar, the old-fashioned way, like in grandmother's jars. Remember that sugar has always saturated bacterial growth and preserved aromas. And this notion of authenticity and respect for heritage is also key to consistent food and juice pairings. Firstly, it's important to understand that the concept of seasonality is specific to the location. The tomato season here is not the same as that in Provence. And secondly, the seasonal difference can be justified since ancestral, cultural, and empirical preservation methods allow us to offer elderflowers, capers, and wild garlic preserved in vinegar, as we do today with trout. This way, we don't force the season by incorporating an ingredient that isn't from it. Asking greenhouse tomatoes for a comment in winter is forcing seasonality. Buying fresh strawberries in the middle of winter is a deviation. But using a food preserved with sugar or salt, fermented, dried in January—like curing meats—is cultural and has always been done here. It's a reading of authenticity and heritage, not of the season.

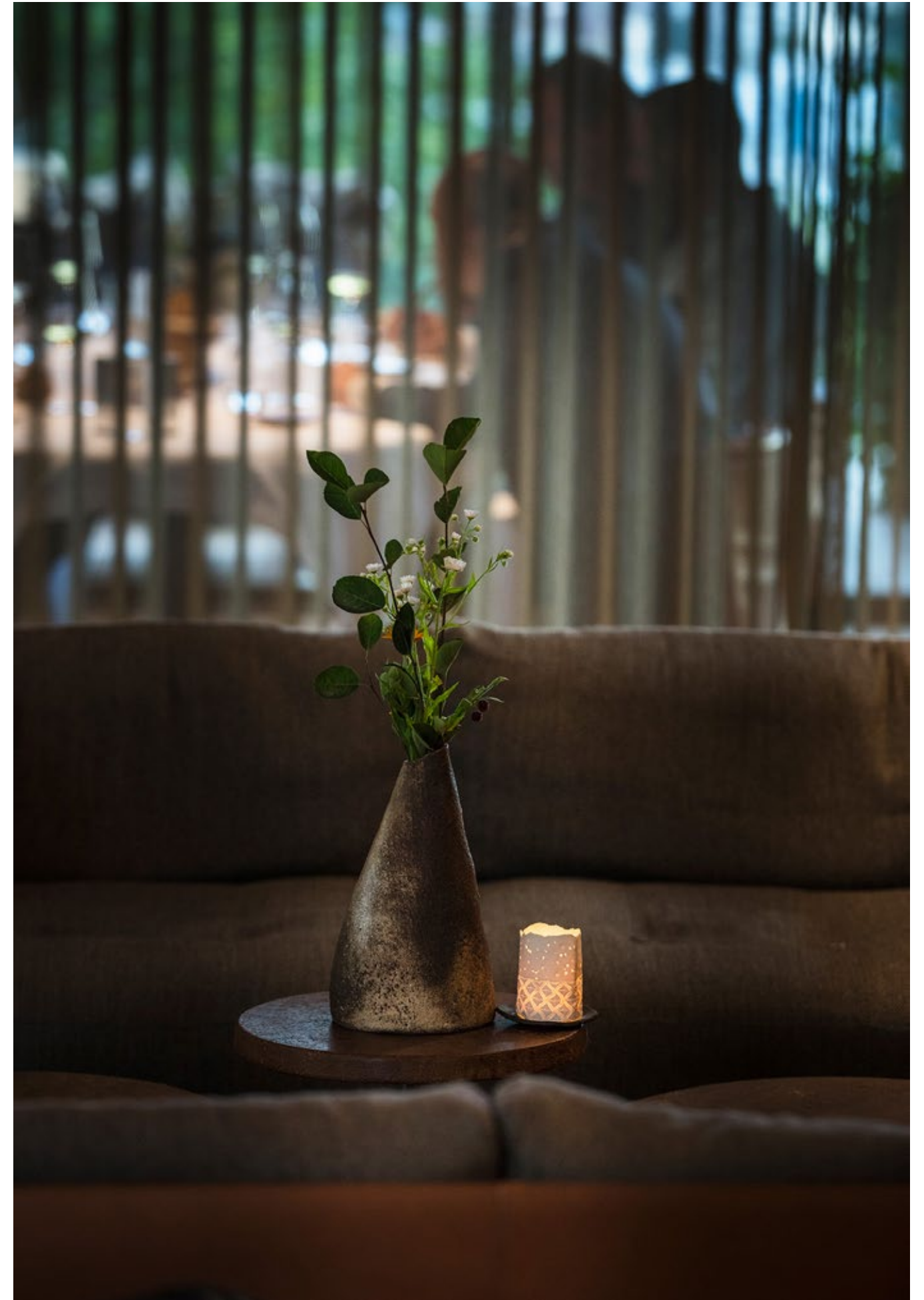
So this allows you to have more choice in your winter pairings?

In our juice pairings, we do indeed store a lot in the summer. To make sure we have enough juice in winter, we find quinces, a few apples, but overall, nothing is simple for us! We're facing a real downturn in terms of fresh vegetables. So we've developed preservation methods that develop the local message. This is also part of our sense of citizenship, the eco-responsibility that guides us. We're fully aware that we want to be in touch with the seasons, our market gardeners, and our producers. It's up to us to find ancestral methods of preservation and to prepare in advance. Back then, ripening cheese was done for preservation. The same goes for salting and smoking; aside from the smoky flavour, it was also to prepare for winter. Everything had a reason. These are processes that we reuse and bring back into the present day. We validate a message and a coherence. We have thought about things, matured them, nothing is done by chance.



Quintessence of crayfish from Lake Annecy | infused cherry and stone water, fresh agastache

From the culinary identity to the setting of the House that extends it, day after day a very unique art of living is shaped. **The true epicentre of Le Clos des Sens is now its garden. Inhabited by a very advanced approach to environmental issues and eco-responsibility, the driving forces of Le Clos read and accompany nature daily along Lake Annecy, giving it a magical interpretation.**



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 children 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 children 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 THREE-STAR MICHELIN GUIDE RESTAURANT TO HAVE OBTAINED 3 ECOTABLE MACARONS



Le Clos des Sens decided to join Écotable in 2020, a true solidarity guarantee and a source of great pride in making the 3 Écotable macaroons and 3 Michelin stars an inseparable duo. This could be a guarantee for the future of gastronomy.

Écotable is the first French sustainable restaurant label. It measures the ecological consistency of restaurants and awards one, two, or three Écotable macaroons depending on their level of eco-responsibility. Restaurants with the «Écotable» label are committed to adopting an approach that respects the environment and health over the long term.

The Écotable label identifies and promotes establishments with eco-responsible practices. Born from the desire to see the emergence of sustainable catering, it fulfills a dual ambition: to enable French people to choose restaurants based on ecological criteria and to support restaurateurs in their ecological transition.



This is why Écotable makes it a point of honour to evaluate the overall ecological consistency of each establishment. Water and energy consumption, the choice of organic products, waste sorting and recycling, the recovery of unsold items, and even communication are all taken into account. To measure this consistency, the Écotable team checks invoices. This allows us to understand the restaurant's purchase strategy, recycling, and waste policies, energy suppliers, communication, menus, maintenance, and health commitment. The evaluation of these eight criteria results in the award of one, two, or three Écotable badges depending on the score obtained.

For more details, please refer to the dedicated press release, which can be downloaded at www.closdessens.com/presse/

THE RADIANT GARDEN, THE BEATING HEART OF LE CLOS

The true epicentre of Les Clos des Sens is its garden. Driven by a highly developed approach to environmental issues and eco-responsibility, the driving forces of Le Clos des Sens daily interpret and reflect nature along Lake Annecy, creating a magical interpretation.



The garden flourishes in two distinct spaces, one after the other. Surrounding the House, in a dominant position, the **herb garden** (around forty species and Szechuan pepper trees) creates poetic waves all the way to the swimming pool.

The honey path and its forty steps descend towards the lake towards the lower part of the estate. Suddenly, a **vegetable garden** teeming with life is revealed. Fruit trees, vegetables, and plants thrive from spring to autumn. The perfect setting to welcome the pop-up restaurant Le Cortil, a convivial, wood-fire dining experience.

As it has blossomed since the summer of 2018, the garden has profoundly changed the vision, setting, and rhythm of Le Clos des Sens. Franck, Thomas, the entire team, and even the guests immerse themselves daily. They embrace the life cycle of the 200 species that rustle in this vibrant space, according to the principles of permaculture. The garden plays an eminently educational role, challenging certainties, and connecting us to the living, to the cycles of nature. **Never has the cuisine of Le Clos des Sens been so connected to this nourishing Earth, capturing its many nuances.**

See the Garden press kit, available to download at www.closdessens.com/presse/

LE CORTIL, POP-UP RESTAURANT

Convivial shared cuisine cooked on an open wood fire
in the heart of the vegetable garden

Don't pronounce the «l»; Cortil means garden in Savoyard dialect.

Access is via a dedicated staircase, which opens at the entrance to Le Clos des Sens car park. Le Cortil is located in the heart of nature, below the House.

In the heart of the vegetable garden, in the shade of the fera smokehouse with a breathtaking view of Annecy and its lake, and facing the Bauges' mountain range, discover, in the last rays of the sun, a shared cuisine over an open flame. This isn't the same as at Le Clos des Sens: the approach is simpler in both form and content. Of course, the intention is gastronomic, offering a true commitment, revealing the jewels of the garden and the lake. With the aim of being more approachable and, above all, uninhibited. On the programme, **«Chôd-temps au Cortil»: summer in the garden, with a Chef in Residence (Tristan Torend this season, after a successful run at L'Auberge du Vieux Puits in Fontjoncouse and at Daniel Boulud in New York)**, connected to the philosophy of Le Clos, but free to express his personality. With ones feet in the salad, seven tables designed as living spaces punctuate this restful bucolic site, each accommodating 2 to 6 guests (25 in total). Garden vegetables, herbs and flowers, fish charcuterie, féra, trout, lake diots, poultry, and Marie Jo's lamb cooked over a wood fire take on unexpected flavours. And the Savoyard pottery contributes to the pleasure of the eyes and the touch.



Who better than Thomas Lorival and Franck Derouet to discuss this unique new development in the world of haute cuisine, which they instigated:

«Welcome to Le Cortil, this vibrant space that further reinforces our culinary philosophy at Le Clos des Sens. This summer, at sunset, we offer you a total immersion, in a very natural spirit: harvests from our garden, from our neighbouring producers, always local ingredients, cooked over Fayard fires. For this 5th summer at Le Cortil, a new chef-in-residence will interpret a very summery, brut, and unique shared cuisine. He will orchestrate this concise menu to taste inventive dishes and experience an unparalleled experience. We will also introduce you to new beverages and unique wine expressions. Enjoy this evening together! Summer is, and will remain, the season of all flavours.»

Open for dinner this summer on sunny days from 30th May until the end of summer, every evening except Wednesdays.

Bookings: <https://www.closdessens.com/le-cortil/>

or by phone on +33 6 36 09 36 37

or by email artisansculinaire@closdessens.com (quick reply guaranteed).

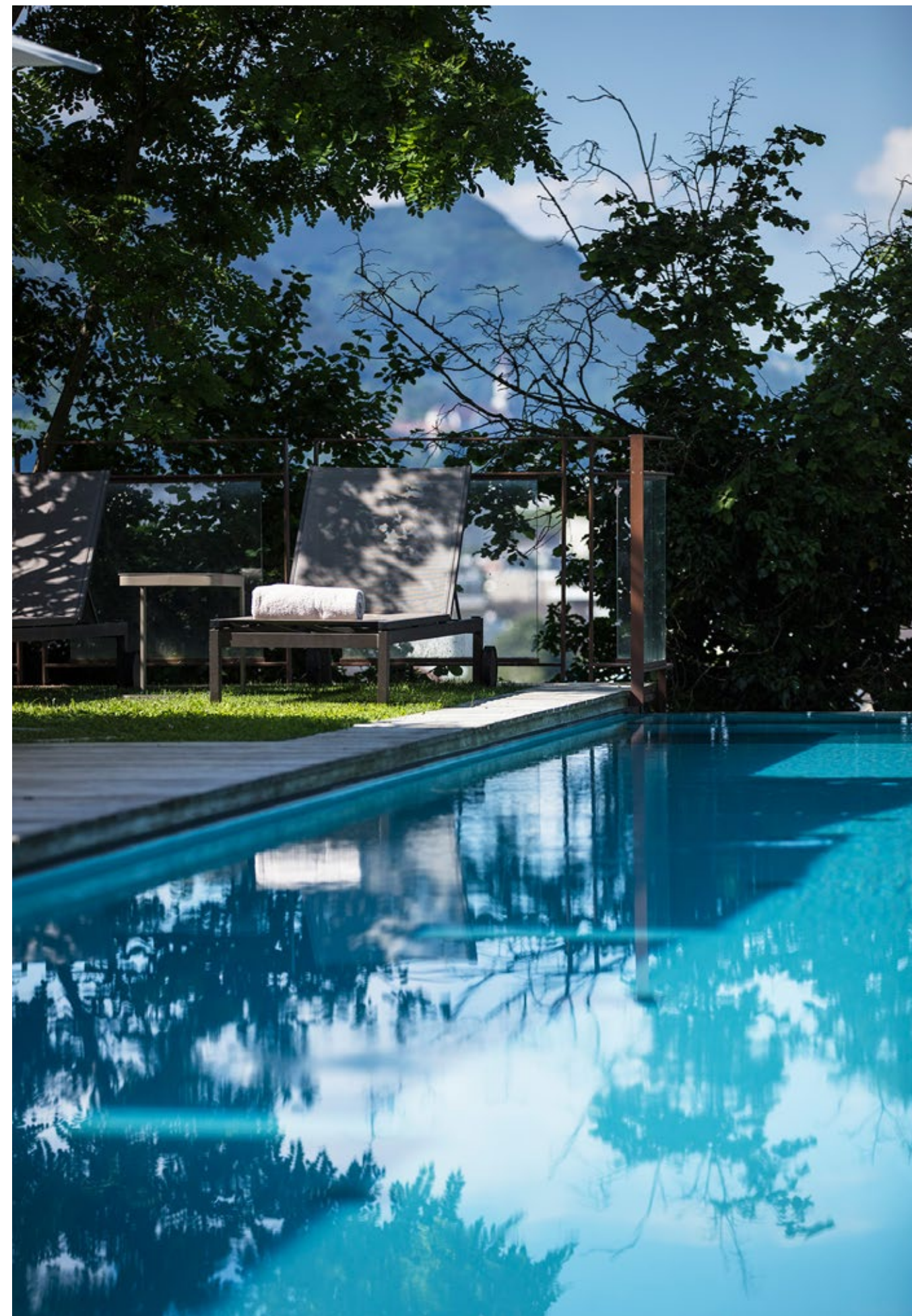
Dedicated entrance separate from that of Le Clos des Sens.





AQUATIC PLEASURE NEAR THE GARDEN WITH AN INVITATION TO DREAM

Since spring 2020, the waves of the swimming pool have been moving in the heart of a green island. Thanks to structural work carried out by a collective of Annecy artisans, the terraces and adjoining garden have been reconfigured. Even the outdoor shower has become a poetic path made of living wicker. At the end of the waves, created by aromatic herbs, in the shade of the acacia tree, hammocks and a Nordic bath now invite you to dream and relax. What a pleasure to wander the garden paths, an invitation to discovery, contemplation, and relaxation!



RELAIS & CHÂTEAUX WITH BEAUTY, NATURE, AND MEANING AS GUIDE

News and novelties

Thomas and Franck never cease evolving their establishment, making it more relevant and beautiful. From its culinary identity to the setting of the House that extends it, day after day they shape a unique art of living.

A setting was needed to embody the identity and signature of Le Clos des Sens. **From the architecture to the interior design, from the art of the table to the soul of the rooms and lounges, everything is coherent and reinforces the culinary message. Artists and artisans, often local, in all trades, enhance the experience for guests.**

From the forecourt, the House is welcoming and elegant. Because human relationships are essential between those involved in the building trade and the entrepreneur who is the hotel and restaurant owner throughout his career, it is with shared pride that, in 2020, Thibault Brunier and the Le Clos team covered the historic building (1866) with **French tortoiseshell tiles and with pre-patinated zinc** sculpting the chimneys. This renovation, a true masterpiece from the roof to the terraces, highlights the bell of the old historic school in Annecy-Le-Vieux. The new entrance door of Le Clos des Sens, made of carved solid wood, reminds us of its «Second Empire» origins. **The path leading to Le Clos des Sens is paved with blue Savoy stone.** This metamorphic rock, a unique crystalline marble, was also used to create a physical and cerebral connection between the dining room and the kitchen through a monumental passageway.

The **new breakfast lounge invites you to experience one of the highlights now offered by Le Clos des Sens.** A succession of flavours, all with a strong «humanity and short supply chains» theme. The work of producers, seen through the prism of the breakfast, is the journey that you are offered. The setting lends itself to a poetic start to the day, with **Marion Roffino's** monumental plant sculpture of woven willow stems, the breathtaking view of the herb garden, and Lake Annecy as a backdrop. **Gilles Giacomotti's** pictorial work on poplar wood highlights Le Clos's sensitivity to local artists.

Breakfast is a «tasting» menu in keeping with the restaurant's spirit. Among the notable specialties, the delicate smoked fera, the Croque au Beaufort, the double-cream crème caramel, and the Savoy biscuit are all small and large pleasures.

The **bedrooms are gradually undergoing a transformation** to fully embrace the spirit of the restaurant.

The first bedrooms (built in 2004 and designated «Nature Rooms») are located in the original Le Clos des Sens building. They charm with their cosy, warm, and intimate atmosphere, reminiscent of a chalet. Their renovation in 2024 and 2025 will provide them with greater comfort, more light, and a finer attention to detail.

Under the roof of the former village school, a historic building from the Second Empire, the «Signature Rooms,» designed with the Aix-les-Bains firm **ICM Architectures** in 2012, tell a story full of sweetness and emotion with a more designer feel. Ideally located, with views of Annecy and the lake, they offer direct access to the swimming lane nestled in the middle of the herb garden. They impress with their generous space, graphic fireplace, and whirlpool tub. **The ongoing renovations, led by Annecy-based interior designer Vincent Genuyt of Matière & Couleur, allow for more rhythm to the spaces, creating spaces to be lived in.**



Tapestries, rugs, headboards, furniture, decorative elements, lighting... many details reinforce the soul of each room.

Above the restaurant, **the newest addition—Bedroom 6**—is the most faithful extension of its identity and interior design. It boasts a graphic fireplace, a whirlpool tub at the foot of the bed, and an XXL shower.



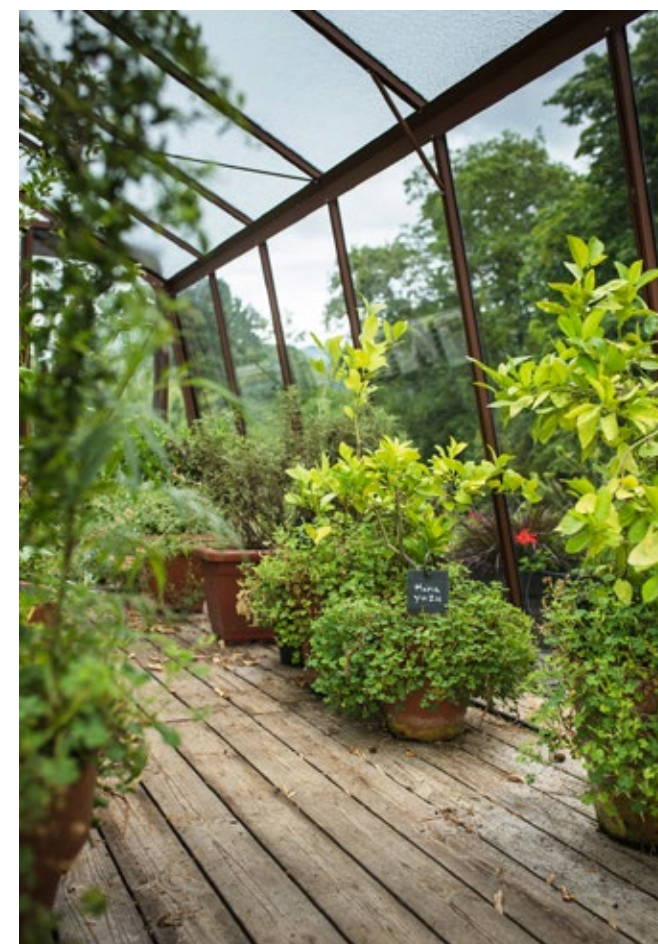
With a view of the village of Annecy-le-Vieux and the mountains, **the Chef's citrus greenhouse**, accessible directly from the kitchen or bedroom 6, cultivates lemons, yuzu, finger limes, lemongrass, Calabro oranges, ginger, orange sage, Mertensia maritima (vegetable oyster mushroom), and mushroom plants... Treasures that add depth, digestibility, and a lively acidity to the culinary creations.

Finally, the art of the table, which has always been a passion at Le Clos des Sens, gains even more territorial coherence and refinement. Month after month, **Jean-Pol Bozzone** delivers these new pottery pieces, unique works full of nuance and life. The unique knives are created by **Maxime Cadoux**, in the Bauges region. Starting with the most original of Savoyard knives—the Opinel No. 8—he has transformed it with the elegance of his infinitesimal instrument-making skill. See more details on the art of the table on page XXX.

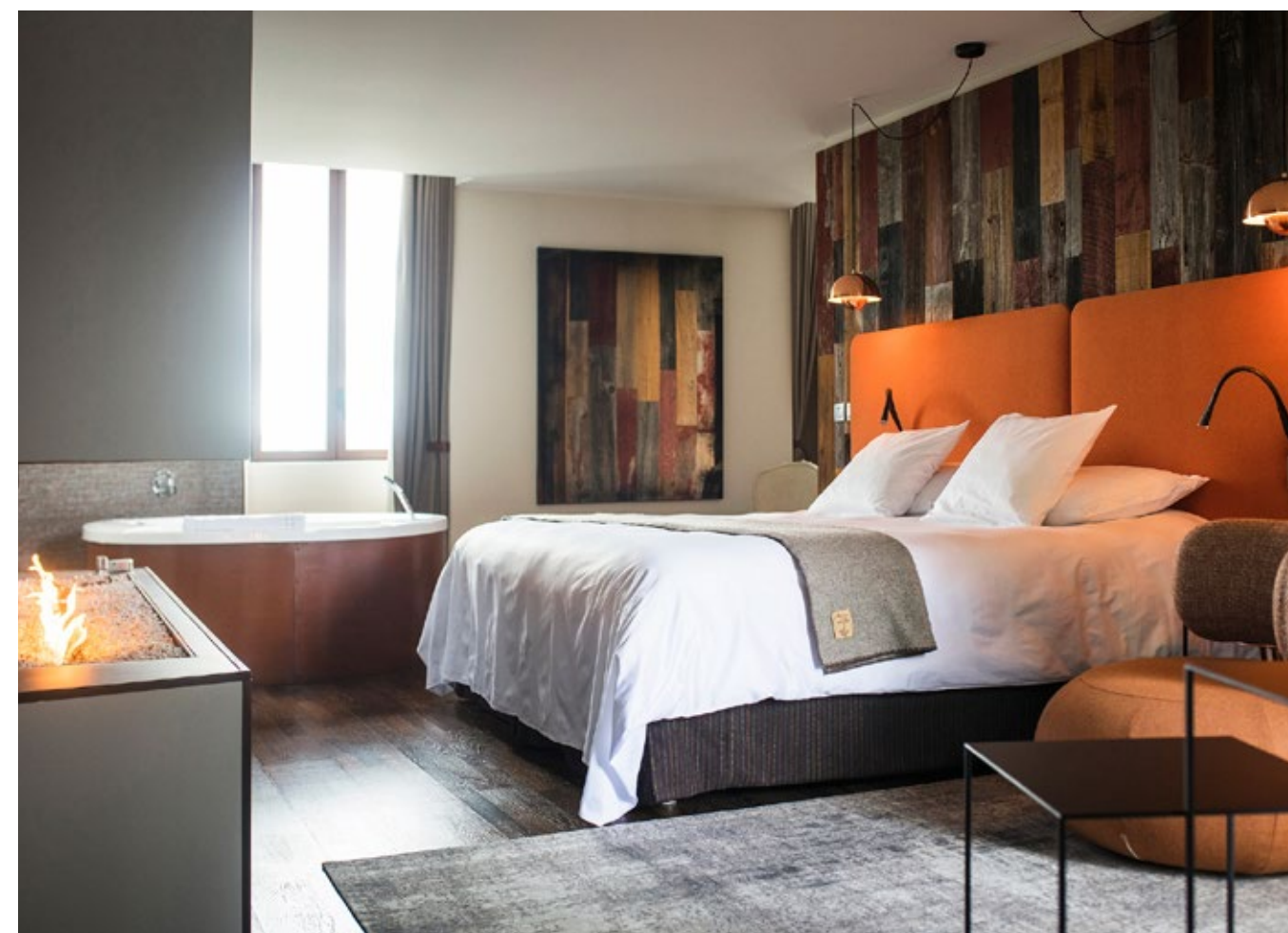
Amandine Petroff, infused by light, expresses the authenticity of porcelain in coffee cups and floral infusion strainers, allowing breakfast clients at Le Clos des Sens to savour her sensitive art—comforting, feminine, and reassuring.

Antoine Mathey, blacksmith and ironworker, brings metal to life in the service tables. In total resonance with his material, he expresses it to the point of twisting it, the living world reflected in his curves and volumes, the warmth of primal instincts.

See more details on the art of the table on page 62.



The citrus greenhouse



SINCE 2016, LE CLOS DES SENS HAS BEEN A RELAIS & CHÂTEAUX MEMBER

After having been awarded its second Michelin star in 2007, Le Clos des Sens gained new momentum in the **summer of 2012** with the **acquisition of Annecy-le-Vieux's first school**. A historic Second Empire building (1866), which adjoins the restaurant. This major expansion—increasing the interior space from 500 to 1,000 m²—was an opportunity to completely rethink the space and create a new reception area, a spacious and contemporary lounge, a cheese maturing cellar, and, most importantly, a **5* hotel with 11 bedrooms**. Outside, it also developed a garden with around forty herbs (the start of the future permaculture garden), a 21-metre-long heated swimming pool, followed, in 2016, by a nordic bath.

A milestone was reached on 1st July 2016, when it became a member of Relais & Châteaux. This promotion crowns a constant rise in quality, attention to detail, and the sharing of essential values with this prestigious label: excellence, authenticity, family, the art of living, hospitality, and the creation of an unparalleled network of local producers.





Early season strawberries and iced larch buds

LE CLOS DES SENS IN A FEW DATES

- 1968** **Franck Derouet was born on 31st July** in Arpajon, Essonne, between the châteaux and forests of Versailles, Rambouillet, and Fontainebleau.
- 1990** **Thomas Lorival was born on 22nd May** in the Jura region.
He spent his childhood in Voiteur, at the foot of the prestigious Château-Chalon vineyards.
- 1992** **Laurent and Martine Petit opened Le Clos des Sens.**
A heartfelt choice for Annecy and its lake, a destination of which they have always dreamed.
- 2000** **First Michelin star.**
- 2004** **Creation of four bedrooms** (the beginning of the hotel adventure).
Creation of a herb garden.
- 2007** **Second Michelin star.**
- 2011** **Arrival of Franck Derouet as Executif. Chef.**
Le Clos des Sens and its Chefs are among the founding members of the Collège Culinaire de France, whose aim is to promote the identity of French cuisine, alongside Alain Ducasse and Joël Robuchon.
- 2012** **Purchase of the neighbouring municipal school, a historic building from the Second Empire.**
The House triples in size, and the **hotel is awarded 5 stars** (creation of 6 additional bedrooms).
- 2013** Le Clos des Sens joins the exclusive club of the **Grandes Tables du Monde**.
- 2015** Total commitment to **lakeside, plant-based cuisine rooted in its territory**.
Far from being a concept, it is a lifestyle choice, a commitment to consistency 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 showcase extending the culinary experience.
Thomas is promoted to Dining Room Manager.
- 2018** **Creation of a 1500 m² living garden with 200 species of trees.**
A culmination, and a new beginning.
- 2019** **Third Michelin star.**
- 2020** **3 Écotope Macarons**, attesting to Le Clos des Sens' commitment to eco-responsible gastronomy.
Thomas is named by his peers «Chef Sommelier of the Year» (Le Chef Magazine).
- 2021** **Thomas Lorival and Franck Derouet create Le Cortil**, a pop-up restaurant in the heart of the vegetable garden during the summer.
Creation of **food and wine, juice, and other beverage pairings** that go far beyond classic food and wine pairings, creating a new alchemy between the kitchen, the dining room, and the sommelier.
Franck and Thomas become co-directors of Le Clos des Sens.
Thomas is awarded the «Dining Room Director of the Year» Trophy 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 children Annecy schools every month. A civic-minded approach, awakening senses and sharing good food as credo.

- 2023** On 3rd January Thomas Lorival and Franck Derouet become the new owners and managers of Le Clos des Sens, with Laurent and Martine committed to a sustainable and natural transmission. The culinary approach is more plant-based than ever, in dialogue with lake fish. Between wild harvesting and culture, it touches guests with its sincere commitment, gourmet and nuanced power, and the art of food and drink pairings.
- 2024** Le Clos des Sens shapes its art of living, thanks to the **embellishment and personalisation of the bedrooms, signature breakfasts**, and the priority given to **hospitality**.
In the restaurant, cheeses are now presented by Alpine region. Dishes become more comforting thanks to increasingly multidimensional and captivating sauces.





Soft leek with bay leaf, spooned sauce | Apple juice, bay leaf and lemon





Lake Geneva perch, a variety of sauces and liver as a condiment | extraction of "queue d'polet" and Mondeuse marc



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

A LIVING AND MAGICAL SETTING ENHANCING A UNIQUE CULINARY PROPOSAL

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

From the moment they arrive at the green, full glass facade, guests perceive that **Thomas and Franck—beyond their culinary and sommelier skills—are also architects, directors of emotion.** With Isabelle Chapuis Martinez and Etienne Martinez of ICMArchitectures, then Florian Buchar, a vibrant space has been created. Like an **experiential art museum, conducive to concentration, contemplation, and sensory discovery.**

It is a true universe, a closed world (where one feels protected as if in a bubble) yet open to nature, which has been imagined, arranged, and shaped. **The power of natural elements, the energy and life of the materials, a love of beauty linking the ancient and the contemporary, purity and transparency. And above all, a love and interpretation of the surrounding land.**

The House, through its history and location, has a soul. The challenge was to respect its original character, its **roots**, by bringing it to life within a new modernity. It must also and above all be an **extension, not only of the culinary signature, but also of the environment.** The latter is unique, because it is at the same time **urban, village and full of nature.** From Le Clos des Sens, the view takes in the Annecy agglomeration below (120,000 inhabitants), higher up and very close, the charm and tranquillity of the village of Annecy-le-Vieux, and directly in front, the power of the mountains and the splendour of the lake.

ARRIVAL AT LE CLOS DES SENS: AN IMMERSION INTO THE WORLD OF CUISINE

From the street leading up to the Romanesque bell tower of Annecy-le-Vieux and the Maison Gabriel Fauré, the bustling kitchen team can be seen through the windows. Covering a surface area of 150m², the kitchen boasts carefully designed equipment which fully harnesses the team's potential. Bathed in natural light from all sides and designed with a fluid workflow in mind, it offers the 15 cooks an exceptional creative space, where concentrated movement becomes a natural act.







THE ENERGY AND CLASS OF A UNIQUE PLACE

The kitchen is open onto the dining room, then the terrace, revealing a commanding panoramic view of Annecy and its lake, and the Bauges mountain range. The House is thus entirely transparent. **Truth, transparency, commitment: such is the philosophy and soul of the place.**

Crossing the threshold of Le Clos des Sens is like entering a cocoon. **The peaks, the lake, the century-old chestnut trees, the guests, the kitchen and dining room staff are united by an immense song of nature.** Far from the bustle of Annecy at its feet.

Unleashing a telluric force, a **monumental block carved from blue Savoy stone** connects the world of the kitchen to that of the restaurant. From a unique rock (from Villette near Aime), whose quartz veining dates back to our origins, it symbolises the obviousness and powerful authenticity of the culinary approach. Its 14 tons were sculpted by artisan stonemason Sébastien Delahaye.

The contemporary dining room inspires an **elegant serenity, inviting one to enter a world of its own.** The credo is constructive truth: not to create an ostentatious or superficial, fashionable decor, but to serve the culinary message. Revealed by and immersion into the materials. A return to the essential, priority for simplicity.





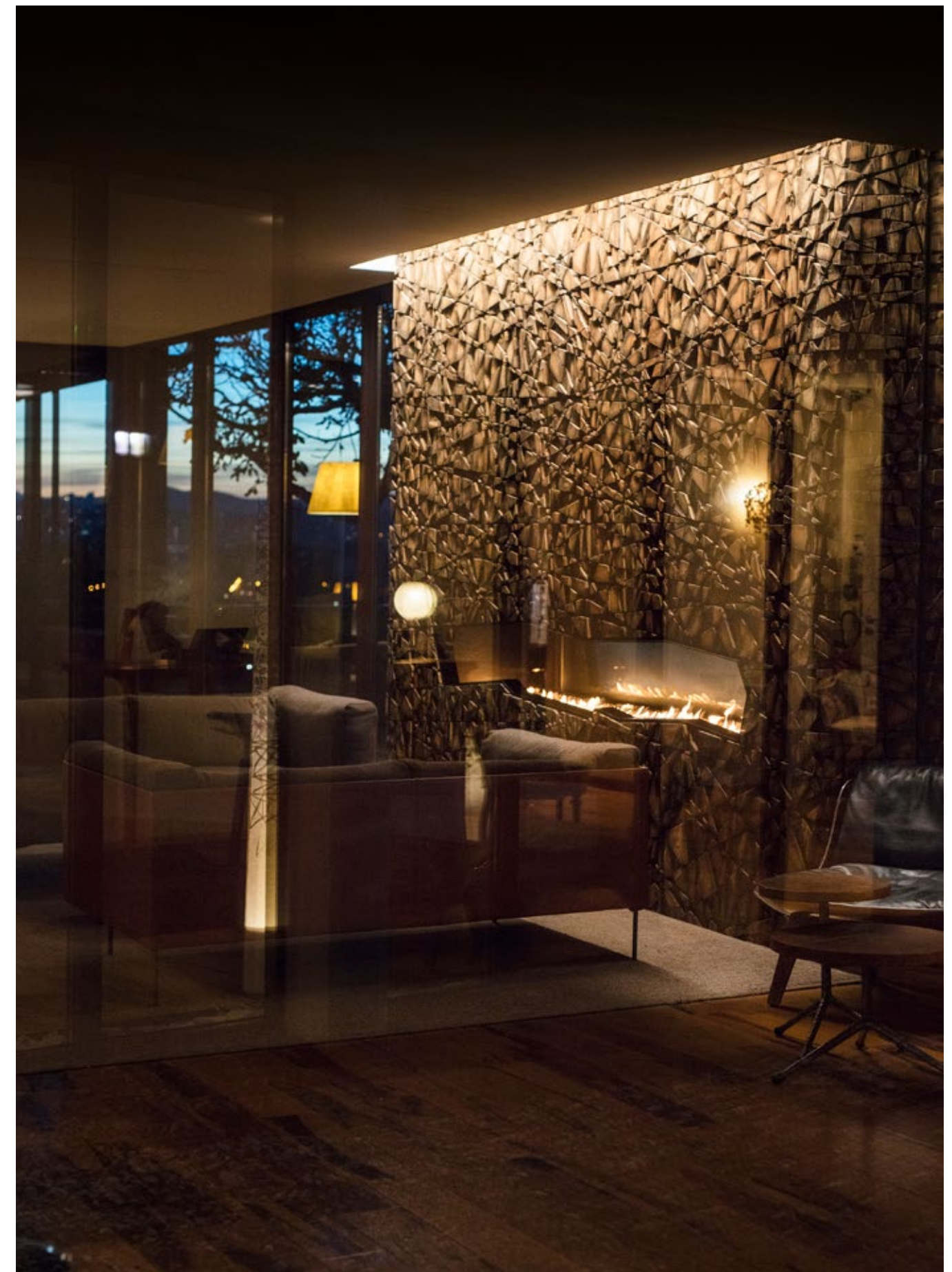


Lake crayfish and roses | black tea, peach blossom and roasted buckwheat

Just as everything in a dish must be essential, the restaurant's walls are clad in larch, spruce, and ash wood from the region (Brunier Bois in Annecy). Following the ancestral method of its preservation in the Savoy and Japan, **the wood was fire-carved** by the entire Le Clos des Sens team. It was cut, prepared, and cooked (like chefs do with lake fish) to reveal its intense expression. And to penetrate its heart. Thus, shapes, curves, and multiple emotions were born. Depending on whether it has been seared along the edge or perpendicularly, sanded, brushed or not, the wood reveals infinite nuances of colour, depth, and texture, ranging from hardness to softness. The surfaces are alive, caressed by the light from sunrise to sunset. Near the terrace, where the view stretches out toward Lake Annecy and the Bauges mountain range, the tones are lighter. The closer you get to the kitchen, the darker the wood becomes, until the colour becomes black, reminiscent of the artist Soulages.

The restaurant offers a striking unity and harmony, reinforced by exceptional soundproofing. **One feels levitated, weightless.** All the senses are ready for a unique experience.

A **space like this, combining softness, refinement, and energy**, was needed to **showcase the culinary creations**. These creations, designed like architecture, are highlighted by subtle, custom-designed lighting. The respect for the original colours is remarkable, the white tones soothing and warm. The light diffusion diameter was designed to exactly match that of each table and focus the beam vertically on the plates, creating an intimate cocoon in the evening, making neighbouring guests forget about each other.





The « crystal vegetable garden » created by Aurélie Abadie



The sculptural fireplace created by the artist Thierry Martenon

Thanks to the subtle play of light, guests feel as if they are enjoying a **bubble, an island of comfort and well-being** shared with their fellow diners. They are each the heart of the restaurant, while the rest of the room—more mysterious—is as if eclipsed. **The room, as it disappears, takes on an extraordinary force.**

The senses naturally focus on the plate, illuminated like a work of art in a museum. Between shadows and light, the dining room is punctuated by the movement and glow emanating from the kitchen, the elegant and discreet ballet of the service—entering the stage as they approach the tables—the roaring fire in the fireplace, and above all, the magical and vibrant **crystal vegetable garden** created by glass artists **Aurélie Abadie** and Samuel Sauques. A garden of finesse and transparency, showcasing the plants enhanced by the cuisine: kohlrabi, artichoke, endive root, fennel

Since summer 2019, a majestic wooden sculpture measuring over 3 metres by 4 has welcomed guests of Le Clos des Sens, as it rises from the ground and seemingly pierces the ceiling. This piece was crafted from spruce, sandblasted and then patinated with Indian ink, and is the work of **Thierry Martenon**, a wood sculptor originally from and passionate about his Chartreuse region. A self-taught artist whose fame extends far beyond France (Europe, New York, Asia, etc.). Le Clos des Sens gave Thierry, who approaches each work of art as a new encounter, carte blanche. The only constraint was to completely cover the **fireplace** on two sides, the living room side and the restaurant side. The artist drew inspiration from the surrounding nature: the texture of the rocks, the bark of the trees, the veins of the leaves, to create a harmony between form and material. It is with his eyes at the end of his fingertips that he refined each sculpture by playing on the smooth, the rough, the striated, the grain... to enhance the light that lives in the wood.



Crayfish quintessence



ART OF THE TABLE: BEAUTY WITH A REASON

Particular care is taken to refine the tableware. Franck Derouet and Thomas Lorival have forged strong relationships with local artisans to create unique pieces. The tableware is custom-designed to enhance the aesthetic and graphic dimension of the culinary creations, and their form promotes an optimal dining experience.

Reflecting the evolution of the House spirit, the culinary creations interact with the elaborate rusticity of **Jean-Pol Bozzone's raw earthenware pottery**. This was a fundamental encounter, as Jean-Pol understood that **Le Clos des Sens had abandoned its statutory decorum and the appearance of luxury to offer its guests an immersive experience, delivering them an intimate and emotional truth. As he so aptly puts it, a meal at Le Clos is a boundless plunge into the deep blue, from the crystal-clear lake waters to the luminous sky crowning the Bauges and Aravis mountain ranges, with the plant world as its overtones.**



Like a perch fry

Through the practice of his art, the fire-hardened earth—shaped by flames —takes on a deep and powerful hue, enhancing its texture. One must know how to embrace chance, says Jean-Pol. Chance like that which led the Le Clos team to enter his workshop in Seythenex, 28 km from Annecy. A joint path was born from the meeting of their personalities, **the fusion of their worlds, blending the lakeside, the earthy, and the Zen.** The potter's expertise has been put to the service of Le Clos's culinary vision to enhance its creations. It is **the art of simplifying, of simplicity, of life: the quest for essence. The value of the pottery isn't status, but energy and vibration. Designed specifically for a dish, it is its setting and extension.** Once the dish is tasted, it always expresses a lingering aftertaste. It's an understatement to say that Jean-Pol is an integral part of the Le Clos des Sens team and the thinking that drives it.



Asparagus from Travers with wild garlic



Sorbet of sheep's milk and garden elderflower



Chef Franck Derouet



Thomas Lorival, Director of Le Clos des Sens



Lake Geneva trout | grilled bone broth



ALPINE CHEESES REVEALED BY TERRITORY: THE SAVOIE LIKE NOWHERE ELSE

Always on the lookout for discoveries of magical or unique places, **Le Clos des Sens has been sharing its love of great Savoyard cheeses since 1992.** Without exaggeration, **the approach is taken to a unique level**, and is among the most remarkable in Europe.

| NEW FOR 2024 |

Embracing their seasonality and seeking the most accomplished maturation processes, **Le Clos des Sens now showcases cheeses by region.** The Savoie region is obviously at the heart of the offering, from **the Bauges to the Aravis, from Beaufortain and Vanoise to Chablais.** We also offer a few welcome asides to the **bordering Alpine massifs**, particularly those in **Switzerland and Italy**, all the way to the Aosta Valley. This educational approach allows guests to understand that nature in the Bauges region awakens in spring, with fields carpeted with plants and flowers quickly making the cheeses expressive. Beaufort, on the other hand, gains complexity and finesse thanks to long maturation processes. Or that some legendary and rare cheeses have a very short peak, like the Bleu de Termignon. Accompanying the cycles of nature: is a credo in cooking. It was only logical that this same philosophy should guide us in our cheese selection.

Thus we invite our guests to **choose an Alpine region, and our team will help them discover its identity and seasonal characteristics.** The nature of the herds, sunny or cold sites, flowery mountain pastures or more mineral terrain, open, steep or austere landscapes, it is all the authenticity and soul of our mountain ranges that are honoured, through encounters with places, farmers and distinctive and rare cheeses.

Highlighted by a floor-to-ceiling window like a living gem in the heart of the Le Clos des Sens lounge, **the maturing cellar has been a true jewel of the Savoyard terroir since 2012.** The cheeses are aged by **Alain Michel**, a renowned cheese refiner from Annecy. This solution avoids the disadvantages of forced cold air, which damages the products. Only an authentic maturing cellar, regularly maintained at 70% humidity and a temperature between 10 and 14°C, respects and enhances the cheeses. It breathes new life into them and gives them a more noble rind. Ageing in the cellar ranges from one week for small goat cheeses to one year for cooked pressed cheeses. Alain Michel comes at least every two days to turn and brush the cheeses, remove bacteria or mites, and adjust the environment to promote optimal ageing.

In their original, uncut format, **38 to 45 cheeses, from a selection of 100 to 300 pieces aged in the cellar, representing 140 different varieties throughout the year,** make up the impressive daily platter. The latter is made from **spruce planks used for maturing Reblochon**, in the ancestral alpine pasture method. Thus, within the modernity of Le Clos des Sens, Thomas and Franck preserve one of the region's most powerful sensory symbols.





For years, the Le Clos des Sens team has been constantly exploring the two departments of the Savoie, and even neighbouring regions such as Switzerland and Isère. Some encounters are planned in advance, others are the result of chance. But always with a single, unwavering goal: to create a dream selection of complex, subtle, or powerful cheeses, always full of flavour and long-lasting. Their on-the-ground presence and the long-standing credibility that they have acquired allow them access to rare pieces, unobtainable elsewhere.

They have an intimate understanding of the producers, their working methods, the imprint of their cellars, their philosophy of life, and their signature style. They also have a deep knowledge of the beauty of the landscapes, the geology, the vegetation, the light, and the herds roaming the grazing grounds. Finally, they have become increasingly knowledgeable about the seasonality of production, the evolution of tastes and aromas over time, and the ageing potential of each product.

The cheese selection is never set in stone, as these are eminently living and evolving products. Nothing is ever fixed in advance, as one must be on the lookout for evolving styles from these flavour producers, and for the impact of the climate on their creations. All it takes is for the cows, sheep, or goats to experience stress following a violent storm for the quality of the cheeses to be affected. Daily, half of the cheeses on the platter are tasted, to check their development and provide precise recommendations.

The approach to cheese is part of the same idea that underlies the creative gesture in the kitchen: **the more one zooms close in on the region, the wider the scope expands. By acquiring local expertise, one discovers infinite nuances.**

SOME EXAMPLES OF THE CHEESE ORIGINS AT LE CLOS DES SENS

- **Pierre Gay**, Cheesemaker, MOF (Best craftsman in France)
- **Alain Michel**, Cheesemaker
- **Marc Dubouloz**, Cheesemaker
- **The markets** of Annecy on Fridays, and Annecy le Vieux (Rue des Pommaries) on Wednesdays.
- **About a hundred small producers directly**. For the most part, and essential in Switzerland, the Le Clos team travels to select the cheeses from the producers and brings them back themselves.

The House enjoys taking guests out of their comfort zone, diverging from their usual habits, to open up new horizons for them, transporting them to another dimension. And as with wines and juices, most guests let themselves be carried away, literally going on a journey. The challenge is to identify each guest's taste preferences and **create a tailor-made experience. A palette of aromas, flavours, and textures composes each plate like a universe.**

To achieve the ultimate emotion, a true bond has been created with the sommelier. This has resulted in an ongoing collaboration for pairings between cheeses, wines, and other beverages.

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



SOME EXAMPLES OF THE CHEESE ORIGINS AT LE CLOS DES SENS

La **Manigodine** by the Paccard brothers, served by the spoonful. This Reblochon curd matured in a spruce strap gives the cheese a light woody flavour.

The **farmhouse blue cheese from Héry-sur-Alby**, made from cow's milk, both rich and creamy, is our local blue cheese from the Haute-Savoie. Produced by the «Les Sapins Bleus» farm and matured by the Crèmerie des Marchés.

The **persillé des Aravis** cheese from Lily's goat farm in Bouchet Mont Charvin. This cylindrical goat's milk cheese boasts a crumbly texture and distinct, goatly aromas.

Goats' cheese smoked with sawdust from fir by Stéphane Pitiot from La Closette goat farm, perched on the heights of Thônes in the hamlet of Glapigny. A producer with whom we have developed a direct relationship, the result of our constant search for farmers with lesser-known cheeses.

The **Fontina**, one of the new additions to our selection, reflects our broad and global vision of the terroirs of the Alpine region. The Aosta Valley fits logically with this alpine Fontina cheese, with its supple texture and dried fruit aromas.

And among our Swiss neighbours, let us mention the **Grands Gruyères** made from raw milk, with its fabulous complex flavours. But also La Maison l'Étivaz from the Pays d'Enhaut in Château-d'Œx in the Vaud Prealps, offering complex aromas and a beautiful salinity after maturing for 8 to 10 months. As well as the most unique cheeses from Valais, including the **mountain tommes from Zermatt**.

THE MAGIC OF WINE

Wine has always been a key theme at Le Clos des Sens. This is made obvious by the incredible «verticals»—sometimes twenty or even thirty vintages—of legendary wines (Domaine de la Romanée Conti, Jean-Louis Chave, Corinne and Jean-Paul Jamet, Auguste Clape, Clos Rougeard, Daguenneau, Gauby, etc.), as well as lesser-known labels prized by discerning connoisseurs.

On 1st August 2016, Thomas Lorival became Head Sommelier of the house. His triple expertise in the kitchen (the starting point of his career), sommelier, and restaurant management led Laurent and Martine Petit to give him more responsibilities each year, until handing over the reins of the company to him in January 2023. Since then, **Thomas has been the owner-manager of Le Clos des Sens, alongside Franck Derouet. A rather unique case in the history of haute cuisine**

While Thomas oversees the management of the entire house, his passion for wine is such that he couldn't give up his heartfelt profession: head sommelier. Driven by a desire to be always learning, to discover everything from tradition to the latest innovations, his approach is to create the most vibrant connections with the soul of Le Clos des Sens and its cuisine. Wine is too complex a subject for solitary work. With serenity, Thomas has fostered a rare dynamic by surrounding himself with **a close-knit and complementary team: notably Daphnée Extrassiaz, head sommelier, Raphaël Gava, Agathe Bernard**, and others. Working alongside him are five to six dedicated sommeliers, constantly searching for the finest bottles, as well as food and beverage pairings in every possible form, guided by relevance.

A love of wine permeates each of them, **creating a true sense of competition.** By increasing their **exchanges with winemakers**, by visiting their estates and participating in major trade fairs, they create an emotional relationship with them, an intimacy that allows them to become expert ambassadors. No purchase is routine: **the choice of each vintage, each cuvée, is the subject of real thought, supported by tastings.** In return, **more and more winemakers are frequenting Le Clos des Sens**, touched by the integrity and consistency of its approach.

THOMAS LORIVAL: PASSION SERVING A BEAUTIFUL DRAWING

A keen sense of observation, open-mindedness, the ability to question himself, and the ability to support an entire team to achieve alchemy and a sense of clarity—this is how those close to Le Clos des Sens most often describe Thomas.

From the Jura region, born in 1990 in Voiteur at the foot of Château Chalon, his career path is striking. Viscerally drawn to wine from the age of 16, as well as to gastronomy, he first obtained a BTS (Higher National Diploma) in cooking, reinforced by an internship at La Chèvre d'Or with Chef Philippe Labbé. But his love of wine and the need to share with his guests was stronger. After pursuing a sommelier degree in Tain-l'Hermitage, he gained valuable experience as a sommelier in distinguished restaurants: Jean-Paul Jeunet, Troigros, Lameloise, Marcon, and L'Oasis. Then, at Maemo in Oslo, he managed the dining room when the restaurant was awarded its third Michelin star: a first in Norway.

This experience allowed him to take a fresh look at his profession and gave him the opportunity to taste numerous foreign wines (German, Austrian, and even Georgian), often overlooked on French wine lists.

Attracted by Laurent and Martine Petit's artistic project, he joined Le Clos des Sens and actively participated in the realisation of this new vision: to **create a unique culinary and œnological journey around the three most beautiful lakes in Savoie.**





A TRUE FUSION BETWEEN KITCHEN, DINING ROOM, AND SOMMELIER FOOD AND BEVERAGE PAIRINGS THAT OPEN UP NEW PERSPECTIVES

With his triple expertise in cooking, dining room service, and sommelier, **Thomas ensures that what happens in the dining room is a natural extension of the kitchen's culinary art. He even ensures that the dining room and sommelier teams inspire culinary research.**

The creation of food and juice pairings reaches an unknown outcome. **A metaphor for the encounter between Thomas and Franck. A synthesis of their complementarity.** What an emotion when creation becomes a joint effort between the kitchen brigade, dining room team, and sommelier, when all their skills and sensibilities merge to forge a universe, establishing an olfactory, visual, gustatory, and tactile dialogue. This has become such a vital aspect of understanding the House that it is the subject of an entire chapter: *see page 10*.

For Thomas and Franck, the entire team, right down to the commis, must be responsible for and uphold the House's values. To perfect their culture and foster synergies, the dining room, sommelier, and kitchen teams regularly meet for briefings in the garden and tastings in the kitchen, and even in the dining room one Thursday a month. Everyone contributes their part, and ultimately takes ownership for the House's vision in its entirety. The entire team becomes gardeners, witnessing the blossoming of the plants, tasting them in all their stages of life, from their natural development to the composition of the dishes and juices. This allows them to share, with guests, the entire genesis of the creations, and their true soul. Guests enjoy a complete sensory experience and leave nourished in every sense of the word.

However, Thomas's new responsibilities haven't taken him away from operational management. He manages to strike an astonishing balance between overseeing the dining room, the sommelier's duties, and now the management of the House as a whole. **Named «Chef Sommelier of the Year» by his peers in 2020 (Le Chef Magazine), he was awarded the «Dining Room Manager of the Year» Trophy by the Gault&Millau Guide in 2021.**

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

Le Clos des Sens has **two cellars**: one available immediately to guests, totalling approximately 1,200 wines (downloadable at the bottom of the website <https://closdessens.com/la-table>); and a much larger ageing cellar (over 2,000 wines). **Over 3 000 wines, the motto is to offer guests only mature wines or those that are truly interesting to taste while young.**

Thomas Lorival and his team strive **to provide the best tasting conditions (serving temperature, opening in advance, decanting, etc.).** Glassware is a central focus, with a wide range of glasses to suit each region, colour, age, and wine characteristics. Le Clos des Sens was among the first restaurants in France to explore the Zalto brand. But experience shows that no single glassmaker can provide the ultimate solution for all types of beverages. The selection has therefore been expanded to include **five glassmakers (Zalto, Sydonios, Lehman, Riedel, and Schott Zwiesel) for wines, and three for juices.**

Thomas Lorival leads a passionate team of five to six sommeliers. Their curiosity predestines them to explore all types of beverages: orange wines, a very fine collection of oxidative wines (70 wines, including many old vintages from the 1990s by Macle and Jacques Puffeney, as well as Côtes Catalanes, Spanish, and Austrian wines), fortified red wines, teas, infusions, beers, sakes, and all types of spirits (around a hundred references). Among the treasures is an **impressive collection of old monastic liqueurs** (Calisay, Bénédictine, Chartreuse, etc.). But also **old vermouths from the late 19th and early 20th centuries** (regularly used in food and drink pairings), **absinthes from 1870**, and so many other discoveries.

Not to mention the refined coffees and, of course, the waters. Like the fresh water, infused for a long time with fir needles, served as a welcome drink to guests as they sit down at the table. A wonderful introduction to the region and the journey that will follow. Sensuality, digestibility, and intensity are already present. The taste buds are thus sharpened and awakened for what follows.

Let's get back to the wine. Le Clos des Sens wine list is first and foremost **a hymn to the Savoie, and by extension, to the entire Alpine Arc**. It alternates recent successes and old vintages (up to 1981 for Savoie wines). Key winemakers are present (Domaine des Ardoisières, Louis Magnin, Dominique Belluard, Jean-Claude Masson, Gilles Berlioz, Michel Grisard, Louis Trosset), but also the new generation that shows great promise (Domaine des Orchis, Maxime Dancoine, Adrien Berlioz, Dominique Lucas, Florian and Marie Curtet, Nicolas Ferrand, Jérémy Dupraz, Charlotte Sonjon, and many others).

While Switzerland is well represented (Domaine de Beudon, M.T. Chappaz, Cave des Amandiers, etc.), Germany is particularly honoured (60 wines including August Kessler), as well as Austria (Fred Loimer, F.X. Pichler) and Italy (120 wines including Elisabetta Foradori, Conterno, Luca Roagna, Bartolo Mascarello), with some real gems.



Covering all the French regions, and around ten countries, Le Clos des Sens' cellar is brimming with exceptional and lesser-known wines. **Since 1992, it has been one of the finest and most exciting collections in France, built over the years.** These include iconic verticals—some spanning decades.

Unsurprisingly, the culinary approach (plant-based and laconic) has led to a focus on white wines, Champagne, and other sparkling wines, which occupy an unusual place in comparison to the classic fine dining. Not to mention some exceptional rosés (Clos Saint Vincent, Gourt de Mautens, Abbatucci, Anglore).



Many guests give the sommelier team complete freedom to create vibrant food and wine pairings.

Perusing the impressive wine list reveals a true vision of the world of wine. Thomas Lorival, in synergy with his team, favours passionate winemakers, offering a unique and inspired interpretation of their terroir. And, if possible, those who embody a true ethic. **Sustainable approaches, organic, biodynamic, or natural wines, are favoured, without confining themselves to any extremism.** An open mind is essential, if the quality of the wine is there. Throughout the year, Thomas and his team visit the vineyards to immerse themselves in the local environment and understand how the winemakers work in both viticulture and winemaking.

Le Clos des Sens strives to acquire a universal knowledge of wine, drawing on all regions and all styles. Thomas's natural inclination is to favour subtlety, purity, a crystalline quality, and a delicate palate. He appreciates density and depth, when the wine isn't dominated by overly interventionist technique, excessive oak, or over-extraction. He often prefers whole-harvest wines, which gain a lot of complexity with ageing.

Above all, he works with the kitchen, which, at Le Clos, uses rich bitterness, sometimes strong acidity, and around forty aromatic herbs. Alternately, the sommelier creates pairings that are either in total harmony or in complete contrast. **Pairings are based on smell, taste, mouthfeel (textures are vitally important), length, and, above all, spirit (affirmation, suggestion, etc.). When the wine resonates with the culinary creation, and they lengthen each other, the emotion is heightened.**

As close as possible to culinary creations, the menus are offered with food-wine or food-drink pairings (combining wines, sakes, beers, vermouths, exceptional pu-erh tea, vegetable extractions, fruits and herbs from the garden, infusions, decoctions, homemade tonics, kombuchas, kefirs...). With his team, Thomas is open to all possibilities: only the relevance of the pairing is important.

HOW TO MAKE CULINARY ART AND THE ART OF LIVING ACCESSIBLE

As a 3-star Michelin hotel, a ***** Relais & Châteaux hotel in Annecy-le-Vieux, one of the most sought-after and expensive cities in France, everything could lead Le Clos des Sens to restrict its offers to a «privileged» audience.

Laurent and Martine Petit always fought to ensure this wasn't the case. Franck Derouet and Thomas Lorival share the same deep-rooted desire for Le Clos des Sens to be the natural ambassador of its region. A place to live, a place of sharing, where locals and lovers of culinary art, wine, and art of living love to celebrate life's finer moments.

Hence the prices for menus, wines, and rooms are deliberately as fair as possible. Le Clos is one of the most affordable three-star establishments, with a committed and sincere approach. The «Petits Ateliers» allow youngsters to discover Le Clos des Sens and its garden through an introduction to taste and good food. Finally, the Cortil, a pop-up restaurant in summer, is another accessible gateway to its world.

| NEW | OFFER FOR THOSE UNDER 30

Since 2024, the establishment, inspired by the importance of young people in the culinary and hospitality worlds and the desire to raise awareness and share its art of living with them, has been offering a special offer from January to April for those under 30.

In keeping with their commitment to applying the fairest possible pricing policy and making gastronomy accessible and stress-free, the co-owners Thomas Lorival - Head Sommelier - and Franck Derouet - Chef - are offering the opportunity to experience Le Clos des Sens in all its coherence, to discover its plant-based and lakeside world through a very preferential offer.

From January to April inclusive, from Tuesday evening to Thursday evening, excluding Thursday lunchtime, young enthusiasts (under 30) will have access to the all-inclusive package at a **rate of €510**, by reservation only:

- One 5-course meal for 2 people excluding drinks
- One overnight stay for 2 people
- Two breakfasts



PRACTICAL INFORMATION AND TARIFFS

LOCATION

On the heights of Annecy-le-Vieux (*population 20,160*), 3 km from the lake and Annecy's old town.
30 minutes from the Aravis mountain resorts (*La Clusaz, Le Grand Bornand*).
30 minutes from Geneva International Airport.

THER GARDEN & LE CORTIL

Le Clos des Sens is nestled in the heart of a 500m² herb garden and a 1000 m² vegetable garden with 200 varieties of vegetables, fruits, flowers, and plants.
Overlooking the vegetable garden, the pop-up restaurant **Le Cortil** opens this summer from 30th May until the end of summer (*see Le Clos des Sens website*), every evening in good weather, except Wednesdays.

***** **HOTEL** Relais & Châteaux and clef Michelin

11 rooms, including 4 suites: spacious (*28 to 70 m²*), all equipped with a whirlpool bath at the foot of the bed and a balcony or terrace. 9 rooms feature a graphic or wood-burning fireplace. 2 rooms can accommodate up to 4 people. 1 room is accessible to guests with reduced mobility.
Night from €230 to €620 for 2 people, weekday packages available.
«BREAKFAST» menu served in a dedicated lounge for €38 or in your room for €42.

GOURMET RESTAURANT with 3 Michelin stars and a green Michelin star
Member of Les Grandes Tables du Monde | 3 Ecotable badges
A dining room seating 30 guests, a lounge for private dining.
A shaded terrace of the same capacity with views of Annecy and the lake.

•
4-flavour « Pour Voir » menu for 158 € per person
(*served at lunchtime except during weekends and the summer holidays*).
7-flavour « Plein d'Envies » menu for 238 € per person
(*served every meal except Friday and Saturday evenings*).
9-flavour « Grande Fête » menu for 288 € per person
(*excluding drinks*).

THE CELLAR & FOOD AND DRINK PAIRINGS

1,200 wines, including 200 from the Alpine region, with a wide selection of wines by the glass.
Nearly 1,200 ageing wines, the challenge being to offer guests primarily mature wines.
Prices are deliberately affordable and fair to encourage guests to indulge themselves to the full.

Food and wine pairings and all beverages (generally 1 glass per course) :

In keeping with the culinary creations and philosophy of the House, we invite our guests to explore all the beverages: wines, sakes, beers, vermouths, exceptional pu-erh teas, vegetable and herb extractions from the garden, infusions, decoctions, fermentations (house tonics, kombuchas, kefir, etc.)
€65 for the 4-flavour menu, €125 for the 7-flavour menu, and €145 for the 9-flavour menu.

Wine pairings (*generally 1 wine per course*) :

€70 for the 4-flavour menu, €135 for the 7-flavour menu, and €155 for the 9-flavour menu.

Juice pairings (*generally 1 juice per course*) :

€60 for the 4-flavour menu, €115 for the 7-flavour menu, and €135 for the 9-flavour menu.
Special pairings are available for each creation. Choices can be adapted to guests' wishes.

CUISINE

Focused on local and seasonal produce, the cuisine at Le Clos des Sens offers a «Vegetable & Lake» theme: fish from the three great Savoyard lakes (*Geneva, Annecy and Bourget*) and vegetables from the Albanais vegetable garden and market gardeners, enhanced by the 40 herbs from the garden.

CLIENTELE

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



2025

WEEKLY OPENING

The restaurant is open from Tuesday evening to Saturday evening, except Thursday lunchtime.
It is also open on Sunday evenings from 15th June to 23rd August 2025.

The hotel is open from Tuesday to Saturday
and every day from 24th June to 23rd August 2025.

ANNUAL CLOSURES

From 27th April to 5th May,
from 24th August to 10th September,
from 22nd December to 5th January 2026 inclusive.

CLOS DES SENS



CLOSESSENS.COM