RESTAURANT

Le Rouffillac

Home Cooking

Drinks and Aperitifs

Apéritifs

Walnut, peach or chestnut wine		3,80 €
Ricard	2cl	2,50 €
White Shepherd	2cl	2,50 €
White Martini or Red	5cl	3,50 €
Kir Casis, Blackberry, Raspberry	15cl	3,00 €
Suze	4cl	3,20 €
Porto	4cl	3,20 €
Whisky JB	4cl	5,00 €
Whisky Jack Daniel	4cl	6,50 €
Whisky Diplomatico	4cl	7,00 €
Whisky Coca	15cl	6,50 €

Beers

Mélusine Bio Blonde or Amber	33cl	3,80 €
Blonde pressure	25cl	2,80 €
Picon beer	25cl	3,50 €

Digestive

Cognac	4 cl	5,00 €
Armagnac	4 cl	5,00 €
Vielle Prune	4 cl	5,00 €
Pear brandy	4 cl	7,00 €
Mirabelle brandy	4 cl	5,00 €
Rhum Diplomatico	4 cl	7,00 €

Juice

Orange juice	25 cl	3,20 €
Pineapple juice	25 cl	3,20 €
Apricot juice	25 cl	3,20 €
Jus A.C.E	25 cl	3,20 €

Soft drinks

Coca cola	33 cl	2,80 €
Coca cola zéro	33cl	2,80 €
Orangina	33cl	2,80 €
Fanta ou Fanta citron	33 cl	2,80 €
Schweppes Agrumes	33 cl	2,80 €
Schweppes	33 cl	2,80 €
Oasis Orange	33 cl	2,80 €
Oasis Tropical	33 cl	2,80 €
Perrier	33 cl	2,80 €

Mineral water

Abatilles	1 L	4,50 €

Hot drinks

Coffee or Decaf	1,40 €
Coffee with milk	1 ,80 €
Large coffee with milk	2,50 €
Tea or Infusion	2,90 €
Dammann frères : red fruits, mint, darjeeling, vanilla, black tea	
Chocolate	2,80 €



NET PRICES

Alcohol abuse is dangerous for your health, consume in moderation.

The wine list

Dry white

	37,5 cl	75 cl
BERGERAC		
Château Ladesvignes	10,00€	16,00€
Château Les Miaudoux Bio		19,00€

Fluffy white

	37,5 cl	75 cl
BERGERAC		
Château Ladesvignes		16,00€
Monbazillac	12,00€	19,00€

Pink

	37,5 cl	75 cl
BERGERAC		
Château Ladesvignes	10,00€	16,00€
Château Les Miaudoux Bio		19,00€

Red

	37,5 cl	75 cl
BERGERAC		
Château Ladesvignes	10,00€	16,00€
Château Ladesvignes Velours, aged in oak barrels	12,00€	19,00€
Château Les Miaudoux Bio		19,00€
PÉCHARMANT		
Château Biran	14,00€	22,50€
CAHORS		
Château d'Arquiés		16,00€
Château d'Arquiés Coup d'Éclat, aged in oak barrels		19,00€
VIN DE DOMME		19,00€
VIN AU VERRE	12 cl	3,60€



NET PRICES
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19,90 €

Gourmet Menu

LARGE TYPICAL PLATE + CHEESE + DESSERT

Generous Périgourdine Salad
Gizzards, rillettes, dried duck breast,
foie gras block 30% pieces,
berries and others

Or

Melon drizzled with walnut wine or Monbazillac
and slices of dried duck breast,
duck rillettes, block of foie gras 30% pieces,
salad (in season)

Périgourdin hole

ice break - digestive with nuts from the farm
(homemade walnut ice cream and walnut liqueur)
2 € extra

Rocamadour cheese,
local nuts and honey

Or

Tomme of farm cow,
local nuts and honey

Or

Cantal farmer,
local nuts and honey

Farm walnut cake and walnut ice cream and
homemade strawberry sorbet, English cream

Or

Old-fashioned rolled waffle walnut ice cream
and homemade strawberry sorbet

24,90 €

Feast Menu

STARTER + MAIN COURSE + CHEESE + DESSERT

Generous Périgourdine Salad
Gizzards, rillettes, dried duck breast,
foie gras block 30% pieces,
berries and others

Or

Melon drizzled with walnut wine or Monbazillac
and slices of dried duck breast,
duck rillettes, block of foie gras 30% pieces,
salad (in season)

Périgourdin hole

ice break - digestive with nuts from the farm
(homemade walnut ice cream and walnut liqueur)
2 € extra

Roast veal with chanterelles sauce
Sarladaise potatoes

Or

Duck breast with ceps sauce +***2 € extra***
Sarladaise potatoes

Or

Omelette with porcini mushrooms
Sarladaise potatoes

Or

Duck confit with ceps sauce +***2 € extra***
Sarladaise potatoes

Rocamadour cheese

Or

Tomme of farm cow

Or

Farmer Cantal

Farm walnut cake and walnut ice cream and
homemade strawberry sorbet, English cream

Or

Old-fashioned rolled waffle walnut ice cream
and homemade strawberry sorbet

Visit the Paluel

feudal castle
3 km from the road to Sarlat
Filming location of the film
Le Tatoué with Louis de Funès
and Jean Gabin.



Vegetarian Menu

salted nuts aperitifs offered at the beginning of the meal

STARTER + CHEESE OR DESSERT 21€

STARTER + MAIN COURSE + CHEESE + DESSERT 24€

Salad with two hot Rocamadours
Or
Melon drizzled with walnut wine or at Monbazillac

Périgourdin hole

ice break - digestive with nuts from the farm (homemade walnut ice cream and walnut liqueur)
2 € extra

Plain or cheese omelet
Sarladaise potatoes
Or
Mushroom omelette
Sarladaise potatoes

Rocamadour cheese, local nuts and honey
Or
Tomme of farm cow, local nuts and honey
Or
Cantal farmer, local nuts and honey

Farm walnut cake and walnut ice cream and homemade strawberry sorbet, English cream
Or
Old-fashioned rolled waffle walnut ice cream and homemade strawberry sorbet

Treat Menu

28 €

salted nuts offered from the farm

LARGE TYPICAL PLATE + PÉRIGORD HOLE DISH + CHEESE + DESSERT

Generous Périgourdine Salad
Gizzards, rillettes, dried duck breast, foie gras block 30% pieces, berries and others
Or
Salad with two hot Rocamadours, dried duck breast, duck rillettes
Or
Melon drizzled with walnut wine or Monbazillac and slices of dried duck breast, duck rillettes, block of foie gras 30% pieces, salad (in season)

AVAILABLE IN THE FOOD MENU

Périgourdin hole

with nuts from the farm (homemade walnut ice cream and walnut liqueur)

Escalope of pan-fried foie gras +***6 € extra***
sauce with porcini mushrooms or chanterelles
Sarladaise potatoes
Or
Beef steak with porcini or chanterelle mushroom sauce Sarladaise potatoes

Rocamadour cheese, local nuts and honey
Or
Tomme of farm cow, local nuts and honey
Or
Cantal farmer, local nuts and honey

Farm walnut cake and walnut ice cream and homemade strawberry sorbet, English cream
Or
Old-fashioned rolled waffle walnut ice cream and homemade strawberry sorbet

NET PRICES

La Carte

Large plates typical

Generous Périgourdine Salad ..... 17,00€
Gésiers, rillettes, magret séché de canard, bloc foie gras 30% morceaux mi cuit, petits fruits et autres

Melon drizzled with walnut wine .....17,00€
or at Monbazillac and slices of duck breast, duck rillettes, block of half-cooked foie gras 30% pieces, salad (in season)

Salad with two hot Rocamadours, dried duck breasts, duck rillettes .....17,00€

Simple vegetarian plate.....17,00€
Salad, tomato, Rocamadour, Sarladaise potatoes

Complete vegetarian plate.....18,50€
Salad, tomato, Rocamadour, cep or plain omelette and Sarladaise potatoes

Hot meals

Roast veal .....18,50€
Chanterelle sauce Sarladaise potatoes
lettuce, tomato, dried duck breast and duck rillettes

Duck breast with ceps sauce ..... 20,50€
Sarladaise potatoes salad, dried duck breast tomato and duck rillettes

Mushroom omelette .....18,50€
Sarladaise potatoes salad, tomato, dried duck breast and duck rillettes

Duck confit with ceps sauce ..... 20,50€
Sarladaise potatoes, salad, tomato, dried duck breast and duck rillettes

Pan-fried foie gras escalope ..... 26,50€
sauce with porcini mushrooms or chanterelles
Sarladaise potatoes

Steak ceps or chanterelles sauce ..... 20,50€
Sarladaise potatoes

Ham and Cheese Omelet .....16,00€
Sarladaise potatoes salad, tomato, dried duck breast and duck rillettes

Cheeses

Rocamadour or tomme de fromage or Cantal farmer ..... 4,50€

Desserts ..... 6,50€

Our walnut ice cream and our strawberry sorbet are homemade

Farmer's walnut cake and walnut ice cream and homemade strawberry sorbet, English cream

Waffle rolled with old-fashioned walnut ice cream and homemade strawberry sorbet

Creme brulee

NET PRICES

15 €

Worker Menu

midday only on weekdays
from 12 p.m. to 1 p.m.

excluding wine and coffee

Starter of the day

Today's special

Cheese

Dessert

Red wine in pitcher
1/4 L ..... 3,50€
1/2L ..... 5,50€

Coffee ..... 1,40€

A path embellished with numerous dry stone huts leads to a magnificent panoramic belvedere overlooking the Dordogne river and the valley of the castles.
The start is at the foot of the hill at the back of the restaurant.

Participation is requested:
4€ / adult
3€ / child from 5 to 15 years old

Petitoune Menu

child under 12 years old

10 €

Plate of cold cuts
with dried breast and duck rillettes, Sarladaise potatoes and small salad, tomato, melon

and

dessert **Farm waffle**
with homemade strawberry sorbet

12 €

Plate of cold cuts
with dried breast and duck rillettes, Sarladaise potatoes and small salad, tomato, melon

with

Plain omelette or ham/cheese
or
Chopped steak
and Sarladaise potatoes

and

dessert **Farm waffle**
with homemade strawberry sorbet

16 €

Plate of cold cuts
with dried breast and duck rillettes, Sarladaise potatoes and small salad, tomato, melon

and

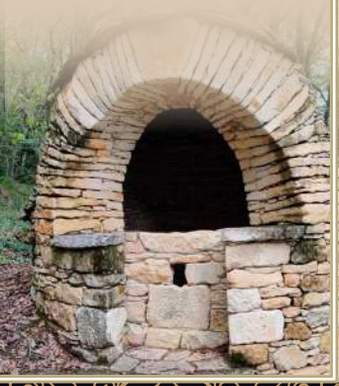
Duck confit and Sarladaise potatoes

and

dessert **Farm waffle**
with homemade strawberry sorbet







MONUMENT HISTORIQUE

5 KM FROM SARLAT

Château Le PALUEL



2-HOUR VISIT: GUARANTEED WONDER!

Underground, chapel, dovecote, well,
medieval and renaissance rooms, fountain, natural caves,
farm animals, retrospective of life in the past...

24200 ST-VINCENT LE PALUEL

06 73 53 18 53 - chateaulepaluel.wixsite.com/website



Despite the fire perpetrated by the Germans in 1944,
like Louis de Funès and Jean Gabin in "Le Tatoué",
you will keep an unforgettable memory of this discovery.



BETWEEN SARLAT AND SOUILLAC

COORDONNÉES GPS : 44.877176 / 1.285997