

LES HORS D'OEUVRES

MIXED MARINATED OLIVES £2.75

GRATINÉE A L'OIGNON(V) <i>With melted gruyere toast</i>	£6.75	ESCARGOTS DE BOURGOGNE <i>Half dozen snails in garlic butter</i>	£7.95
CAMEMBERT AU FOUR(V) <i>Baked camembert, caramelised red onion confiture, with confit garlic</i>	£7.50	BEETROOT AND TARRAGON CURED SALMON <i>With smoked salmon pate and breakfast radishes</i>	£9.95
GOATS CURD SALAD(V) <i>With heritage carrots, roasted baby beets and sunflower seeds</i>	£7.50	CHICKEN LIVER PATÉ <i>Coarse chopped chicken liver pate with cornichons</i>	£7.50
BACON AND POTATO ROSTI <i>With poached egg and hollandaise</i>	£7.75	SEARED SQUAB PIGEON SALAD* <i>With celeriac remoulade, broad beans and walnut vinaigrette</i>	£9.95
RABBIT RILLETTES <i>Slow cooked rabbit leg rillettes, apple and prune compote</i>	£7.50	*the pigeon is wild and may contain lead shot STEAK TARTARE	£7.75/£16.75

CHARCUTERIE

PRODUCED BY MR CHILLET FROM THE FRENCH ALPS £8.95

SAUCISSON AUX TRUFFES

EPAULE DE PORC AU POIVRE

With gherkins, silver skin onions, olives and beurre anchoïade

Supplied by La Normande A Londres of Borough Market

LES PLATS CHAUDS

DUCK CONFIT <i>with white bean cassoulet, truffle saussison and jus</i>	£18.75	BRAISED LAMB RUMP <i>With gratin dauphinoise, buttered leeks and a rosemary jus</i>	£22.25
POULET RÔTI <i>Half roast chicken with frites and roasting jus</i>	£17.75	TOULOUSE SAUSAGE <i>With puy lentils, savoy cabbage, caramelised onions and jus</i>	£17.25
ROOT VEGETABLE TART(V) <i>Puff pastry base, white bean puree, roasted root vegetable & truffle oil & sunflower seeds</i>	£16.95	CHICKEN ESCALOPE <i>Grilled chicken escalope with lime and chilli dressing, pommes frites</i>	£16.95

LES POISSONS

GRILLED TUNA STEAK NIÇOISE <i>Classic seared tuna Niçoise Salad</i>	£17.95	PAN FRIED COD FILLET WITH SQUID <i>With chickpea and squid broth, and pommes nouvelles</i>	£18.75
GRILLED SALMON FILLET <i>with cray fish beurre blanc and sea weed, pommes nouvelles</i>	£19.95	SALMON FISHCAKE <i>Sautéed spinach, lobster bisque sauce</i>	£16.95

LES GRILLADES

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

ENTRECÔTE 255g	£28.50	FILET DE BŒUF 255g	£32.00
RIB EYE STEAK 255g	£29.95	CÔTE DE BŒUF for two	£56.00
LUC'S HACHE BURGER <i>lettuce, tomato, dill pickle & aioli with pommes frites</i>	£16.75	ONGLET À L'ECHALOTTE <i>Skirt steak with confit shallots, pommes frites</i>	£17.75
Comte & Caramelised Red Onions supplement	£1.20		

SIDE ORDERS

ALL £4.75

- PETITS POIS A LA FRANÇAISE - HARICOT VERT - ÉPINARDS -
- SALADE DE TOMATES ET OIGNONS - SALADE VERTE -
- POMMES FRITES - SAUTEED MUSHROOMS -

A £1.00 Cover Charge Per Person will be added to your bill

Optional 12.5% 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