



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) Homemade croquettes, Comté cheese	8€
Roasted Camembert  with honey and thyme	10€
Pâté de campagne from Maison Vérot Pickles and toasted bread	10€
Large charcuterie board Serrano ham, cooked ham, rosette, coppa, pâté from Maison Vérot	21€
Large board of AOP cheeses Saint-Nectaire, Rocamadour, Bleu d'Auvergne, Comté, with jam and walnuts	21€
Mixed Board	22€
French Fries  with pepper & tarragon mayonnaise	7€

“SUR LE POUCE”

Quiche Lorraine Salad	14€
Hot croissant Ham and Comté cheese, salad	12€
Truffle chicken croque Salad	14€

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€

Prices include all taxes. Service included.