



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, enjoy fresh, spontaneous market cuisine.

The lunch menu is only available at lunchtime. In the evening, see our menus and à la carte options.

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 supreme, parmesan risotto

Fish of the day, parmesan risotto

Dessert

Chocolate fondant, vanilla ice cream

First Light Menu – €29 –



Entrances – one entry to choose from:

Freshness of heirloom tomatoes, a cloud of lemony burrata, pesto, arugula and croutons

Crispy calamari, ajo verde, creamy white beans, cucumber virgin



Dishes – a choice of one dish from:

Supreme of free-range chicken with chanterelle mushrooms, creamy parmesan risotto

Sea bream fillet au gratin with aioli, celeriac mousseline, braised fennel and shellfish jus



Desserts – a dessert of your choice from:

Panna cotta, poached peach, verbena ice cream, red fruit coulis and crumble

Whipped chocolate ganache, tonka bean ice cream, milk mousse, pecans, crumble and salted caramel

Gourmet cheese, a platter of local cheeses,
White wine confit with star anise, fruit, glass of Maury

+ €5

Intense Glow Menu – €39 –



Entrances – one entry to choose from:

Pan-seared foie gras, perfect egg, creamy potato with truffle sauce , essence of the Corbières

Scallop ravioli with morels in a light cream sauce



Dishes – a dish to choose from:

Veal spider steak marinated with Espelette pepper, eggplant gratin with sheep's milk cheese, roasted new potatoes, reduced jus

Thin tart of red mullet fillets, Mediterranean vegetables and creamy ricotta



Desserts – a dessert to choose from:

Milk chocolate, roasted peanuts, exotic fruits & hazelnut praline

Lemon-ginger cheesecake, blackberry sorbet, red berries and lemon zest

Gourmet cheese , a platter of local cheeses,
White wine confit with star anise, fruit, glass of Maury

+ €5

The Firefly Map



Entrances

- Freshness of heirloom tomatoes**, a cloud of lemony burrata, pesto, arugula and croutons €12
- Crispy calamari**, ajo verde, creamy white beans, cucumber virgin €12
- Pan-seared foie gras**, perfect egg, creamy potato with truffle sauce , essence of the Corbières €18
- Scallop ravioli with** morels in a light cream sauce €17



Dishes

- Supreme of** free-range chicken with chanterelle mushrooms, creamy parmesan risotto €17
- Sea bream fillet au gratin with aioli**, celeriac mousseline, braised fennel and shellfish jus €18
- Veal spider steak marinated with Espelette pepper**, eggplant gratin with sheep's milk cheese, roasted new potatoes, reduced jus €21
- Thin tart of red mullet fillets**, Mediterranean vegetables and creamy ricotta €21
- Simmental beef ribeye**, crispy polenta with porcini mushrooms, candied new potatoes, porcini mushroom sauce €26



Desserts

- Panna cotta**, poached peach, verbena ice cream, red fruit coulis and crumble €8
- Whipped chocolate ganache**, tonka bean ice cream, milk mousse, pecans, crumble and salted caramel €8
- Milk chocolate**, roasted peanuts, exotic fruits & hazelnut praline €10
- Lemon-ginger cheesecake**, blackberry sorbet, red berries and lemon zest €10
- Gourmet cheese** local cheese board, white wine confit with star anise, walnuts, glass of Maury €13

The Wine List

Sparkling Wines – 75cl bottle

Fabre Family – PET'NAT Bubbles Moment *French wine* €22

Antech House – Eugénie *Limoux Cream* €29

Rosé Wines – 75cl bottle

Fabre Family – Grande Courtade Rosé *IGP Pays d'Oc* €17

Domaine Pierre Cros – Rosé Tradition *Vin de France* €18

Château Lastours – Rosé Bergerie *AOP Corbières* €20

Domaine de Fontsaïnte – Gris de Gris *AOP Corbières* €23

White Wines – 75cl Bottle

Château Luc – Viognier *IGP Pays d'Oc* €15

Château Luc – Les Jumelles *AOP Corbières* €18

Anne de Joyeuse – Chardonnay Plots Organic *IGP Limoux* €18

Domaine Sarrat de Goundy – White Le Marin *AOP La Clape* €22

Domaine Serres Mazard – Marie Pierre *AOP Corbières* €26

Domaine Jean Baptiste Senat – Ordinary White *IGP Pays d'Oc* €27

Château Lastours – Grand Vin *AOP Corbières* €30

La Voulte Gasparets – Paul et Louise *AOP Corbières* €37

Orange Wine – 75cl bottle

Fontfroide wines – Via Hominis *IGP Pays d'Oc* €18

Red Wines – 75cl Bottle

Château de Luc – Syrah Viognier *IGP Corbières* €16

Château de Luc – Jumelles Rouge *AOP Corbières* €18

Domaine Exéa – Red Chateau Sérème *Corbières PDO* €22

Domaine Exéa – Rouge Chant de Lune *AOP Minervois* €22

Hauterive le Haut – Faïti *AOP Corbières Boutenac* €22

Chateau Festiano – Cuvée Maxime *AOP Minervois* €24

Fabre Family – Château Fabre de Gasparet *AOP Corbières Boutenac* €33

Net prices, taxes and services included

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

Wines by the glass – 12 cl

Blanc – Château Luc – Viognier <i>IGP country of Oc</i>	€3
White – Château Luc – The White Twins <i>AOP Corbières</i>	€4
Rosé – Fabre Fabre – Grande Courtade Rosé <i>IGP country of Oc</i>	€4
Orange – Wines of Fontfroide – Via Hominis <i>IGP Pays d'Oc</i>	€4
Red – Château de Luc – Red Twins <i>AOP Corbières</i>	€4
Effervescent – Fabre Fabre – L'instant Bulles PET'NAT <i>Vin de France</i>	€5
Effervescent – Maison Antech – Crémant Eugénie <i>Limoux</i>	€6

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	€7
Sapphire Gin or Absolut Vodka 4 cl	
Daniel's Bourbon 4 cl	€9

Cocktails

Exotic Non-Alcoholic Cocktail: Passion fruit, peach and other fruits, sparkling and refreshing 25 cl	€9
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
Jamseson Coca Whiskey 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 Bottled Beers

APAL Blonde 33 cl	€6
ZEF White 33 cl	€7
APAL IPA 33 cl	€7
APAL Amber 33 cl	€7

Digestifs

Maury Alcove 4 cl	€4
Gasparine – Peppermint 4 cl	€4
Marceaudine – Lemon 4 cl	€4
Baileys 4 cl	€4
Rhum Diplomatico Mantuano 4 cl	€5
Fabre Fabre – The 3 Andrews 4 cl	€6
Armagnac Exodus 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, Orgeat 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	€3.5
Ristretto	€2
Long coffee	€2
Hazelnut Espresso	€2
Coffee with milk	€2.5
Cappuccino	€3.5
Viennese Coffee	€3.5
Tea or Infusion	€3