



Seasonal, delicious and affordable cuisine

In Luc-sur-Orbieu, La Luciole opens a new chapter under the leadership of Chef Yohan Renard.

A cuisine guided by the product, respect for the seasons and a taste for a job well done.

At lunchtime on weekdays, we offer fresh, spontaneous market cuisine, along with our set menus and à la carte options.

The lunch menu is only available at lunchtime. In the evening, you can find our set menus and à la carte menu.

Here, every dish focuses on the essentials: fair products, controlled cooking, balanced combinations.

"A gastronomic approach, designed to remain accessible."

The Firefly Lunch Menu

Lunchtime on weekdays

Starter and Main Course	€18
Main Course and Dessert	€18
Starter, Main Course and Dessert	€21

Little Fireflies Menu – €14 –

Up to 12 years old

Entrances

The little firefly egg

Dishes – a choice of one dish from:

Chicken fillet, linguine with tomato cream sauce

Fish fillet, linguine with tomato cream sauce

Desserts – a dessert of your choice from:

Chocolate fondant, whipped cream

Egg flan

First Light Menu – €29 –



Entrances – one entry to choose from:

Seasonal asparagus fricassée, lightly roasted prawns, saffron mussel emulsion

Perfect egg "donkey's testicle" style, forest brunoise, carrot mousseline, bacon crisps, croutons, red wine sauce



Dishes – a choice of one dish from:

Fillet of redfish, steamed vegetables, cranberry bisque , rouille crouton

Grilled chicken supreme, spelt risotto, parmesan emulsion



Desserts – a dessert of your choice from:

Orange blossom panna cotta, fresh fruit salad, rosemary crumble, mandarin sorbet

Speculoos cheesecake with salted caramel and candied apple

Gourmet cheese , a platter of local cheeses,
white wine confit with star anise, walnuts, glass of Maury

+ €5

Intense Glow Menu – €39 –



Entrances – one entry to choose from:

Foie gras poached in spiced red wine, caramelized onions, toasted bread

Scallop ravioli with morels in a light cream sauce



Dishes – a dish to choose from:

Roasted turbot fillet, black rice with wild asparagus and chorizo, iodized cream with chives

Duck breast fillet, celeriac purée, forest mushroom medley, wild garlic cream, reduced jus



Desserts – a dessert to choose from:

Valrhona Guanaja chocolate cream with fruity olive oil, cocoa tuile, red berries, raspberry sorbet

Strawberry pavlova, light elderflower cream, yuzu freshness

Gourmet cheese, a platter of local cheeses
white wine confit with star anise, walnuts, glass of Maury

The Firefly Map



Entrances

- Seasonal asparagus fricassée, lightly roasted prawns,** saffron mussel emulsion €12
- Perfect egg "donkey's testicle" style,** forest brunoise, carrot mousseline, bacon crisps, croutons, red wine sauce €12
- Foie gras poached in spiced red wine,** caramelized onions, toasted bread €18
- Scallop ravioli with** morels in a light cream sauce €17



Dishes

- Fillet of redfish,** steamed vegetables, cranberry bisque , rouille crouton €18
- Grilled chicken supreme,** spelt risotto, parmesan emulsion €17
- Roasted turbot fillet,** black rice with wild asparagus and chorizo, iodized cream with chives €25
- Duck breast fillet,** celeriac purée, forest mushroom medley, wild garlic cream, reduced jus €17
- Grilled ribeye steak,** forest mushrooms, new potatoes. Morel or Briola blue cheese sauce. €26



Desserts

- Orange blossom panna cotta,** fresh fruit salad, rosemary crumble, mandarin sorbet €8
- Speculoos cheesecake** with salted caramel and candied apple €8
- Valrhona Guanaja chocolate cream** with fruity olive oil, cocoa tuile, red berries, raspberry sorbet €10
- Strawberry pavlova,** light elderflower cream, yuzu freshness €10
- Gourmet cheese** platter of local cheeses, white wine confit with star anise, walnuts, glass of Maury €15

The Wine List

Sparkling Wines – 75cl bottle

Fabre Family – PET’NAT Bubbles Moment €22

Wine of France

Maison Antech – Crément Eugénie €29

Limoux

Wines Rosés – 75cl Bottle

Domaine Pierre Cros – Rosé Tradition €18

Wine of France

Château Lastours – Rosé Bergerie €20

AOP Corbières

Domaine de Fontsaïnte – Gris de Gris €23

AOP Corbières

White Wines – Bottle 75cl

Château Luc – Viognier €15

IGP country of Oc

Château Luc – The Twins €18

Corbières PDO

Anne de Joyeuse – Chardonnay Plots Organic €18

IGP Limoux

Domaine Sarrat de Goundy – Blanc Le Marin €22

AOP La Clape

Domaine Serres Mazard – Marie Pierre €26

Corbières PDO

Domaine Jean Baptiste Senat – Ordinary White €27

IGP Pays d’Oc

Château Lastours – Great Wine €30

Corbières PDO

La Voulte Gasparets – Paul and Louise €37

Corbières PDO

Orange Wine – 75cl bottle

Fontfroide wines – Via Hominis €18

IGP Pays d’Oc

Red Wines – 75cl Bottle

Château de Luc – Syrah Viognier	€16
<i>IGP Corbières</i>	
Luc Castle – Red Twins	€18
<i>Corbières PDO</i>	
Domaine Exéa – Red Chateau Sérame	€22
<i>Corbières PDO</i>	
Exéa Estate – Red Moon Song	€22
<i>Minervois PDO</i>	
Hauterive le Haut – Faïti	€22
<i>AOP Corbières Boutenac</i>	
Chateau Festiano – Cuvée Maxime	€24
<i>Minervois PDO</i>	
Fabre Family – Château Fabre de Gasparet	€33
<i>AOP Corbières Boutenac</i>	
Domaine Esperou – Cuvée Etienne	€36
<i>AOC Corbières Boutenac</i>	
Domaine Pierre Cros – Old Vine Red	€36
<i>French wine</i>	
Domaine Peter Sichel – Rouge Cucuniano	€37
<i>IGP Pays de Cucugnan</i>	
Wines of Fontfroide – Deo gratia	€38
<i>AOC Corbières</i>	
La Voulte Gasparets – Cuvée Romain Pauc	€43
<i>AOP Corbières Boutenac</i>	
La Voulte Gasparets – Once More	€45
<i>AOP Corbières Boutenac</i>	

Wines by the glass – 12 cl

Blanc – Château Luc – Viognier	€3
<i>IGP country of Oc</i>	
Blanc – Château Luc – The Twins	€4
<i>AOP Corbières</i>	
Rosé – Domaine Pierre Cros – Traditional Rosé	€4
<i>French wine</i>	
Red – Luc Castle – Red Twins	€4
<i>Corbières PDO</i>	
Effervescent – Fabre Family – The PET'NAT Bubble Moment	€5
<i>French wine</i>	
Effervescent – Maison Antech – Crémant Eugénie	€6
<i>Limoux</i>	

Net prices, taxes and services included

Drinks

Appetizers

Kina Karo – Quinquina 6 cl	€5
Suze 6 cl	€5
Red or white Martini 6 cl	€5
Ricard 2 cl	€4
Jameson Whiskey, Bombay Sapphire Gin or Absolut Vodka 4 cl	€7
Bourbon Jack Daniel's 4 cl	€9

Cocktails

Kir White Wine Blackcurrant or Peach 10 cl	€5
Kir Crémant de Limoux Blackcurrant or Peach 10 cl	€6
Lucois Spritz 7 cl Kina Karo + 10 cl Natural Sparkling Wine Famille Fabre	€10
Whiskey Jameson Coca 4 cl + 10 cl Coca Cola	€9
Bourbon Jack Daniel's Coca 4 cl + 10 cl Coca Cola	€10
Bombay Sapphire Tonic Gin 4 cl + 10 cl Tonic	€9
Absolut Apple Raspberry Vodka 4 cl + 10 cl Apple Raspberry Juice	€9

Local Beers

ZEF Blonde Beer 33 cl	€6
Bière ZEF Blanche 33 cl	€6
ZEF IPA Beer 33 cl	€7
Bière ZEF Framboise 33 cl	€7

Digestifs

Maury Alcove 4 cl	€3
Gasparine – Menthe 4 cl	€3
Marceaudine – Citron 4 cl	€3
Mantua Diplomatic Rhum 4 cl	€5
Fabre Family – The 3 Andrés 4 cl	€6
Armagnac Exode 4 cl	€6

Softs

SIBIO Local Fruit Juice – Yellow Peach 25 cl	€4.50
SIBIO Local Fruit Juice – Apple Raspberry 25 cl	5€
Mint, Lemon, Grenadine or Peach Syrup 2 cl + water	€2
Coca-Cola, Coca-Cola Zero, Orangina, Iced Tea 25 cl	€4
Laurina lemonade 33 cl	€4
Evian Water 1L	€5
San Pellegrino Sparkling Water 1L	€5

Hot Drinks

Espresso or Decaffeinated Espresso	€2
Double Espresso	€3.50
Ristretto	€2
Long coffee	€2
Hazelnut Espresso	€2
Coffee with milk	€2.50
Cappuccino	€3.50
Viennese Coffee	€3.50
Tea or Infusion	€3