

# *Chez Hélène 's menu*

## *Our starters*

Duo of Foie Gras: Whole Semi-Cooked Foie Gras and Pan-fried Foie Gras \*

Duo for 1 person - 16 euros

Duo for 2 people - 28 euros

Whole semi-cooked foie gras - 16 euros \*

Snails - 14 euros \*

Gizzard & walnut salad - 13 euros \*

Trout tartare - 13 euros \*

## *Our dishes*

VBF Beef Tenderloin - 28 euros

Quercy Lamb Chops - 28 euros

Whole Duck Breast PGI (400g minimum) - 32 euros \*

Half Duck Breast PGI - 20 euros \*

VBF Prime Rib for 2 or more people - on the slate \*

(Garnish supplement for more than 2 people: 7€/person)

Trout tartare - 23 euros \*

*Rossini supplement (pan-fried foie gras): 6 euros*

*Sauces of your choice: shallot, pepper, Roquefort: 1 euro*

## *Vegetarian plate*

Vegetarian plate – 26 euros

composed of seasonal vegetables, cheese, vegetarian breaded

### **Choice of accompaniments**

"homemade" fries and seasonal vegetables from our market gardeners in Planioles and Le Bourg

**Starters and dishes with the mention \*: depending on arrival**

Taxes and services included

# *Chez Hélène 's menu*

## *Our traditional burgers*

"Boucher" - butcher's minced steak 150g VBF - 19 euros \*\*

"Duck" - hamburger steak with PGI duck breast Lot - 19 euros \*

"Vegetarian" - breaded steak with vegetables 100g (lentils, cabbage, leeks, buckwheat, pistachio, sesame) - 19 euros

*\*\*Minced steak from our producer of Les Belles Rousses du Rocher*

*Rossini supplement (pan-fried foie gras): 6 euros*

*Choose your cheese (depending on availability): Tomme de chèvre de Reilhac, Cow's tomme from St Simon, Rocamadour or organic Cabécou from Théminettes*

*Burger sides of your choice*

*"homemade" fries and salad from our market gardeners in Planioles and Le Bourg*

## *Salad*

"La Canardise" \* - Foie gras, duck gizzards, cabécou or Rocamadour, dried duck breast, walnuts & green salad - 28 euros

## *Children 's menu up to 12 years old*

Breaded chicken strips or "child" burger with homemade fries 2 scoops of ice cream of your choice - 14 euros \*

**Starters and dishes with the mention \*: depending on arrival**

Taxes and services included

# *Chez Hélène - Desserts and Ice Creams*

## *Cheese platter 12.50 euros*

Cheeses of the moment depending on availability:  
Cabécou de Thémisettes, Rocamadour, Tomme de vache de Saint Simon, Saint Nectaire, Cantal, Tomme de chèvre de Reilhac, ...

## *Artisanal pastries*

**Apple pastis - 12.50 euros**  
with a scoop of ice cream and a drizzle with "old plum from Souillac"  
*A little wait to be expected, because you can go through the oven to exhale all the flavors!*

**Coffee or Gourmet Tea - 9.50 euros**

**Desserts of the day - on the slate - 9.50 euros**

## *Artisanal ice cream scoops*

Espresso	Strawberry mara of the	Nuts
Blackcurrant	woods	Nougat
Salted butter caramel	Raspberry	Pistachio
Dark chocolate	Limoncello	Rum and raisins
Lime	Mango	Vanilla
	Strong mint	
	Coconut	

1 scoop - 3 euros, 2 scoops - 5.50 euros, 3 scoops - 8 euros

*Chantilly supplement: 1.50 euro*

For the scoops and ice cream cups: our ice creams are produced by an artisan ice cream maker, without any artificial colouring or flavouring. 100% of natural origin.



# *Chez Hélène - Desserts and Ice Creams*

## *Alcohol-free ice cream cups*

### **Melba - 9,50 euros**

Bourbon vanilla, fruit ice cream, fruit according to season, red fruit coulis and whipped cream

### **Dame blanche – 8.50 euros**

Bourbon vanilla, chocolate topping and whipped cream

### **Liège chocolate – 8.50 euros**

Chocolate, bourbon vanilla, chocolate topping and whipped cream

### **Liège coffee – 8.50 euros**

Pure Arabica coffee, bourbon vanilla, coffee topping and whipped cream

## *Ice cream cups with alcohol*

### **Colonel – 9.50 euros**

Two scoops of lime, drizzled with vodka

### **Quercy Cup – 9.50 euros**

Two scoops of walnut ice cream, walnut liqueur and walnut kernels

### **Irish Coffee (Whisky) - 9,50 euros**

### **French Coffee (Cognac) - 9,50 euros**

For the scoops and ice cream cups: our ice creams are produced by an artisan ice cream maker, without any artificial colouring or flavouring. 100% of natural origin.



# *Chez Hélène Non-alcoholic drinks*

## *Our Softs*

Iced tea (Green tea with peach, lime, raspberry) 4.50 euros  
Coca Cola 33cl - 5 euros  
Coca Cola Zero 33cl - 5 euros  
Lemonade 33cl - 5 euros  
Diabolo 33cl - 5 euros  
Perrier 33 cl - 4,50 euros  
Schweppes tonic - 4,50 euros  
Schweppes Agrum - 4.50 euros  
Oasis - 4.50 euros  
Orangina - 4,50 euros  
Granini fruit juices: orange, pineapple, grapefruit, apple, apricot, tomato)4,50 euros  
Water syrup - 2 euros

## *Our syrups*

MONIN with natural beet sugar:  
wild strawberry, peach, lemon, mint, grapefruit, violet, mango, blackcurrant, sour lemon, grenadine, orgeat, kiwi

## *Our non-alcoholic cocktails*

Virgin Mojito - 5.50 euros  
Virgin Spritz - 5.50 euros  
Virgin Pina Colada - 5,50 euros  
Virgin Kikiwi - 5.50 euros  
Virgin Carpediem - €5.50  
Virgin Vie en Rose - 5.50 euros

## *Our hot drinks*

Coffee - 1.50 euros  
Long coffee - 1.50 euros  
Viennese coffee - 4 euros  
Cappuccino (milk cream) - 4 euros  
Hot chocolate - 3 euros  
Cream - 3 euros  
Decaffeinated - 1.50 euros  
Double espresso - 3 euros  
Hazelnut - 1,50 euros

*All our coffees are made with Italian Alba coffee, in beans roasted and ground on site at the restaurant*

Teas and Infusions:  
black tea, green tea, mint green tea, rooibos, verbena, chamomile - 3 euros

## *Our still and sparkling waters*

Châteldon 1 litre - 7,50 euros  
San Pellegrino 1 liter - 7 euros  
San Pellegrino 50 cl - 6 euros

Evian 1 litre - 6 euros  
Vittel 1 litre - 6 euros  
Vittel 50cl – 5,50 euros

# *Chez Hélène Alcoholic drinks*

## *Our aperitifs*

- Glass of champagne - 12 euros
- Fénelon - 5 euros
- Kir (blackberry, peach, blackcurrant) - 5 euros
- Sparkling Kir (blackberry, peach, blackcurrant)  
- €6.50
- Kir royal (blackberry, peach, blackcurrant) - 12 euros
- White and red martini - 5 euros
- Ratafia - 5 euros
- Ricard / Pastis 51 - 3,50 euros
- Salers / Suze - 3.50 euros
- Walnut wine - 5 euros
- Jack Daniels Whisky 4cl - 7 euros
- Oban Whisky 14 Year Old 4cl - 14 euros
- Whisky Rozelieures 10 years 4cl - 14 euros
- Togoushi Whisky 4 cl - 14 euros

## *Our Digestifs*

- Armagnac - 9 euros
- Bailey's - 6.50 euros
- Cognac - 9 euros
- Get 27 - 5 euros
- Limoncello - 5 euros
- William pear - 9 euros
- Havana Rum 7 years old 4cl - 9 euros
- Old plum from Souillac - 9 euros

## *Our cocktails*

- Carpediem - 9.50 euros
- Américano - 9,50 euros
- Gin and Tonic - 9,50 euros
- La vie en rose - 9,50 euros
- Mojito - 9,50 euros
- Mojito Royal - 16 euros
- Pina Colada - 9,50 euros
- Spritz - 9,50 euros

## *Our beers on tap*

- Affligem Pressure - 4 euros
- Monaco - 3 euros
- Variegated - 3 euros
- Pelfort blonde - 3 euros

## *Our beers bottles 33cl*

- Single price 6,50 euros
- Aubrac (artisanal from Aveyron):
  - Aubrac blonde (5.8%)
  - White Aubrac (4.5%)
  - Amber Aubrac (5%)
- Corsendonk (rousse 8%)
- Omer (blonde 8%)
- Tripel Lefort (golden blonde 8.8%)

# *Chez Hélène*

## *End-of-meal pleasures*

### *Our specialties*

Irish Coffee (Whisky) - 9,50 euros  
French Coffee (Cognac) - 9,50 euros

### *Our Digestifs*

Armagnac 4cl - 9 euros  
Bailey's 4cl - 6,50 euros  
Calvados 4cl - 9 euros  
Cognac 4cl - 9 euros  
Get 27 4cl - 5 euros  
Get 31 4cl - 5 euros  
Limoncello 4cl - 5 euros  
William pear 4cl - 9 euros  
Havana Rum 7 years old 4cl - 9 euros  
Old plum from Souillac 4cl - 9 euros

### *Our Whiskies*

Jack Daniels Whisky 4cl - 7 euros  
Oban Whisky 14 Year Old 4cl - 14 euros  
Whisky Rozelieures 10 years 4cl - 14 euros  
Togoushi Whisky 4 cl - 14 euros

### *Our Vodkas*

Zubrowka Vodka 4cl - 9 euros