

LUTÈCE.

starters

NATURALLY LEAVENED FOCACCIA

squash blossom butter, basil
[4]

JAMÓN SERRANO

24 month aged ham, pickled vegetables
[12]

RICOTTA MAISON

figs, honey vinegar, basil
[12]

KOHLRABI SALAD

honeycrisp apple, pecorino cheese, hazelnuts
[14]

ROAST SWEET POTATO

ewe's blue cheese, smoked dates, almonds
[13]

CHARRED NAPA CABBAGE

tahini, parmesan, roasted sesame seeds
[13]

LOCAL GREENS

crispy quinoa, radish,
banyul's vinaigrette
[11]

STEAK TARTARE

house made hot sauce, aioli, green peppercorns
[16]

OCTOPUS A LA PLANCHA

giganti beans, red onion, cured lemons
[17]

mains

PARISIAN GNOCCHI

maitake mushroom, shishito peppers,
comté cheese
[18 / 24]

ROAST HALF CHICKEN

carrots, spring onion, lemon thyme
[26]

ROHAN DUCK

warren pear, endive, hakurei turnips
[32]

COD

nugget potatoes, horseradish cream, dill
[24]

LUTÈCE BURGER

caramelized onion, dijon miso,
vermont aged cheddar
[18]

NY SIRLOIN

creamed kale, pommes paillasson,
sauce béarnaise
[30]

sides

FRIES

dijonnaise, ketchup,
[6]

SPAGHETTI SQUASH

vadouvan spice, pumpkin seeds
[8]

ROAST CARROTS

beurre noisette, lemon
[8]

g e o r g e t o w n e