

DINNER AT
AMÉLIE

@amelie.restaurants

PIZZETTA

TOMATE - v		23
Tomato, Mozzarella & Basil		
PIZZALADIÈRE		27
Anchovies, Onion, & Black Olives		
CHORIZO		27
Chorizo & Nduja		
POTATO RÖSTI		
STEAK TARTARE	15	CRAB & CAVIAR 24
TUNA TARTARE	15	CAVIAR 24



VIN AU VERRE

		125ml	750ml
Charles Heidsieck, Réserve	NV	20	115
Amélie Chablis, Burgundy	2023	18	95
Miraval, Côtes de Provence	2023	13	69
Amélie Claret, Bordeaux	2020	18	95

ENTRÉES

SOUPE À L'OIGNON	15	OEUF MIMOSA	10	AUBERGINE RÔTIES	16
French Onion Soup, Croutons & Cheese		Devilled Eggs		Roasted Aubergine, Goat's Cheese	
BURRATA - v	22 / 29	ESCARGOTS	15	SALADE D'ENDIVE - v	19
Tomato & Basil or Truffle		Snails, Garlic Butter & Melba Toast		Chicory, Walnut Dressing, Roquefort	
TARAMA	17	STEAK TARTARE	18 / 28	SALADE DE MAÏS - VG	15
Taramasalata, Sourdough Bread		Scottish Beef Tartare		Barbecued Corn, Tomato & Avocado	
POULPE	24	TARTARE DE THON	19 / 38	SALADE NIÇOISE	19 / 27
Grilled Octopus & Ratte Potato		Tuna Tartare, Avocado, Piquillo Dressing		Niçoise Salad	
COQUILLE ST JACQUES	12	SÉRIOLE DU JAPON	24	SALADE DE BETTERAVE - VG	19
Large Hand-dived Scallop, Nduja Sauce		Yellowtail, Mango, Calamansi Dressing		Plum & Candied Walnuts	

SIGNATURES

HOMARD <i>Half or Whole</i>	49 / 89
Blue Native Lobster - Grilled or Thermidor	
POULET RÔTI <i>Half or Whole</i>	45 / 80
Roasted Chicken, Vin Jaune Sauce & Morels	
RIGATONI AU BOEUF	29
Rigatoni & Beef Ragù	

PLATS PRINCIPAUX

LES POISSONS

CREVETTES	48
Grilled Prawns, Harissa & Herbs	
BAR DE LIGNE <i>For One to Two Persons</i>	49
Whole Grilled Sea Bass 800g	
SOLE POËLÉE	65
Dover Sole, Champagne Sauce & Caviar	

LES VIANDES

ENTRECÔTES	46
New Zealand Ribeye	
AGNEAU	39
Grilled Lamb Chop, with Red Salsa	
MAGRET DE CANARD	44
Roasted Duck & Figs	

LES PÂTES

PACCHERI A LA TRUFFE - v	32
Paccheri, Truffle & Parmesan	
CRABE PASTA	30
Tagliolini, Olive Oil	
RISOTTO AU CHAMPIGNONS - v	28
Mushroom Risotto	

SIDES

£7 EACH

French Fries - VG | Broccoli - VG | Tomato & Cucumber Salad - VG | Caesar Salad



VG - VEGAN | V - VEGETARIAN

Certain dishes can be adapted to suit your dietary requirements. Please speak to a member of our team for further details or scan the QR code for more information.
A cover charge of £1.95 per person and a discretionary 15% service charge will be added to your bill.