



## **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

<b>Starter and Main Course</b>	<b>€18</b>
<b>Main Course and Dessert</b>	<b>€18</b>
<b>Starter, Main Course and Dessert</b>	<b>€21</b>

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## Little Fireflies Menu – €14 –

*Up to 12 years old*

### Entrances

**The little firefly egg**

### Dishes – a choice of one dish from:

**Veal spider steak**, linguine with tomato cream sauce

**Fish fillet**, courgette risotto

### Desserts – a dessert of your choice from:

**Chocolate fondant**, whipped cream

**Vanilla ice cream**

# First Light Menu – €29 –



**Entrances** – one entry to choose from:

**Burrata with lemon and basil**, strawberries and cherry tomatoes, Serrano ham, strawberry balsamic gel

**Ikejime-style bluefin tuna**, ajo blanco, virgin olive oil and fresh herbs



**Dishes** – a choice of one dish from:

**Pork pluma with Espelette pepper**, sweet potato mousseline

**Baked cod fillet with black garlic**, zucchini risotto, soy-sesame sauce



**Desserts** – a dessert of your choice from:

**Strawberries from the Orbieu gardens in thyme syrup**, violet diplomat cream, strawberry sorbet, rousquille cookie pieces

**Dark chocolate namelaka**, dulce de leche ice cream, hazelnut crumble

**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:

**Puff pastry with small grey snails, spinach,** garlic cream and a perfect egg

**Scallop ravioli with** morels in a light cream sauce



## **Dishes** – a dish to choose from:

**Veal spider steak,** reduced jus, crispy polenta with porcini mushrooms & potato galette with sheep's milk cheese

**Catalan-style gilthead bream,** tender escalivada, lemon ricotta and Mediterranean virgin with pine nuts



## **Desserts** – a dessert to choose from:

**Milk chocolate,** roasted peanuts, poached pear & hazelnut praline

**Grand Marnier frozen soufflé with** raspberry, pistachio and lemon verbena

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

**+ €5**

# The Firefly Map



## Entrances

- Burrata with lemon and basil**, strawberries and cherry tomatoes, tomato shortbread, strawberry balsamic gel €12
- Ikejime-style bluefin tuna**, ajo blanco, virgin olive oil and fresh herbs €12
- Puff pastry with small grey snails, spinach**, garlic cream and a perfect egg €18
- Scallop ravioli with morels** in a light cream sauce €17



## Dishes

- Pork pluma with Espelette pepper**, sweet potato mousseline €17
- Baked cod fillet with black garlic**, zucchini risotto, soy-sesame sauce €18
- Veal spider steak**, reduced jus, crispy polenta with porcini mushrooms & potato galette with sheep's milk cheese €21
- Catalan-style gilthead bream**, tender escalivada, lemon ricotta and Mediterranean virgin with pine nuts €21
- Simmental beef ribeye**, crispy polenta with porcini mushrooms, candied new potatoes, porcini mushroom sauce €26



## Desserts

- Strawberries from the Orbieu gardens in thyme syrup**, violet diplomat cream, strawberry sorbet, rousquille cookie pieces €8
- Dark chocolate namelaka**, dulce de leche ice cream, hazelnut crumble €8
- Milk chocolate**, roasted peanuts, poached pear & hazelnut praline €10
- Grand Marnier frozen soufflé with raspberry**, pistachio and lemon verbena €10
- Gourmet cheese** local cheese board, white wine confit with star anise, walnuts, glass of Maury €13

# The Wine List

## **Sparkling Wines** - 75cl bottle

<b>Fabre Family – PET’NAT Bubbles Moment</b> <i>French wine</i>	<b>€22</b>
<b>Antech House – Eugénie</b> <i>Limoux Cream</i>	<b>€29</b>

## **Rosé Wines** - 75cl bottle

<b>Fabre Family – Grande Courtade Rosé</b> <i>IGP Pays d’Oc</i>	<b>€17</b>
<b>Domaine Pierre Cros – Rosé Tradition</b> <i>Vin de France</i>	<b>€18</b>
<b>Château Lastours – Rosé Bergerie</b> <i>AOP Corbières</i>	<b>€20</b>
<b>Domaine de Fontsaïnte – Gris de Gris</b> <i>AOP Corbières</i>	<b>€23</b>

## **White Wines** - 75cl Bottle

<b>Château Luc – Viognier</b> <i>IGP Pays d’Oc</i>	<b>€15</b>
<b>Château Luc – Les Jumelles</b> <i>AOP Corbières</i>	<b>€18</b>
<b>Anne de Joyeuse – Chardonnay Plots Organic</b> <i>IGP Limoux</i>	<b>€18</b>
<b>Domaine Sarrat de Goundy – White Le Marin</b> <i>AOP La Clape</i>	<b>€22</b>
<b>Domaine Serres Mazard – Marie Pierre</b> <i>AOP Corbières</i>	<b>€26</b>
<b>Domaine Jean Baptiste Senat – Ordinary White</b> <i>IGP Pays d’Oc</i>	<b>€27</b>
<b>Château Lastours – Grand Vin</b> <i>AOP Corbières</i>	<b>€30</b>
<b>La Voulte Gasparets – Paul et Louise</b> <i>AOP Corbières</i>	<b>€37</b>

## **Orange Wine** - 75cl bottle

<b>Fontfroide wines – Via Hominis</b> <i>IGP Pays d’Oc</i>	<b>€18</b>
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## **Red Wines** - 75cl Bottle

<b>Château de Luc – Syrah Viognier</b> <i>IGP Corbières</i>	<b>€16</b>
<b>Château de Luc – Jumelles Rouge</b> <i>AOP Corbières</i>	<b>€18</b>
<b>Domaine Exéa – Red Chateau Sérame</b> <i>AOP Corbières</i>	<b>€22</b>
<b>Domaine Exéa – Rouge Chant de Lune</b> <i>AOP Minervois</i>	<b>€22</b>
<b>Hauterive le Haut – Faïti</b> <i>AOP Corbières Boutenac</i>	<b>€22</b>
<b>Chateau Festiano – Cuvée Maxime</b> <i>AOP Minervois</i>	<b>€24</b>
<b>Fabre Fabre – Château Fabre de Gasparet</b> <i>AOP Corbières Boutenac</i>	<b>€33</b>

Net prices, taxes and services included

<b>Domaine Esperou – Cuvée Etienne</b> <i>AOC Corbières Boutenac</i>	<b>€36</b>
<b>Domaine Pierre Cros – Red Old Vineyards</b> <i>Wine of France</i>	<b>€36</b>
<b>Domaine Peter Sichel – Rouge Cucuniano</b> <i>IGP Pays de Cucugnan</i>	<b>€37</b>
<b>Wines of Fontfroide – Deo gratia</b> <i>AOC Corbières</i>	<b>€38</b>
<b>La Voulte Gasparets – Cuvée Romain Pauc</b> <i>AOP Corbières Boutenac</i>	<b>€43</b>
<b>La Voulte Gasparets – Once Again</b> <i>AOP Corbières Boutenac</i>	<b>€45</b>

## **Wines by the glass** - 12 cl

<b>White – Château Luc – Viognier</b> <i>IGP Pays d'Oc</i>	<b>€3</b>
<b>White – Château Luc – Les Jumelles White</b> <i>AOP Corbières</i>	<b>€4</b>
<b>Rosé – Fabre Family – Grande Courtade Rosé</b> <i>IGP Pays d'Oc</i>	<b>€4</b>
<b>Orange – Fontfroide Wines – Via Hominis</b> <i>IGP Pays d'Oc</i>	<b>€4</b>
<b>Red – Château de Luc – Twin Red</b> <i>AOP Corbières</i>	<b>€4</b>
<b>Sparkling – Fabre Family – The Bubble Moment PET'NAT</b> <i>Wine of France</i>	<b>5€</b>
<b>Effervescent – Maison Antech – Crémant Eugénie</b> <i>Limoux</i>	<b>€6</b>

## Drinks

### **Appetizers**

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

### **Cocktails**

<b>Exotic Non-Alcoholic Cocktail: Passion fruit, peach and other fruits, sparkling and refreshing</b> <i>25 cl</i>	<b>€9</b>
<b>Kir White Wine Blackcurrant or Peach</b> <i>10 cl</i>	<b>€5</b>
<b>Kir Crémant de Limoux Blackcurrant or Peach</b> <i>10 cl</i>	<b>€6</b>
<b>Lucois Spritz</b> <i>7 cl Kina Karo + 10 cl Natural Sparkling Wine Famille Fabre</i>	<b>10€</b>
<b>Jamson Coca Whiskey</b> <i>4 cl + 10 cl Coca Cola</i>	<b>€9</b>
<b>Bourbon Jack Daniel's Coca</b> <i>4 cl + 10 cl Coca Cola</i>	<b>€10</b>
<b>Bombay Sapphire Tonic Gin</b> <i>4 cl + 10 cl Tonic</i>	<b>€9</b>
<b>Absolut Apple Raspberry Vodka</b> <i>4 cl + 10 cl Apple Raspberry Juice</i>	<b>€9</b>

Net prices, taxes and services included

## Local Bottled Beers

<b>APAL Blonde</b> 33 cl	€6
<b>ZEF White</b> 33 cl	€7
<b>APAL IPA</b> 33 cl	€7
<b>APAL Amber</b> 33 cl	€7

## Digestives

<b>Maury Alcove</b> 4 cl	€4
<b>Gasparine – Peppermint</b> 4 cl	€4
<b>Marceaudine – Lemon</b> 4 cl	€4
<b>Baileys</b> 4 cl	€4
<b>Rhum Diplomatico Mantuano</b> 4 cl	€5
<b>Fabre Family – The 3 Andrews</b> 4 cl	€6
<b>Armagnac Exodus</b> 4 cl	€6

## Softs

<b>Local Fruit Juice SIBIO – Yellow Peach</b> 25 cl	€4.50
<b>Local Fruit Juice SIBIO – Apple Raspberry</b> 25 cl	€5
<b>Peppermint, Lemon, Grenadine, Orgeat or Peach Syrup</b> 2 cl + water	€2
<b>Coca Cola, Coca Cola Zero, Orangina, Ice Tea</b> 25 cl	€4
<b>Laurina Lemonade</b> 33 cl	€4
<b>Eau d'Evian</b> 1L	€5
<b>Eau Pétillante San Pellegrino</b> 1L	€5

## Hot Drinks

<b>Espresso or Decaffeinated Espresso</b>	€2
<b>Double Espresso</b>	€3.5
<b>Restricted</b>	€2
<b>Long coffee</b>	€2
<b>Hazelnut Espresso</b>	€2
<b>Coffee with milk</b>	€2.5
<b>Cappuccino</b>	€3.5
<b>Viennese Coffee</b>	€3.5
<b>Tea or Infusion</b>	€3