

Luc's Evening Menu

LES HORS D'OEUVRES

GRATINÉE A L'OIGNON (V) <i>with melted gruyere toast</i>	£8.00
BACON AND POTATO ROSTI <i>with poached egg and hollandaise</i>	£9.50
BAKED CAMEMBERT <i>with pecan nuts, chilli and honey</i>	£12.00
CHICKEN LIVER PATÉ <i>coarse chopped chicken liver pate with cornichons and olives</i>	£10.50
ESCARGOTS DE BOURGOGNE <i>half dozen snails in garlic butter</i>	£12.00
POTTED SMOKED HADDOCK AND SALMON <i>with alfalfa sprouts and apple</i>	£14.75
STEAK TARTARE	£11.50/£24.95

CHARCUTERIE

PRODUCED BY MR CHILLET FROM THE FRENCH ALPS £12.50
SAUCISSON AUX TRUFFES, EPAULE DE PORC AU FUMEE
with gherkins, silver skin onions, olives and Green Guindilla Chilli Peppers
Supplied by La Normande A Londres of Borough Market

LES PLATS CHAUDS

PAN FRIED DUCK BREAST <i>with red cabbage, apple, and Jerusalem artichoke puree</i>	£23.75
POULET RÔTI <i>half roast chicken with frites and roasting jus</i>	£22.50
ORZO, WILD MUSHROOMS AND HERBS <i>orzo pasta with a light mushroom cream, rocket and parmesan</i>	£21.00
TOULOUSE SAUSAGE CASSOULET <i>with green flageolet beans and jus</i>	£21.75
SALMON FISHCAKE <i>sautéed spinach, lobster bisque sauce</i>	£19.75
PAN FRIED LEMON SOLE <i>with lilliput capers, lemon and herbs, pommes nouvelles</i>	£26.50

LES GRILLADES

Steaks are served with oven dried tomato, frites and sauce au poivre or béarnaise

BAVETTE À L'ÉCHALOTTE	£22.50
ENTRECÔTE 255g	£36.00
FILET DE BOEUF 255g	£42.00
RIB EYE STEAK 300g	£38.95
CÔTE DE BŒUF for two	£72.95

SIDE ORDERS

ALL AT £6.50

- PETITS POIS A LA FRANÇAISE - HARICOT VERT - ÉPINARDS - POMMES FRITES -
- SALADE DE TOMATE D'HÉRITAGE ET ÉCHALOTES - SALADE VERTE - SAUTEED MUSHROOMS -

A £1.50 cover charge per person will be added to you bill. An Optional 13% Service Charge will be added. VAT Included.

Some dishes may contain nuts or nut oil, Allergies information available

Luc's Brasserie does not knowingly sell food that contains genetically modified ingredients