



RESTAURANT

OUR COMMITMENTS

Le Luco is proud to follow an approach aimed at reducing its environmental impact and promoting **healthy, sustainable dining**.

We serve Castalie water, an eco-friendly alternative to bottled water: micro-filtered on site, pure and neutral in taste, with no transport and no plastic. In the kitchen as well as in the dining room, we pay close attention to food waste. Our organic waste is recycled into compost. You are also welcome to leave with a takeaway box.

A responsible and delicious kitchen

We have chosen to offer a limited selection of beef dishes as part of a more environmentally approach. We favour seasonal ingredients and more sustainable alternatives, while always guaranteeing pleasure and generosity on the plate.

High-quality, carefully selected products

Our dishes are homemade using fresh ingredients, sourced from local artisans and producers who share our values.

Artisanal bread from MAISON LALOS, MOF*

LOMI coffee, MOF*

Organic KODAMA tea

AOP cheeses

GIROTTI artisanal ice creams

**MOF = Meilleur Ouvrier de France (Best Craftsman of France)*

Allergens

Some dishes may contain allergens. Please don't hesitate to ask our team for more information.



Vegetarian

BREAKFAST MENU

OUR BUFFET – From 7 a.m to 10 a.m (holiday: from 8 a.m to 11 a.m)

Luco Buffet 25€

Hot beverages, selection of juices, milk
Artisanal breads, pastries, jams, honey, and AOP butter
Cereals, dried fruits, homemade pastries
Scrambled eggs, bacon
Salad bar, AOP cheeses, cured meats
Plain yogurt, fruit salad

Little Gourmets Buffet 18€

OUR SET MENUS – From 7 a.m to 11 a.m

The express 14€

Hot beverage, freshly squeezed juice or juice*, pastry, and toast

The continental 18€

The express + scrambled eggs with bacon or cheese

The healthy 14€

Hot beverage, juice*, fruit salad, yogurt with granola and honey

**Choice of freshly squeezed orange, apple, cranberry, or pineapple juice.*

OUR SUGGESTIONS

Mini french pastries	2€	Country-style bread toast	4€
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Scrambled or fried eggs	8€	AOP butter and jam
Cheese or bacon		

Yogurt with granola and honey	6€
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DRINKS MENU

OUR HOT DRINKS

Café Lomi coffee, artisanally roasted in France

Espresso, decaf, long coffee (Americano)	3€
Café noisette	3.5€
Coffee with cream	4.50€
Cappuccino	5€
Hot chocolate	5€
Viennese coffee / Viennese hot chocolate	6€
Mulled wine	7€
Irish coffee	11€
Hot milk / caramel hot milk	5€/5.50€
Extra plant-based milk	1€

OUR TEAS

Maison Kodama, the art of tea in every cup

Green tea : sencha, jasmine, mint	5.50€
Black tea : darjeeling, earl grey, blackcurrant, english breakfast	5.50€
Herbal tea : chamomile, verbenä, rooibos	5.50€
Lattes : chai (cinnamon, cardamom...), golden (curcuma, ginger...)	6€

OUR SOFT DRINKS

Coca-Cola (33 cl) / Diet Coca-Cola (33 cl)	6€
Orangina (25 cl) / Schweppes Agrumes (25 cl)	6€
Ginger beer (25 cl)	6€
Perrier (33 cl) / Vittel (25 cl)	6€
Apricot, orange, apple, pineapple, tomato juices (25 cl) 	6€
Lemonade (33 cl)	6€
Freshly squeezed orange juice	7€
Freshly squeezed lemon juice	6€
Homemade iced coffee	6.2€
Homemade iced tea	6€
Extra syrup : grenadine, strawberry, mint, lemon, peach, orgeat, violet	0.50€

OUR COCKTAILS

Aperol Spritz

11€

Aperol (4 cl), prosecco, sparkling water

St-Germain Spritz

12€

St-Germain liqueur (4 cl), prosecco, sparkling water

Limoncello Spritz

11€

Limoncello (4 cl), prosecco, sparkling water

Mojito

11€

Rum (4 cl), lime, mint, brown sugar, soda water

Caïpirinha

11€

Cachaça (4 cl), lime, brown sugar, crushed ice

Sex on the beach

11€

Vodka (4 cl), peach liqueur, pineapple juice, cranberry juice

Piña Colada

11€

Rum (4 cl), coconut syrup, pineapple juice

Espresso Martini

11€

Vodka (4 cl), coffee, Kahlúa

Moscow Mule, London Mule, Jamaican Mule

11€

Vodka or gin or rum (4 cl), lemon juice, ginger beer

Tequila Sunrise

11€

Tequila (4 cl), orange juice, grenadine syrup

OUR MOCKTAILS

Virgin Mojito

Lime, mint, brown sugar, crushed ice, soda water

8€

Virgin Colada

Pineapple juice, coconut syrup

8€

OUR CASTALIE FILTERED WATERS

Castalie filtered water, an eco-friendly alternative to bottled water

Still water

Sparkling water



4.50€

4.50€

NOS VINS BLANCS

"Camas", Viognier, Pays d'Oc IGP

5.8€

11.3€

22€

29€

"Camas", Chardonnay, Pays d'Oc IGP

6€

11.8€

23€

31€

"Pascal Jolivet", Sauvignon, Sancerre

8€

15.5€

30.4€

45€

"Domaine Louis Moreau", Petit Chablis

9.5€

18€

35€

53€

NOS VINS ROUGES

"Camas", Merlot, Pays d'Oc IGP

6€

11.8€

23€

31€

"Camas", Pinot noir, Pays d'Oc IGP

6.5€

12.5€

24.5€

34€

"Les Hauts de cour Montessant"

Merlot et cabernet sauvignon, Bordeaux supérieur

7€

13.5€

26.8€

35€

"Château la vieille forge", Lalande de Pomerol AOP 2020

37€

"Maucaillou", Cabernet Merlot, Haut-Médoc 2022

38€

"Les bois de Lalier", Pinot noir, Bourgogne Mercurey 2022

40€

NOS VINS ROSES

"Grain de sable", Grenache, Cinsault, Merlot, Cabernet Sauvignon, Syrah, gris Camargue AOP



6€

11.8€

23€

31€

"Les commandeurs", Peyrassol, Côtes de Provence



9€

17€

33€

50€



12,5cl



25cl



50cl



75cl

Prices include all taxes. Service included.



OUR BUBBLES

Champagne Extra Dry Premier Cru Kairos	12€	62€
Champagne Blanc de Blancs Extra Brut Premier Cru Kairos		90€
Kir Royal: blackcurrant, peach	12€	
Glass of Prosecco	9€	

OUR DRAFT BEERS

	25 CL	50 CL
Jack's pils - 4°5	5.2€	8€
Meteor IPA - 6°2	6€	9€
Meteor blanche - 4°7	5.6€	8.5€
Panaché	5.1€	8€
Monaco	5.1€	8€

OUR BOTTLED BEERS

	33 CL
Jupiler 0.0% alcool	6€
Chouffe - 8°	6.5€

OUR APERITIFS

Martini - rouge, rosato, fiero, gold (6 cl)	6€
Campari (6cl)	6€
Porto rouge (6cl)	6€
Kir vin blanc (12,5cl) - cassis, pêche	6.5€
Ricard (3cl)	5.8€

OUR DIGESTIFS

	4CL
Amaretto	7.5€
Limoncello	8.5€
Cointreau	8.5€
Mezcal	9.2€
Cognac ABK6 VSOP	9€
Calvados Busnel	9€
Vieille Prune	8.5€
Jagermeister	8.5€

OUR GINS

	4CL
Mare	11.5€
Hendrick's	11€
Bombay Sapphire	10€
Plymouth	11€
St Laurent maritime	10€
Tonic extra	1.5€

OUR WHISKYS

	4CL
Jameson	11€
Lagavulin	15€
Talisker	14.6€
Nikka	14.5€
Johnnie walker red	10.5€
Coca-Cola extra	1.5€

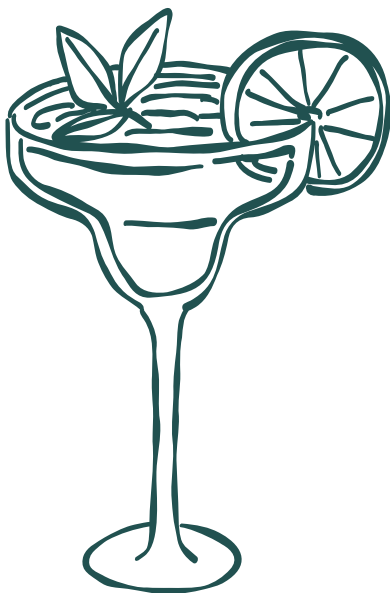
OUR RUMS

	4CL
Zacapa	14€
Don Papa	11€
Diplomatico	11€

HAPPY HOUR

Come relax and enjoy our special offers on drinks !

Pint of lager	6.5€
Shandy	6.5€
Monaco	6.5€
Cocktails	8€
<i>St-Germain Spritz</i>	9€
Mocktails	6.5€



EVERY DAY
FROM 4:00 PM TO 7:00 PM

TO SHARE

Fried calamari 8.5€
Sweet chili sauce

Pâté de campagne from Maison Vérot 10€
Pickles and toasted bread

Large charcuterie board 21€
Serrano ham, cooked ham, rosette, chorizo,
pâté from Maison Vérot

Large AOP cheese board 21€
Saint Nectaire, rocamadour, bleu d'Auvergne, Comté,
jam and walnuts

Mixed board 22€

French fries  7€
Homemade tarragon mayonnaise

KIDS MENU 15€

Water and syrup
+
Crispy chicken or breaded fish
Fries or seasonal vegetables
+
Scoop of ice cream

ON THE GO

Quiche Lorraine

Salad

16€

Croque Monsieur

Salad

16€

Croque Madame

Salad

17€

STARTERS

Organic hard-boiled eggs

Homemade tarragon mayonnaise

6€

Le Luco gazpacho

Avocado, zucchini, cucumber, mint, fried onions

9.5€

Tomatoes and burrata salad

Old-fashioned tomatoes, basil

13€

MAIN COURSES

Caesar salad

18€

Romaine lettuce, crispy chicken, hard-boiled egg,
parmesan, croutons

Quinoa bowl of your choice : feta or crispy chicken



18€

Quinoa, avocado, marinated zucchini and carrot
tagliatelle, asiatic sauce

Salmon tartar

24€

Avocado, mango, shallot, lime, dill, fries and salad

Pasta of the moment

21€

Linguini with truffle and mushroom, parmesan,
Serrano ham

Luco Burger

20€

Beef, cheddar, salad, tomato, red onion, pickle, house
cocktail sauce, fries and salad

Beef tartar

20€

Fries and salad

Poultry suprem

19€

Mushrooms sauce and mashed potatoes

Grilled sea bream fillet

23€

Soy sauce, rice and green beans

DESSERTS

Selection of 2 cheeses of your choice : 10€
Saint-Nectaire, Rocamadour, Bleu d'Auvergne, Comté,
walnuts, and jam

Chocolate mousse 9€
Oreo crumble

Apple pie 9.5€
Salted caramel, vanilla ice cream, flaked almonds

Crème brûlée 9€
Bourbon vanilla

Tiramisu 9€
Café, Amaretto

Panna cotta 9.5€
Mango-passion coulis, red berries

Girotti ice cream 4€
Vanilla, pistachio, chocolate sorbet, wild berry sorbet,
lemon

2 scoops of ice cream 7€

Gourmet coffee 10€
Trio of small desserts

Gourmet hot chocolate, Coffee with milk, Tea 12€

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