



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€

Scrambled or fried eggs 8€ AOP butter and jam

Cheese or bacon

Yogurt with granola and honey 6€ **Warm croissant** 12€

Ham and AOP Comté cheese

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€
<i>Extra plant-based milk</i>	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, verbena, 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€
<i>Extra syrup : grenadine, strawberry, mint, lemon, peach, orgeat, violet</i>	0.50€

le LUCO

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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	
Vibrante Spritz	8€
Martini Vibrante (6 cl), Schweppes tonic	
Flo reale Tonic	8€
Martini Flo reale (6 cl), Schweppes tonic	

Prices include all taxes. Service included.

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.

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OUR BUBBLES

Champagne Extra Dry Premier Cru Kairos	12€	62€
Champagne Rosé Louis Constant	13€	71€
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

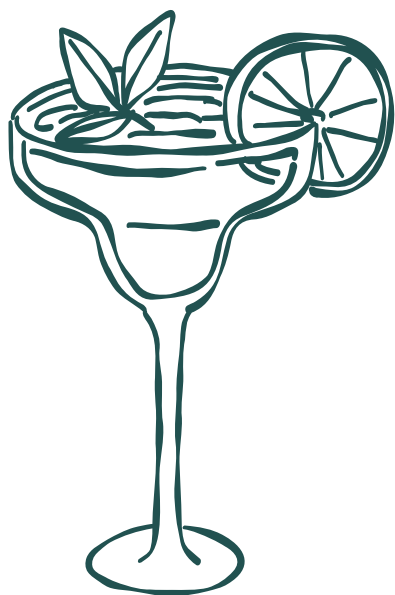
	4CL
Zacapa	14€
Don Papa	11€

Prices include all taxes. Service included.

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

Bayonne-Comté croquettes (x6) Homemade croquettes, Comté cheese	9.5€
Fried calamari Sweet chili sauce	8.5€
Pâté de campagne from Maison Vérot Pickles and toasted bread	10€
Large charcuterie board Serrano ham, cooked ham, rosette, chorizo, pâté from Maison Vérot	21€
Large AOP cheese board Saint Nectaire, rocamadour, bleu d'Auvergne, Comté, jam and walnuts	21€
Mixed board	22€
French fries  Homemade tarragon mayonnaise	7€

KIDS MENU 15€

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

ON THE GO

Hot croissant 12€
Ham and Comté cheese, salad


Quiche Lorraine 16€
Salad


Croque Monsieur 16€
Salad

Croque Madame 17€
Salad

STARTERS

Organic hard-boiled eggs  6€
Homemade tarragon mayonnaise

Le Luco gazpacho  9.5€
Avocado, zucchini, cucumber, mint, fried onions

Tomatoes and burrata salad  13€
Old-fashioned tomatoes, basil

Melon and Bayonne ham 9€
Salted butter

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 : Saint-Nectaire, Rocamadour, Bleu d'Auvergne, Comté, walnuts, and jam	10€
Chocolate mousse Oreo crumble	9€
Apple pie Salted caramel, vanilla ice cream, flaked almonds	9.5€
Crème brûlée Bourbon vanilla	9€
Tiramisu Café, Amaretto	9€
Panna cotta Mango-passion coulis, red berries	9.5€
Girotti ice cream Vanilla, pistachio, chocolate sorbet, wild berry sorbet	4€
2 scoops of ice cream	7€
Gourmet coffee Trio of small desserts	10€
Gourmet hot chocolate, Coffee with milk, Tea	12€
Gourmet Champagne	18€

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TRIPADVISOR!



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