**LUNCH COCKTAILS**

**BLOODY MARY $10**

**MIMOSA $9**

**APEROL SPRITZER $12**

**WINE FLIGHTS**  
3 TASTES OF WINE

$ 16 ($12 UNTIL 7PM)

Pick one the house flights below or create your own flight by choosing your wines from our entire selection by the glass.

La vie en rose

3 ROSÉS

Sancerre rosé Domaine Sautereau Loire Valley 2018

Cotes de Provence rosé Chateau de pourcieux Provence 2018

Languedoc rosé Coté Mas Aurore 2018

The Spanish inn

3 WINES FROM SPAIN

Getriako Txakolina Basque Country 2017 (white)

Albariño Arcan Rias Baixas Galicia 2017 (white)

Tempranillo Ribera Del Duero Bodegas La Planta 2016 (red)

We will rock you

3 MINERAL WHITES

Picpoul de Pinet Domaine Felines-Jourdan Languedoc 2017 (white)

Romorantin Cour-Cheverny Francois Cazin Loire Valley 2015 (white)

Melon de Bourgogne Muscadet de Sèvre et Maine sur lie La Pépie Domaine de la Pépière 2017 (white)

Tomorhône never dies

3 WINES FROM THE RHONE VALLEY

Viognier Les Vins de Vienne IGP Collines Rhodannienes Cuilleron-Villard-gaillard 2016 (white)

Syrah Crozes hermitage Domaine Lombard 2014 (red)

Grenache Cotes du Rhône Domaine La Cabotte 2017 (red)

Rhapsody in white

3 AROMATIC WHITES

Fiano Cumalè Casebianche winery Campania 2017 CO2 NEGATIVE WINE (white)

Obeidy/Muscat/Viognier Altitudes series Ixsir Winery Lebanon 2016 (white)

Riesling Louis Sipp Alsace France 2016 (white)

Taxi Driver

3 CABS FROM AROUND THE WORLD

Cabernet Franc Bedell Vineyard North Fork of Long Island New York 2016 (red)

Madiran Vieilles Vignes Château Peyros Cab franc/Tannat 2014 (red)

Cabernet Sauvignon, Lange Twins, 100% estate grown, Sustainable, Lodi, 2016 (red)

Little Red Rooster

3 LIGHT FRENCH REDS

Pinot Noir Pierre Cité de Carcassone Languedoc, 2017 (red)

Gamay, Beaujolais Villages, Lucien Lardy, “Vignes de 1951”, 2017 (red)

Cabernet franc Chinon Marie de Beauregard Touraine Loire Valley 2016 (red)

**LES GRANDS PLATS**

**Parisienne omelette 14**

Ham, mushrooms, gruyere, mixed greens, French fries

**New Yorker** **omelette 15**  
Smoked salmon, chives, goat cheese,

mixed greens, French fries

**Vegetarian omelette 14**  
Tomatoes, Comté, basil

mixed greens, French fries

**Ravioles du Royans 20**

Specialty of Valence in southern France, mini raviolis  
made of wheat flour stuffed with comté & cottage cheese, poached with tomatoes, Niçoise olives, fresh basil and toasted pine nuts

**Add shaved black truffle for $4**

**Moules-frites 19**White wine steamed mussels with chorizo, cherry tomatoes and red bell peppers, served with French fries

**Steak-frites and eggs 25**Creekstone Farm hanger steak, French fries, shallot sauce, two eggs sunny side up

**Seared Spanish octopus (5 oz) 24**

Ratatouille, black olives, garlic chips,smoked paprika vinaigrette

*Amélie uses local, organic products whenever possible.  
20 % gratuity added for parties of 6 or more.  
Amélie is not responsible for lost or stolen items*

**LES SALADES**

**Salade d’Été 13**Artisanal Mixed greens, fresh corn, cucumber, plums,

Meyer lemon vinaigrette

**Salade Lyonnaise 16**Frisee salad, warm bacon and shallots, brioche croutons, poached egg, whole grain mustard vinaigrette

**Add chicken or smoked salmon to any salad for $6**

**LES SANDWICHES**

**Croque-monsieur 12**

Madrange ham, gruyere cheese, mixed greens,

French fries. Add egg +2

**Chicken sandwich 14**

avocado, gruyere, lettuce, mayonnaise,

mixed greens and French fries

**Grass-fed lamb burger 18**

Potato bun, pickled onions, beefsteak tomato,

basil aioli, mixed greens and French fries

add bacon, cheese or egg ($2 each)

**LES PETITS PLATS**

**Warm pistachio crusted goat cheese ball 9**Honey, onion marmelade

**French toast 12**  
Pain brioché, summer fruits, organic maple syrup,

Raspberry coulis, crème fraîche

**Summer gazpacho 9**

Watermelon, tomatoes, diced cucumber

**Mix of cheese and meats 22**

Chorizo Iberico, Rosette de Lyon, Manchego,

Camembert, mustard, honey, pickles, quince paste

**Escargots gratinés 12**

Garlic parsley butter and breadcrumbs

**Chicken liver mousse à la pèche 12**Pickled vegetables, confiture d’oignons,   
moutarde à l’ancienne

**Local burrata 16**

Fresh plums, confit tomatoes,

basil and extra virgin olive oil

**GARNITURES**

$4 each: bacon, avocado  
$6 each: Chicken breast, pommes frites,  
smoked salmon

Ratatouille $8 add poached egg +2