

DESSERT

DARK CHOCOLATE GANACHE

espelette pepper,
feuilletine crunch

[10]

BLACK SESAME CAKE

passion fruit curd,
vanilla bean

[10]

CHEESE SELECTION

wild honey, fruit jam,
black pepper cracker

[13]

COFFEE

LATTE

[4.5]

MACCHIATTO

[4.5]

AMERICANO

[4]

ESPRESSO

[4]

CAPUCCINO

[4.5]

CORSICA

[4]

MONTE CARLO

(decaf)

[4]

ALMOND & OAT MILK +1

TEAS

PALAIS DES THÉS

BLACK TEA

breakfast OR earl grey

[5]

HERBAL TEA

riobos OR chamomille

[5]

GREEN TEA

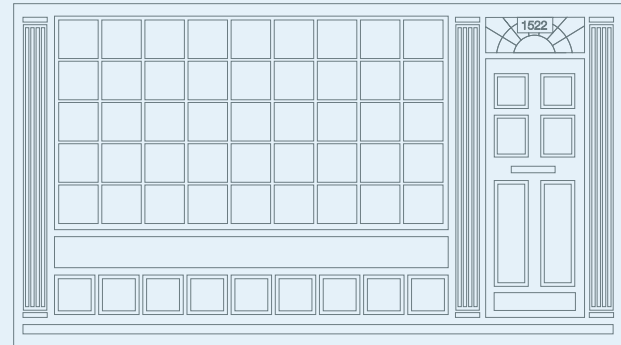
jasmin OR hammam

[5]

ICED TEA

classic black OR
ginger plum (decaf)

[5]



LUTÈCE.

g e o r g e t o w n e

DINNER MENU

STARTS AT 5 PM

starters

VIRGINIA COUNTRY HAM

[10]

FRENCH ONION SOUP

bone marrow, emmental, garlic confit

[12]

STEAK TARTARE

capers, dijon, hot sauce

[17]

LOCAL GREENS

crispy quinoa, radish, banyuls vinaigrette

[10]

ROAST CARROTS

burrata, orange, sunflower seeds

[14]

KHOLRABI SALAD

honeycrisp apple, hazelnuts, pecorino cheese

[12]

MIXED GREENS [7]

HERB FRITE [7]

SIDE OF AVOCADO [3]

mains

PARISIAN GNOCCHI

wild mushrooms, kale, comté

[18 / 25]

ROAST CHICKEN

rapini, celery root, brown butter

[25]

TILE FISH

maine mussels, vaudavon, nugget potatoes

[24]

DRY AGED DUCK

beets, blood orange, endive

[28]

LUTÈCE BURGER

grifton 2yr cheddar, caramelized onion, herb frites

[18]

LUTÈCE.
georgetowne