

DESSERTS

8

GÂTEAU AU CHOCOLAT WITH CRÉME ANGLAISE

CRÉME BRÛLÉE

VANILLA ICE CREAM WITH CARAMEL SAUCE

TEAS & COFFEES

TEA ... 2.00
ORANGE PECO ICED

COFFEE ... 2.50
REGULAR & DECAF

TAZO TEAS ... 2.50
GREEN, GREEN GINGER,
CALM, PASSION, AWAKE,
EARL GRAY

ESPRESSO
ESPRESSO ... 3.00
CAPPUCCINO ... 4.50
PRESSED ... 3.00

WATER ... 4.50
S. PELLEGRINO SPARKLING 1L
PANNA STILL 1L



LE CLOS

20 SOUTH 2ND STREET
FERNANDINA BEACH, FL 32034

MONDAY - SATURDAY 5:30PM TO 9:30PM

PHONE 904-261-8100

WWW.LECLOS.COM
RESERVATION@LECLOS.COM

A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF SIX OR MORE



APPETIZERS

CAESAR SALAD

8

SOUPE (SEASONAL)

8

PÂTÉ

PORK & CHICKEN LIVER PÂTÉ SERVED WITH
CORNICHONS AND CRUSTY BAGUETTE

7

CALAMARI

CRISPY WITH PIQUANT SAUCE

10

SALADE LE CLOS

BABY LEAF SPINACH, BEETROOT,
CARROT RIBBONS, SUN-DRIED CRANBERRIES
& BALSAMIC VINAIGRETTE

WITH WARM CRUSTED GOAT CHEESE

12

ESCARGOT (1/2 DOUZEN)

SNAILS IN GARLIC BUTTER, PARSLEY,
SERVED WITH CRUSTY BAGUETTE

14

ENTRÉES

POULET POULET

CRISPY, FRIED ORGANIC CHICKEN BREAST WITH
POMMES FRITES

OR

SAUTÉED ORGANIC CHICKEN BREAST WITH CAPERS,
LEMON ZEST & ROSEMARY OVER LINGUINI

18

FROM OUR GARDEN

PLUM TOMATOES, SHALLOTS, GARLIC, SQUASH
RIBBONS & MUSHROOMS SAUTÉED WITH OUR
GARDEN HERBS WITH LINGUINI

15

SALMON

ROASTED ATLANTIC SALMON WITH CAPERS, TOMATO
CONCASSE & CITRUS BEURRE BLANC. SERVED WITH
JULIENNE VEGETABLES & CHIVE WHIPPED POTATOES

24

PORK TENDERLOIN

SEARED, THEN ROASTED, WITH MUSHROOMS &
JULIENNE VEGETABLES

22

MOUNTAIN RAINBOW TROUT

IRON SKILLET, OVEN ROASTED WITH TOMATOES &
CAPERS. SERVED WITH JULIENNE VEGETABLES
& CHIVE WHIPPED POTATOES

23

SHRIMP

SAUTÉED LOCAL SHRIMP
WITH BABY LEAF SPINACH & CHEVRE
OR

CRISPY WITH FRITES

23

LE CLOS SPECIAL

GARDEN SALAD
CHEF'S ENTRÉE SELECTION
DESSERT

29

DAILY SPECIAL (MARKET PRICE)

TUNA

SEARED AHI TUNA WITH GINGER-SOY REDUCTION,
CHIVE WHIPPED POTATOES & JULIENNE VEGETABLES

24

SCALLOPS

SEARED SEA SCALLOPS, FRESH HERBS & SPINACH
WITH LINGUINI

25

DUCK

SEARED DUCK BREAST WITH MUSHROOMS,
GARDEN VEGETABLES & CHIVE WHIPPED POTATOES

28

LAMB SHANK

DOMESTIC LAMB SHANK BRAISED IN A SAVORY BROTH.
SERVED WITH MUSHROOMS & CHIVE WHIPPED
POTATOES

28

BISTRO STEAK AU POIVRE

PAN SEARED CERTIFIED ANGUS BEEF
WITH ROASTED SHALLOTS, MUSHROOMS
& POMMES FRITES

25

WE DO NOT USE TRANS FATS IN THE PREPARATION OF OUR FOOD.

*CONSUMING RAW OR UNDERCOOKED FOODS CAN INCREASE THE RISK
OF ILLNESS TO VULNERABLE CUSTOMERS.