

# amelie

valentines menu £45 per person  
6pm - 8.30pm

## on arrival

glass of french Burgundy sparkling wine  
authentic flammekueche to share

## to start

choose one of the following

Maldon salt roasted beetroot carpaccio (v)(vga)(gf)

Beetroot carpaccio, ricotta and goat cheese mousse,  
candied walnuts, horseradish vinaigrette

Norfolk crab millefeuille

Layered crab & home made pasta, sorrel beurre blanc  
sauce

crispy pork belly

slow cooked pork belly, pak choi, Korean barbecue  
ssanjang sauce

## to follow

choose one of the following

amelie's beef burger (gfa)

two 3oz smash burgers, onions, american cheese,  
burger sauce, lettuce, streaky bacon, maple syrup,  
fries

North sea cod (gf)

pan fried cod fillet, butter beans, sautéed leeks, butter sauce

roasted & charred cauliflower (gf)(v)(vga)

tahini, pomegranate, pomegranate molasses,  
buttered cauliflower purée

## dessert

choose one of the following

tarte du jour (v)

from the dessert trolley

chocolate fondant (v)

vanilla ice cream

basque cheesecake (v)

burnt cheesecake, vanilla icecream

## to finish

a hot drink of choice & petit fours



please let the team know if you have any allergies, even if the dish doesn't state the ingredient  
gluten free (gf) | vegan (vg) | gluten free alternative (gfa) | vegan alternative (vga) | vegetarian (v)

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