

La Belle Helene

300 S Tryon St 28202-1040 · +17044454611 · Updated: Jan 14, 2026

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FRUITS DE MER 4

Grand Plateau	\$75.00
1 Dozen Oysters, 1/2 lb Chilled Shrimp, Crab Louie	
Daily Selection Oysters	AVAILABLE OPTIONS
Mignonette, Cocktail	1/2 Dozen: \$20.00
	Dozen: \$40.00
Chilled Jumbo Shrimp Cocktail	\$20.00
Cocktail, Bagnoratte	
Crab Louie	\$18.00
Dressed Lump Crab, Avocado, Haricot Verts, Radish, Lemon Oil	

HORS D'OEUVRES 9

French Onion Soup	\$22.00
Baguette, Comté	
Fromage	\$8.00
Chef's Daily Selection, Plain Blanc	
Oeufs Mimosa	\$16.00
Deviled eggs, Caviar	
Moules De PEI	\$21.00
Mussels, Saffron, Dijon, Baguette	
Escargot En Croute	\$21.00
Garlic Herb Butter, Pernod, Puff Pastry	
Ratatouille	\$19.00
Basil Oil, Tomato Confit, Olive Oil	
Tomato Bisque	\$15.00
Cantal Grilled Cheese	
Frisée Salad*	\$17.00
Frisée & Mixed Greens, Dijon Vinaigrette, Lardon, Buttery Crouton	
Arugula Salade	\$16.00
Marinated Beets, Chèvre, Pickled Fennel, Champagne Vinaigrette	

ENTREES 9

LBH Rotisserie Chicken	\$34.00
Pommes Purée, Spinach, Natural Jus	
Salade Royale Niçoise	\$30.00
Herb Crusted Tuna, Farro, Quinoa, Avocado, Olives, Egg, Local Greens, Miso Vinaigrette	
Carolina Trout Almondine	\$34.00
Haricot Verts, Toasted Almond, Shallot Confit	
Steak Frites*	AVAILABLE OPTIONS
Filet Mignon, Béarnaise	
	\$52.00
	Hanger Steak: \$40.00
	Add Chef's Way: \$10.00
	Add Crab Louie: \$15.00
Loup De Mer Niçoise	\$37.00
Mediterranean Sea Bass, Tomatoes, Olives, Marble Potatoes, Haricots Verts	
Salmon a la Plancha*	\$36.00
Browned Butter-Seared Salmon, Sautéed Kale, Sauce Vierge	
Le Steak Burger*	\$23.00
Caramelized Onions, Cantal Fondue, Garlic Aioli, Pommes Frites	
Crispy Duck Confit	\$39.00
Melted Leeks, Mustard, Thyme, Banylus Jus	
Boeuf Bourguignon	\$43.00
Braised Short Ribs, Carrots, Pearl Onions, Mushrooms, Marble Potatoes	

ACCOUTREMENT 5

Pommes Purée	AVAILABLE OPTIONS
	Single: \$8.00
	Double: \$15.00
Ratatouille Chaud	AVAILABLE OPTIONS
	Single: \$11.00
	Double: \$20.00
Pommes Frites	AVAILABLE OPTIONS
	Single: \$8.00
	Double: \$15.00
Sautéed Haricot Verts	AVAILABLE OPTIONS
	Single: \$8.00
	Double: \$16.00
Garlic Sautéed Spinach	AVAILABLE OPTIONS
	Single: \$8.00
	Double: \$16.00

3 COURSE PRIX-FIXE ECONOMY GASTRONOMY MENU 3

First Course (Select One)

Oeufs Mimosa | Deviled Eggs, Caviar Moules De PEI | Mussels, Saffron, Dijon Baguette Escargot En Croute | Garlic Herb Butter, Pernod, Puff Pastry
Ratatouille | Basil Oil, Tomato Confit, Olive Oil Foie Gras Torchon | Toasted Brioche, Beet Marmalade French Onion Soup | Baguette, Comté
Tomato Bisque | Cantal Grilled Cheese Frisée Salad | Frisée & Mixed Greens, Dijon Vinaigrette, Lardon, Buttery Crouton Arugula Salade |
Marinated Beets, Chèvre, Pickled Fennel, Champagne Vinaigrette

Entrée Selection (Select One)

Carolina Trout Almondine | Haricot Verts, Toasted Almond, Shallot Confit Steak Frites | Hanger Steak, Bearnaise | Filet Mignon \$6 supplement
Loup De Mer Niçoise | Mediterranean Sea Bass, Tomatoes, Olives, Marble Potatoes, Haricots Verts Salmon a la Plancha | Browned Butter-Seared
Salmon, Sautéed Kale, Sauce Vierge Crispy Duck Confit | Melted Leeks, Mustard, Thyme, Banyuls Jus Boeuf Bourguignon | Braised Short Ribs,
Carrots, Pearl Onions, Mushrooms, Marble Potatoes Le Steak Burger | Caramelized Onions, Cantal Fondue, Garlic Aioli, Pommes Frites Garlic Herb
Chicken | Pommes Purée, Spinach, Natural Jus Porchetta | Roasted Pork, Tomato Confit, Mushrooms, Fennel Pollen

Dessert (Select One)

La Ricane | Peanut Shortbread, Caramel, Nougat Mousse, Milk Chocolate Le Citron | Lemongrass Mousse, Lemon Confit, White Chocolate, Basil
Gateau à la Citrouille | Spiced Pumpkin Sponge, Brown Butter Bay Leaf Cremeux, Pecan Chocolate Shell, Salted Caramel Mousse Petit Gateau au
Chocolat | Orange Chiffon, Passionfruit Cremeux, Dark Chocolate Mousse, Hazelnut Crème Brûlée au Miel | Honey Chantilly, Honeycomb,
Raspberry, Vanilla Bean | \$3 Supplement

LA BELLE HELENE | DESSERT MENU 6

Le Citron	\$14.00
Lemongrass Mousse, Lemon Confit, White Chocolate, Basil	
Crème Brûlée au Miel	\$12.00
Honey Chantilly, Honeycomb, Raspberry, Vanilla Bean	
Le Petit Gateau au Chocolat	\$14.00
Orange Chiffon, Passionfruit Cremeux, Dark Chocolate Mousse	
La Ricane	\$12.00
Peanut Shortbread, Caramel, Nougat Mousse, Milk Chocolate	
Gateau à la Citrouille	\$14.00
Spiced Pumpkin Sponge, Brown Butter Bay Leaf Cremeux, Pecan Chocolate Shell, Salted Caramel Mousse	
Daily Dessert Feature	\$14.00
Chefs Daily Dish	

CRÊPES 5

Roasted Chicken	\$21.00
Roasted Chicken, Onions, Comté	
Bacon	\$21.00
Bacon, Mushrooms, Whipped Eggs, Cantal	
Spinach	\$21.00
Spinach, Caramelized Onion, Cantal	
Nutella	\$15.00
Nutella, Hazelnuts, Caramel Dust	

Mixed Berry	\$15.00
Mixed Berries, Cream, Orange Blossom	

PLATS FROIDS 5

Arugula Salade	\$16.00
Marinated Beets, Local Chèvre, Pickled Fennel, Champagne Vinaigrette	
Oeufs Mimosa	\$18.00
Deviled Eggs, Caviar	
Fromage	\$8.00
Chef's Selection of 3 cheeses, Pan Blanc	
Rotisserie Chicken Salad	\$23.00
Bib Lettuce, Croutons, Marinated Tomato, Asparagus, House Vinaigrette	
Salade Royale Niçoise	\$30.00
Herb Crusted Tuna, Farro, Quinoa, Avocado, Olives, Egg, Local Greens, Miso Vinaigrette	

PLATS CHAUDS 13

French Onion Soup	\$22.00
Baguette, Comté	
Tomato Bisque	\$16.00
Petite Cantal Grilled Cheese	
Croque Madame	\$27.00
Grilled Cheese, Jambon de Paris, Mornay, Fried Egg	
Croque Monsieur	\$27.00
Grilled Cheese, Jambon de Paris, Mornay	
Bacon and Leek Quiche	\$22.00
Cantal, Petite Salad, House Vinaigrette	
Spinach and Mushroom Quiche	\$22.00
Cantal, Petite Salad, House Vinaigrette	
Petite Déjeuner	\$17.00
2 Eggs, Bacon, Pommes De Grand Mère, Charred Tomato, Toast	
Omelet de Fromage	\$14.00
Cheese Fondue, Farm Eggs, Pommes De Grand Mère, Toast	
Bacon and Onion Omelet	\$17.00
Farm Egg, Pommes De Grand Mère, Toast	
Omelet à la Forestière	\$17.00
Local Mushroom, Fines Herbes, Cantal	

Omelette de la Mer	\$34.00
Lobster, Hackleback Caviar, Crème Fraiche	
Banana Fosters French Toast	\$22.00
Pure Maple Syrup, Whipped French Butter	
Le Steak Burger	\$23.00
Garlic Aioli, Cantal Fondue, Caramelized Onions, Pommes Frites	

LA PÂTISSERIE 3

French Crullers	\$14.00
Cinnamon Apple Compote. Salted Caramel	
Croissant aux Amandes	\$14.00
House-made Croissant, Crème Frangipane, Sliced Almonds, Powdered Sugar	
Pâtisserie du jour	\$12.00
Weekly selection	

BOULANGERIE 3

Petit Panier du Boulanger	\$14.00
Croissant, Pain au Chocolat, Seasonal Danish	
Grand Panier du Boulanger	\$22.00
Croissant, Pain au Chocolat, Seasonal Danish, Cinnamon Roll, Brioche à Tête	
À la carte Croissant	\$8.00
House-made Croissant	

SALADES 4

Frisée Salad*	\$17.00
Frisée & Mixed Greens, Dijon Vinaigrette, Lardon, Buttery Crouton	
Arugula Salade	\$16.00
Marinated Beets, Chèvre, Pickled Fennel, Champagne Vinaigrette	
Salade Royale Niçoise	\$30.00
Herb Crusted Tuna, Farro, Quinoa, Avocado, Olives, Egg, Local Greens, Miso Vinaigrette	
Duck Salade	\$17.00
Bibb Lettuce, Marinated Tomatoes, Haricot Verts, Pecans, Chili Lime Vinaigrette	

ENTRÉES 8

Rotisserie Chicken Salad Sandwich	\$14.00
Lettuce, Tomato, Celery, Whole Grain Mustard, Pommes Crisps	

Veggie Bistro Sandwich	\$15.00
Vadouvan Curry Cauliflower, Cantal Pimento Cheese, Tahini Aioli, Pommes Crisps	
Turkey Sandwich	\$16.00
Bacon, Raclette Cheese, Apple-Cranberry Chutney, Pommes Crisps	
Classique Burger*	\$17.00
Lettuce, Tomato, Onion, White American Cheese, Royale Sauce, Pommes Frites	
Croque Monsieur	\$20.00
Grilled Cheese, Jambon De Paris, Mornay, Pommes Crisps	
Le Steak Burger*	\$23.00
Caramelized Onions, Cantal Fondue, Garlic Aioli, Pommes Frites	
Steak Frites*	\$40.00
Hanger Steak, Bearnaise	
Carolina Trout Almondine	\$34.00
Haricot Verts, Toasted Almond, Shallot Confit	

MIDDAY MENU 12

Oeufs Mimosa	\$16.00
Deviled Eggs, Caviar	
French Onion Soup	\$22.00
Baguette, Comté	
Tomato Bisque	\$15.00
Cantal Grilled Cheese	
Daily Selection Oysters	AVAILABLE OPTIONS
Mignonette, Cocktail	1/2 Dz: \$20.00
	Dozen: \$40.00
Chilled Jumbo Shrimp Cocktail	\$20.00
Cocktail, Bagnoratte	
Arugula Salade	\$16.00
Marinated Beets, Chèvre, Pickled Fennel, Champagne Vinaigrette	
Le Steak Burger	\$23.00
Caramelized Onions, Cantal Fondue, Garlic Aioli, Pommes Frites	
À La Carte Croissant	\$8.00
House-Made Butter Croissant	
Escargot En Croute	\$21.00
Garlic Herb Butter, Pernod, Puff Pastry	

Steak Tartare	\$27.00
Traditional Garnish, Pea Greens Caesar, Pommes Frites	
Frisée Salad	\$17.00
Frisée & Mixed Greens, Dijon Vinaigrette, Lardon, Buttery Crouton	
Fromage	\$8.00
Chef's Daily Selection, Pain Blanc	

HORS D'OEUVRES SELECTION 4

Arugula Salade
Marinated Beets, Chèvre, Pickled Fennel, Champagne Vinaigrette

Tomato Bisque
Cantal Grilled Cheese

Salmon Rilette
Oregano Flatbread

Croquette de Hambon
Tarragon & Citrus Aioli, Frisée

DESSERT SELECTION 5

La Ricane
Peanut Shortbread, Salted Caramel, Nougat Mousse, Gold Leaf

Honey Cinnamon Mille Feuille
Cinnamon Pastry Cream, Orange Spiced Chantilly, Honey Caramel Sauce, Honeycomb

Chocolate Raspberry Tart
Raspberry Compote, Chocolate Tart Shell, White Chocolate Bavarian, Hazelnut Streusel

Chef's Selection Ice Cream
Dulce De Leche

Chef's Selection Sorbet
Peach