



Amélie's Bistrot is a place of calm.

Stop by to enjoy a coffee, a dessert, a glass of wine, a hot or cold drink.

You can stop to read, work, chat, valuing your time.

If you want to savor the traditional Occitan dishes from the Cuneo valleys (Piedmont), choose your favorite from the menu and get ready for a unique experience.

You'll find a selection of Piedmontese wines, local and French, and typical liqueurs from the Maritime Alps of Occitania (Genepy, Genzianella).

On Friday and Saturday, we welcome you to the "Merenda Sinoria" (Sina = Dinner), a Piedmontese custom of savoring delicacies and wine from late afternoon until dinner time and beyond.

The Merenda Sinoria is the mother of all aperitifs worldwide!

1 TAGLIERI

Prepared for 1/2/4 people to share in the evening (start to 6 p.m.) every day (on Friday and Saturday from 5 pm during the Merenda Sinoria, the boards can be enriched with additional Occitan-Piedmontese delicacies).

Tagliere Completo *Allergens 1,2,4

Piedmontese cured meats, aged Piedmontese cheeses, Occitan anchovies in green and red sauce, frittata, potato rosti, tomini in red and green sauce, Piedmontese appetizer, peppers with Bagna Cauda, Taggiasca olives, Rubatà (Piedmontese breadstick).

Large bread "Grande Impero" or Allumiere/Tolfa.

Sauces: Honey, Cognà, Piedmontese Onion Sauce, Aioli.

1 pers. €17.00

Tagliere Pesco Vegetariano** *Allergens 1,2,3,4

Aged Piedmontese cheeses, falafel, walnuts, grilled or sautéed vegetables, Occitan anchovies in green and red sauce, frittata, potato rosti, tomini in red and green sauce, Piedmontese appetizer, peppers with Bagna Cauda, Taggiasca olives, Rubatà (Piedmontese breadstick).

Bread "Grande Impero" or Allumiere/Tolfa.

Sauces: Honey, Cognà, Piedmontese Onion Sauce, Aioli.

1 pers. €17.00

Tagliere Vegano*** *Allergens 1,3

Tofu, Falafel, walnuts, grilled or sautéed vegetables, potato rosti, roasted peppers, Taggiasca olives, green and red sauce, Rubatà (grissino piemontese)

Sauces: Honey, Cognà, Piedmontese Onion Sauce,

1 pers. € 15.00

The Piedmontese cheeses and sauces come from the Caseificio Valle Varaita Venasca - Cuneo, Piemonte
Meat and cured meats from La Granda - Genola - Cuneo- Piemonte "Presidio Slow Food"
Anchovies and Green and Red Sauce from Gastronomia Falcone- Falicetto - Cuneo, Piemonte
The breadsticks Rubatà from Cuneo Gris-Caraglio, Piemonte
Where not indicated the foods have local origins, Lazio

* List of allergens at the end of the Menu

** PESCO-VEGETARIANO (possibili varianti-chiedere al personale): NO meat, YES fish, cheeses and eggs

***VEGETARIANO : NO meat, NO fish, YES cheeses and eggs

***VEGANO: NO meat, NO fish, NO cheeses and eggs

1 CLASSICI (CLASSICS) Lunch or Dinner by reservation
Bread and piedmontese breadsticks € 2 person
Antipasti (Appetizers)

Veal with tuna sauce and caper fruit €14

Tongue (Delicious piece of beef) with green sauce €13

Bagna Cauda tasting (with seasonal vegetables) €12

A quintessential Piedmontese dish, this warm sauce is made with garlic, olive oil, and salted anchovies. Traditionally eaten in autumn and winter, it has been recognized as a UNESCO World Heritage Site.

Primi piatti (First Courses)

Lasagna with Tomin del Mel cheese and artichokes*** €12

Fassona beef lasagna €13

Traditional Piedmontese Pasta (subject to availability – Meat Plin, Tajarin, Ravioles (traditional dish from the Occitan valleys in Piedmont/Gnocchi) with meat ragù, tomato and basil, vegan ragù, or butter and sage €13

“Today’s Special” € 12 (ask to the staff)

Secondi (Main Courses)

Giotto Hamburger -Piedmontese beef (150 g) with French fries or rösti or duchess potatoes €14 (cheeseburger or baconburger variations + €2)

Vegan Hamburger with French fries or rösti or duchess potatoes €14

Raw Fassona beef “La Gradisca” €16

Braised Fassona Beef €14

Eggplant parmigiana*** €13

Sides: potato duchesse, potato rosti, grilled vegetables, boiled vegetables, fresh salad***

Dolci (Desserts)

Bunet (soft chocolate dessert, typical of the Langhe Piedmont) €7

Amélie’s Tiramisu (made with Paste di Meliga cookies)

Peaches and chocolate (a light dessert typical of the Piedmontese tradition) €7

Cakes and Sweets from the Bar €5

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INSALATE (SALADS)

Burrata (cherry tomatoes, valerian, burrata, arugula, poached egg)** €12

Chèvre Chaud (toasted goat cheese on bread, granola, salad, red Tropea onions)** €12

César chez Amélie(grilled chicken, parmesan, anchovies, salad) €12

Niçoise (tuna, spring onion, green beans, boiled potatoes, black olives, cherry tomatoes)** €12

Veggie (seasonal vegetables and various seeds) grilled or fresh Tofu*** €12

CARPACCI

Carpaccio of octopus with olive oil and lemon dressing €14

Seafood Salad € 14

PANINI (SANDWICHES)

Choose your bread: Bagel, Toast, Baguette, semi-whole ciabatta with seeds, rustic "Grande Impero" bread

Choose your filling:

Avocado / Philadelphia / smoked salmon €7.50

Fassona salami or bresaola with Piedmontese cheese, mozzarella and tomato, omelette and/or cheese/cold cuts, grilled vegetables and cheese, grilled vegetables and cold cuts. (Third ingredient + €1) €6.50

Avocado Toast: poached egg, fresh avocado, guacamole, mixed greens, seeds, caramelized onion, slice of toasted bread € 12

LA MERENDA (AFTERNOON SWEET SNACKS)

Pancakes : Maple syrup, Nutella, strawberries, whipped cream, mixed berries, ice cream

(create your snack with your choice of 2 ingredients) €6,5

Crêpes sweetened or salted € 6,5

Glass of cider € 7

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***VEGANNO: NO meat, NO fish, NO cheeses and eggs

MERENDA SINOIRA (Available by reservation only)

(A traditional Piedmontese late-afternoon feast, featuring a generous selection of local specialties meant to be shared)

Classic Tagliere (complete or Vegetarian Option)

Piedmontese cured meats, aged Piedmontese cheeses, Occitan anchovies with green and red sauces, frittatina, rösti potatoes, *tomini* cheese with red and green sauce,

traditional Piedmontese antipasto, peppers with bagna cauda, Taggiasca olives, *Rubatà* (traditional Piedmont breadsticks)

Vegetable flan or savory vegetable pie, tongue with green sauce, rustic farmhouse salad, *Pane Grande Impero* (artisan Italian bread)

Sauces: *Cognà*, Piedmontese onion compote, *Aioli*

Dessert: *Bunet* or hazelnut cake.

25€/person

BAGNA CAUDA (Available by reservation only)

Served in traditional terracotta pots for dipping seasonal vegetables (both cooked and raw) and soft polenta.

To finish, scrambled egg cooked directly in the remaining sauce, enriched with truffle when available.

35/person (Truffle not included.)

Aperitivi

Alcoholic

Absinthe and its ritual€ 9

Pastis (Ricard, acqua, ghiaccio).....€ 9

Kir (Prosecco, Crème de Cassis)..... € 9

Kir Royale (Champagne, Crème de Cassis)
€ 12

Campari Spritz (Campari, prosecco seltz,
ice)€ 9

Aperol Spritz (Campari, prosecco seltz,
ice)€ 9

Select Spritz (Select, prosecco seltz,
ice)..... € 9

Hugo Spritz (Elderflower liqueur, Prosecco,
seltzer, ice)..... € 9

Cynar Spritz (Cynar, prosecco, seltz,
ice)..... € 9

Limoncello Spritz (Prosecco, limoncello,
seltz, ice)... € 9

Rossini (Prosecco, strawberry purée)... €

Bellini (Prosecco, peach purée)..... € 9

Non-alcoholic

Non alcoholic Hugo Spritz (Elderberry syrup,
tonic water, lime).....€ 9

Skin Care (grapefruit, Galvanina green Tea
grenatine).....€ 9

Energy (Blueberry, Ginger Ale,
lime).....€ 9

Almost Mary (tomato juice, tabasco,
Worcester sauce, lemon juice).....€ 9

*All of our aperitifs are served
with potato rosti, Taggiasca
olives, Rubata breadsticks,
Aioli*



ALLERGENS LIST

1. Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and products thereof, except: a) wheat-based glucose syrups, including dextrose (1); b) wheat-based maltodextrins (1); c) barley-based glucose syrups; d) cereals used for the manufacture of distilled alcoholic beverages, including ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof, except: a) fish gelatine used as a carrier for vitamin or carotenoid preparations; b) fish gelatine or isinglass used as a clarifying agent in beer and wine.
5. Peanuts and products thereof.
6. Soybeans and products thereof, except: a) fully refined soybean oil and fat (1); b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soy; c) vegetable oils derived from phytosterols and phytosterol esters from soybean; d) vegetable stanol ester produced from vegetable oil sterols from soybean.
7. Milk and dairy products (including lactose), except: a) whey used for the manufacture of distilled alcoholic beverages, including ethyl alcohol of agricultural origin; b) lactitol.
8. Nuts, i.e.: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for the manufacture of distilled alcoholic beverages, including ethyl alcohol of agricultural origin.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre in terms of the total SO₂ calculated for products as proposed ready for consumption or reconstituted according to manufacturers' instructions.
13. Lupins and products thereof.
14. Molluscs and products thereof.