



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 AM to 10 AM (holiday: from 8 AM to 11 AM)

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 AM to 11 AM

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	
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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, English Breakfast, blackcurrant/blueberry/redcurrant	5.50€
Herbal Tea: Chamomile (lemon balm, lemongrass), verbena (mandarin, dried basil), rooibos (apple, warming spices)	5.50€
Latte: Chai (cinnamon, cardamom), Golden (turmeric, 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	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	8€
Lime, mint, brown sugar, crushed ice, soda water	
Virgin Colada	8€
Pineapple juice, coconut syrup	

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, blackberry	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) –	6.5€
blackcurrant, peach, blackberry	
Ricard (3cl)	5.8€

OUR DIGESTIFS

4CL

Amaretto	7.5€
Limoncello	8.5€
Cointreau	8.5€
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

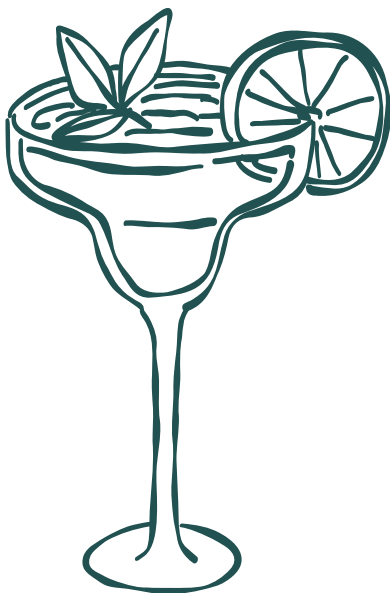
4CL

Zacapa	14€
Don Papa	11€
Diplomatico	11€

HAPPY HOURS

Come relax and enjoy our special offers on drinks !

Pint of lager	6.5€
Shandy	6.5€
Monaco	6.5€
Cocktails	8€
St-Germain Spritz	9€
Mocktails	6.5€



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

THE KITCHEN IS OPEN FROM 12:00 AM TO 10:30 PM

TO SHARE

Bayonne ham and Comté-croquettes (x6) 9.5€
Homemade croquettes, comté cheese AOP

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,
and 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€

(up to 12 years old)

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€

Vegetable soup

Bread croutons

9.5€

Tarragon mimosa leeks

9.5€

Snails from Bourgogne (x6 or x12)

10.5€ / 19.5€

MAIN COURSES

Caesar salad

18€

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

Quinoa bowl of your choice : feta or crispy chicken 18€

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

Salmon tartar

24€

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

Pasta of the moment

21€

Linguini with truffle and mushroom,
parmesan and 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 and flaked almonds

Crème brûlée 9€
Bourbon vanilla

Tiramisu 9€
Café and amaretto

Cheesecake 9.5€
Red berry coulis and speculoos

Ice cream from Girotti 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 or tea 12€

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@lelucobrasserie