

BRUNCH

ONE FREE MIMOSA (ORANGE JUICE + CHAMPAGNE) FOR EVERY BRUNCH ENTRÉE ORDER

LES PETITS PLATS

Warm Pistachio Crusted Goat Cheese Ball 9

LES SALADES

Seasonal Mixed Greens 9

Shaved fennel, apple, radish, lemon dressing

Cumin Roasted Baby Carrots 13

Avocado, orange, cilantro, toasted hazelnuts, citrus yogurt, lemon vinaigrette

LES SANDWICHES

Garnitures

Bacon 4
Avocado 4
Pommes frites 6
Smoked salmon 6
Spinach 6

COCK- TAILS

MIMOSA
\$9

LES GRANDS PLATS

French Toast 10

Seasonal fruits, strawberry coulis, maple syrup

Eggs Benedict 13

Bayonne ham, pommes frites and salad

Eggs Norwegian 15

Smoked salmon, pommes frites and salad

Eggs Florentine 12

Spinach, pommes frites and salad

Scrambled Eggs 13

Toasted country bread, asparagus, parmesan, basil

The Omelettes

Served with pommes frites and salad

Parisienne 14

French ham, gruyere

Vegetarian 13

Spinach, bell pepper

Amélie uses local, organic produce whenever possible.

18 % gratuity added for parties of 6 or more.

Amélie is not responsible for lost or stolen items

Amélie Lamb Burger 19

Pat Lafrieda grass-fed meat, potato bun, pickled red onion, harissa sauce, mint yogurt, mixed greens and pommes frites
Add bacon +\$2

Gratin de Ravioles du Royans 17

specialty of Valence in southern France made of wheat flour
stuffed with Comté & cottage cheese
add shaved black truffle +\$4