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La Luciole
RESTAURANT

# We Menus

## Glimmers of the South: Starter - Main Course - Dessert — €21.00

Lunchtime on weekdays, except public holidays

*Fresh and spontaneous market cuisine.*

## Lueurs du Midi: Starter - Main Course or Main Course - Dessert — €18.00

Lunchtime on weekdays, except public holidays

## Little Fireflies Menu — €14.00

Up to 12 years old

*Entrance*

Butternut squash soup

*Main course — choose between:*

- Salmon steak, sweet potato puree
- Crispy chicken fillet with sweet potato puree

*Dessert*

Chocolate cake with vanilla ice cream

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# First Light Menu — €29.00

Menu served Thursday, Friday and Saturday evenings and Sunday lunchtimes

*Entry — choose between:*

• Duck hearts with parsley and garlic, cauliflower in two textures and a rich jus

• Perfect egg, butternut squash cream, Fourme d'Ambert cheese, roasted walnuts and tart green apple

*Main course — choose between:*

• Guinea fowl salmis with autumn vegetables, red wine sauce

• Grilled salmon fillet, pak choi, mashed sweet potato, creamy white miso and lime sauce

*Dessert — choose between:*

• Apple tart with Banyuls wine, custard, and honey and pine nut ice cream

• Pear Belle-Hélène, poached pear with vanilla, dark chocolate sauce, vanilla ice cream and caramelized almonds

• Gourmet cheese + 5,00 €

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# Intense Glow Menu — €39.00

Menu served Thursday, Friday and Saturday evenings and Sunday lunchtimes

*Entry — choose between:*

• Scallop ravioli, creamy morel and parsley sauce

• Pan-seared duck foie gras escalope, caramelized endive Tatin, lamb's lettuce with walnuts and cider vinaigrette

*Main course — choose between:*

• Leg of lamb in puff pastry, wild mushrooms, parsnip mousseline and rosemary jus

• Sea bass fillet, fennel à la barigoule and saffron emulsion

*Dessert — choose between:*

• Grand Marnier frozen soufflé, red fruit coulis

• Chocolate lava macaron

• Gourmet cheese + 5,00 €

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# Our Dishes

## ENTRANCES

| | |
|---|---|
| **Duck hearts in parsley sauce, Cauliflower in two textures and strong juice** | 11,00 € |
| **duck foie gras escalope Endive Tatin pan-fried caramelized, lamb's lettuce with walnuts and cider vinaigrette** | 19,00 € |
| **Saint-scallop ravioli Jacques, Creamy Sauce with morels and parsley** | 17,00 € |
| **Perfect Egg, Cream of butternut squash, Fourme d'Ambert cheese, roasted walnuts and green apple tangy** | 10,00 € |

## PLACE

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|---|---|
| **Sea bass fillet, fennel in barigoule and saffron emulsion** | 24,00 € |
| **Leg of lamb in a crust puff pastry, mushrooms wood, parsnip mousseline and juice with rosemary** | 24,00 € |
| **Grilled salmon steak, Pak choi, mashed sweet potato, sauce creamy with white miso and citron vert** | 20,00 € |
| **Guinea fowl salmis with vegetables Autumn, Red Wine Sauce** | 19,00 € |

## DESSERTS

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|---|---|
| **Apple crumble Banyuls, Custard and Ice Cream with honey and pine nuts** | 9,00 € |
| **Gourmet cheese** | 13,00 € |
| **Chocolate lava macaron** | 9,00 € |
| **Pear Belle-Hélène, Poached Pear with vanilla, chocolate sauce black, vanilla ice cream and caramelized almonds** | 8,50 € |
| **Grand Marnier iced soufflé Red berry coulis** | 9,00 € |