

## Our Specials

- **Assiette Gourmande** 15,80  
*(Block duck foie gras, duck leg, dry cured duck, goose gizzards, green leaf salad, tomatoes, walnuts and cabecou)*
- **Assiette of duck foie gras mi-cuit** 11,00  
*(50g) home made, with toasts*
- **Assiette Bistrot rapide** 11,00  
*(Green leaf salad, tomatoes, Grilled sausage or steak French Origin or ham & cheese omelette, chips, cheese)*
- **Mixed Salad** 12,80  
*(ham, saucisson sec, dry cured ham, vegetables salad, hard-boiled egg, pickles)*
- **Assiette Casse Croûte** 13,80  
*(Dry-cured ham, dry-cured duck, saucisson sec, cabécou, pickles)*
- **Vegetarian selection** 7,80  
*Shredded carrots, cucumbers, tomatoes, green beans, onions, mixed vegetables according to availability ( hot cabécou on toast € 3 extra )*
- **Summer special** (summer only) 11,80  
*Melon, duck breast and salami*
- **Plate of chips** or sauteed potatoes 4,50  
*or vegetable of the day or green leaf salad*

## Our Salads

- **Salade paysanne** 7,80  
*(green leaf salad, tomatoes, bacon, walnuts, cantal cheese)*
- **Gooze gizzards confit salad** 8,20  
*(green leaf salade, tomatoes, wallnuts)*
- **Hot cabécou salad** 9,60  
*(cabecou, green leaf salad, tomatoes, wallnuts)*
- **Two cheese salad** 7,80  
*(green leaf salad, tomatoes, cantal and roquefort cheese)*
- **Salade niçoise** 10,80  
*(green leaf salad, tomatoes, anchovies, potatoes, green beans, tuna, olives, hard-boiled egg)*
- **Salade composée** 8,20  
*(green leaf salad, tomatoes, tuna, olives, hard-boiled egg)*
- **Salade de tomates** 6,20  
*(tomatoes, olives, hard-boiled egg)*
- **Today's starter** 6,80



## Special lunch offer

Today's special main dish 9,50 €  
Today's starter + main dish 13,80 €  
Today's main dish + dessert 13,80 €

Today's starter + main dish + dessert 15,80 €  
*from a choice of starters, main dish and desserts of the day*

## Menu Tradition 19,80 €

Home made duck foie gras (25g) or  
Goose gizzards confit, salad or Starter of the day

or  
Home made cockrell in Cahors wine or  
Cèpes (mushrooms) Omelette or Cabécou Omelette or  
Grilled duck breast or Beef Entrecote or Today's main dish

or  
Cabécou or Cantal (cheese)

or  
Chocolate fondant cake or Creme brulee or Special Lapopie  
dessert or Prunes in Cahors wine or Ice cream (2 scoops)

## Menu Lapopie 23 €

Home made duck foie gras (50g) or  
Cèpes (mushrooms) Omelette or 12 Escargots  
or Starter from menu Tradition

or  
Grilled duck breast with herbs, potatoes and cèpes or  
Home made Cassoulet with duck confit or  
Omelette with truffles from Lalbenque (12€ extra) or  
Tripous (a tripe speciality) with Quercy Saffron  
or Main dish from menu Tradition

or  
Cabecou with honey on toast

or  
Lapopie Sundae (pear sherbet, pear drizzled with brandy, home  
made chocolate sauce) or walnut tart, or  
Pastis quercynois or Profiteroles

## Our main dishes

- **Duck Confit**, sauteed potatoes 11,00
- **Grilled duck breast** 13,50  
*vegetables and roasted potatoes*
- **Home made Cassoulet** 15,00  
*with duck confit, sausage, crackling*
- **Cockrell in Cahors wine** 13,50  
*home made, potatoes*
- **Beef Entrecote** (origin France), chips 14,80
- **Tripous with Quercy Saffron** 13,50  
*potatoes*
- **Grilled pork sausage**, chips 9,50
- **Escargots** (12) 12,00
- **Fish duo and vegetables** 13,00
- **Escalopes of duck foie gras** 15,00  
*sauteed potatoes with caramelized apples*

## Our Omelettes

*The omelets are served with salad and chips*

- **Plain Omelette** 7,80
- **Cheese or Ham Omelette** 8,50
- **Cheese and Ham Omelette** 8,50
- **Cabécou** (goat cheese) Omelette 8,50
- **Mushrooms Omelette** 8,50
- **Potatoes and bacon Omelette** 8,50
- **Cèpes (mushroom) Omelette** 13,00  
*sauteed potatoes and green leaf salad*
- **Omelette with black truffles** 25,00  
*sauteed potatoes and green leaf salad*

## Cheese

- **Cantal or Cabécou** 3,20
- **Cabécou with honey on toast** 5,80

## Children's Menu 8 € (under 12 years old)

*Vegetables and Saucisson sec  
Steak or Ham or Omelette  
Chips or Vegetables  
Ice Cream or Fruit puree*

## Wines

### Bottles

<b>Red wines A.O.C.</b>	<i>37,5cl</i>	<i>75cl</i>
• Château Tour Labrunie Cahors		10,00
• Château Eugénie Cahors	8,40	12,80
• Domaine de Paillas Cahors	10,90	17,80
• Petit clos Triguedina JL Baldès Cahors	10,50	17,00
• Clos Triguedina JL Baldès Cahors		26,00

### Rosé wine A.O.C.

• Château Les Justices Bergerac		12,80
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### Rosé Local wine

• Vin de Lune rosé 10% Merlot 90% Malbec		9,80
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### Rosé local wine pétillant

• Bul's Cahors Malbec JL Baldès		18,00
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### White wine A.O.C.

• Gaillac Blanc perlé	<i>Per glass</i>	<i>75cl</i>	2,60	12,00
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• Comté Tolosan Vin de Lune sec		<i>50 cl</i>	<i>75cl</i>	9,80
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### White local wines

• Comté Tolosan Vin de Lune moelleux			<i>11,00</i>
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### Carafe

<b>Local wines</b>	<i>Per glass 25cl</i>	<i>50cl</i>
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• Red	1,70	2,50	5,00
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• Rosé	1,70	2,50	5,00
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### Wines A.O.C

• Red Cahors	<i>Per glass</i>	<i>25cl</i>	<i>50cl</i>	1,90	3,20	6,40
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• Local wine	<i>Per glass</i>	<i>25cl</i>	<i>50cl</i>	1,70	2,50	5,00
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• Côtes de Gascogne White				1,70	2,50	5,00
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### Cider

	<i>25 cl</i>	<i>50 cl</i>	<i>75 cl</i>
• Cider brut or doux	3,20	6,40	8,80

### Mineral water

	<i>25 cl</i>	<i>33 cl</i>	<i>50 cl</i>	<i>100 cl</i>
• Vittel	2,60		3,50	4,50
• Perrier (Fizzy)		3,00		
• Saint Yorre (Fizzy)	2,60			
• Badoit (Fizzy)			3,50	4,50

## Beverages

### Cold drinks

Sirops à l'eau	1,80
Limonade au verre 20 cl	2,00
Diabolo 20 cl	2,20
Coca-cola 33 cl	3,00
Schweppes 20 cl	3,00
Gini 20 cl	3,00
Riclès 25 cl	3,00
Cacolac 20 cl	3,00
Orangina 25 cl	3,00
Indien	3,20
Ice Tea per glass 20 cl	2,50
Lait froid per glass 20 cl	2,00

### Fruit juices

Citron ou orange pressé	3,80
Bouteilles 20 cl :	
Orange, ananas, pomme, tomate, abricot, poire, pamplemousse, raisin, pêche, ACE	2,70

### Mineral water

Perrier 33 cl	3,00
Vittel, Vichy 25 cl	2,60
Badoit, Thonon 50 cl	3,50
Sirop ou rondelle citron	0,20

### Draft Beer

	Stella	Leffe
Demi-pression 25 cl	2,90	3,30
Galopin 19 cl	2,20	2,60
Demi-panaché 25 cl	2,90	3,30
Monaco ou Tango 3,10	3,50	
Distingué 50 cl	5,60	6,30

### Bottled Beer

Stella (alcohol free) 25 cl	3,00
Pelforth brune, Hoegarden 33 cl	
Heineken, 1664 25 cl	4,00
Picon + Stella 25 cl	4,20

### Breakfast

Toasts, Bread, Butter, Jam, Coffee or Tea or Chocolate, Orange-juice	6,80
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### Hot drinks

Expresso or decaffeinated	1,30
Double expresso	2,50
Small white coffee	1,70
Large white coffee	3,30
Small hot chocolate	1,60
Large hot chocolate	2,80
Cappuccino	3,90
Tea	2,50
Lemon or white tea	2,70
Herb teas, ...	2,50
Rum toddy	4,00

### Apéritifs & Local wines

Fénelon 14 cl	3,20
(wallnuts wine, black currant wine, cahors wine)	
Safranille 4 cl (white wine with saffron, vanilla)	3,20
Rouge Safran 4 cl (red wine with saffron)	3,20
Ratafia 4 cl (moût et eau de vie raisin)	3,20
Apéritif aux noix 4 cl	3,20
Kir Gaillac perlé AOC 14 cl	3,20
Gaillac perlé AOC 14 cl	3,20
Vin de Cahors AOC 14 cl	1,90

### Aperitive special

Various cold meats cheese and olives	9,50
French fries	4,50
Olives	2,00

### Others aperitives

Ricard, Pastis, Suze 2 cl	2,50
Muscat 4 cl	2,50
Porto, Martini	2,50
Whisky, Vodka, Gin 2 cl	3,00
Whisky, Vodka, Gin 4 cl	6,00
Coktail alcohol free	3,00
Champagne Bottle 75cl	38,00

### Digestifs

Eau de vie Prune ou poire 2 cl	4,00
Cognac, Cointreau	
Jet27, Rhum 2 cl	4,00

since 1993

## Restaurant Bar LAPOPIE



Nathalie and her team are happy to welcome you and hope you enjoy your meal



Cheques accepted

Bankcards 15 euros extra



Our prices include service and are in euros  
Tél 05 65 30 27 44 www.barlapopie.com