



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 offer only a few beef-based dishes. This choice reflects our commitment to the environment: cattle farming is one of the main sources of greenhouse gas emissions, so we favor more sustainable alternatives—without compromising the pleasure of eating.

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

TO SHARE

Bayonne-Comté croquettes (x5) 8€
Homemade croquettes, Comté cheese

Roasted Camembert  10€
with honey and thyme

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

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

Large board of AOP cheeses 21€
Saint-Nectaire, Rocamadour, Bleu d'Auvergne,
Comté, with jam and walnuts

Mixed Board 22€

French Fries  7€
with pepper & tarragon mayonnaise

“SUR LE POUCE”

Quiche Lorraine 14€
Salad

Hot croissant 12€
Ham and Comté cheese, salad

Truffle chicken croque 14€
Salad

KIDS MENU 15€

Syrup & water
+
Crispy chicken or breaded fish
Fries or seasonal vegetables
+
Scoop of ice cream

Prices include all taxes. Service included.

STARTERS

Organic hard-boiled eggs



6€

Homemade mayonnaise

French Onion Soup, gratinée

11€

Baked egg



12€

Organic egg , mushrooms, chestnuts, toasted bread

Homemade trout gravlax

14€

Isigny cream

MAIN COURSES

Caesar salad

18€

Romaine lettuce, crispy chicken, parmesan, croutons

Luco Salad

18€

Bulgur wheat, homemade gravlax, beetroot, carrot, pomegranate, honey and ginger dressing, fries & salad

Sea bream Ceviche

24€

Apple, pomegranate, coconut milk and coriander, fries & salad

Pasta of the moment



17€

Penne with pesto and vegetables with sliced almonds and parmesan

Luco Burger

20€

Crispy chicken, coleslaw, house cocktail sauce, cheddar, fries and salad

Confit lamb shoulder

24€

Creamy polenta, ratatouille

Grilled sea bass fillet

23€

Soy sauce, rice and green beans

Prices include all taxes. Service included.

DESSERTS

Chocolate fondant <i>Ice cream</i>	9€
Clafoutis <i>Seasonal fruit</i>	9€
Crème brûlée <i>Bourbon vanilla</i>	9€
Tiramisu <i>Café, Amaretto</i>	9€
Girotti ice cream Vanilla, chocolate sorbet, wild berry sorbet, pistachio	4€
2 scoops of ice cream	7€
Gourmet coffee Trio of small desserts	10€
Gourmet Hot chocolate / Coffee with milk / Tea	12€