

LUNCH / BRUNCH

PETIT DÉJEUNER

French Toast \$10
Fresh Berries

Eggs Benedict *Served with Home Fries*
The Classic with Canadian Bacon \$13
The Norwegian with Smoked Salmon \$15
The Florentine with Spinach \$12

Eggs Meurette \$12
Red Wine Poached Eggs, Mushrooms, Bacon,
Pearl Onions on Toasted Brioche

The Omelettes *Served with Home Fries*
Parisienne \$12
Ham, Mushrooms, Gruyere
New Yorker \$14
Smoked Salmon, Scallions, Cream Cheese

LES SANDWICHES

Croque-Monsieur \$11

Croque-Madame \$12
Served with Mixed Greens
Substitute with Smoked Salmon \$5

Grilled Chicken Sandwich \$10
Avocado, Gruyere, Lettuce, Tomato,
Mayonnaise, served with Mixed Greens
Substitute with Smoked Salmon \$5

Grilled Vegetable Sandwich \$10
Goat Cheese, Grilled Zucchini, Red Onions,
Roasted Bell Peppers, Mushrooms,
Served with Mixed Greens

LES PETITS PLATS

Goat Cheese Ball \$7
Warm Pistachio Crusted, Honey,
Onion Marmalade

Escargots Gratinés \$9
Garlic Parsley Butter and Breadcrumbs

Chicken Liver Mousse \$9
Pickled Vegetables, Onion Marmalade,
Moutarde à l'Ancienne

Hand Cut Beef Tartare \$16/\$22
Capers, Cornichons, Harissa Sauce,
Quail Egg

Shrimp & Calamari Ceviche \$14
Bell Peppers, Red Onions,
Celery, Cilantro, Capers

Garnitures

\$4 each
Bacon
Avocado

\$6 each
Home Fries
Pommes Frites
Haricots Verts
Ratatouille
Sautéed Spinach
Smoked Salmon

COCKTAILS

MIMOSA

\$9

BLOODY MARY

\$10

SO FRESH

\$10

APEROL SPRITZ

\$11

AMÉLIE'S PIÑA

COLADA

\$11

BELLINI

\$12

PISCO SOUR

\$12

BIJOU

\$12

ESPRESSO MARTINI

\$12

Soupe du Jour
please ask us

Onion Soup
Gratinée

\$8

Marinated Mixed
Olives

\$3

Cheese
&
Charcuterie
on the back page

LES SALADES

Seasonal Mixed Greens \$9
Tomato, Zucchini, Corn,
Radish, Lemon Dressing

Amélie Salad \$14
Romaine, Haricots Verts, Endive, Radicchio,
Asparagus, Frisée, Avocado, Shaved Fennel
Radish, Pecorino with Truffle Oil Vinaigrette

Tuscan Kale Salad \$13
Grapefruit, Oven Dried Grapes, Radishes,
Toasted Pistachio, Citrus Yogurt, Dill,
Red Wine Vinaigrette

Lyonnaise Salad \$14
Frisée, Warm Bacon, Brioche Crouton,
Poached Egg, Mustard vinaigrette

Hanger Steak Salad \$16
Baby Arugula, Roasted Peppers, Cherry
Tomatoes, Fried Onions, Blue Cheese,
Red Wine Vinaigrette

Add grilled chicken to your salad \$5

LES GRANDS PLATS

Amélie Burger \$12
Pat Lafrieda Brisket Meat, Tomato, Red Onion,
Lettuce and French Fries
Add Cheese, Bacon, Egg (\$2 each)

Gratin de Ravioles du Royans \$14
Specialty of Valence

Made of Wheat Flour Stuffed with
Comté & Cottage Cheese

Add Shaved Black Truffle \$3

Moules Frites \$18
White Wine Cream, Leeks, Shallots, Garlic

Grilled Atlantic Salmon \$25
Braised Fennel, Eggplant Caviar,
Baby Zucchini, Sauce Vierge, Fresh Herbs

Hudson Valley Duck Leg Confit \$26
Roasted Fingerling Potatoes,
Shitake Mushrooms, Watercress,
Frisée Salad, Natural Jus

*Amélie uses local, organic produces whenever possible.
18 % gratuity added for parties of 6 or more.
Cake Fee of \$4 per person. Corkage Fee of \$25 per bottle
Amélie is not responsible for lost or stolen items.*

Please Notify Your Waiter If You Have Any Food Allergies