

## MENU - SWEET

We bake our pastries and desserts fresh around the clock. As such, we cannot guarantee the availability of any item. Please call ahead to ensure we have your favorite ready. Prices are subject to change without notice. We are happy to accept special orders of all sizes with notice, but please note that we cannot accept orders for weekend pickup after 5pm Thursday of the same week. Please note that for most orders we need 48 hours notice (72 for orders at our Rock Hill Location) for cakes and large orders, 72 hours notice is required.

### FROM THE COLD CASE

Cream Puff 2.09  
Creme Brulee 4.99  
Eclairs 2.99  
Large Chocolate Mousse Cup 5.69  
Layered Tortes 4.89  
French Macaron 2.29  
Mini Mousse Cup\*\* 1.59  
Napoleon 5.39  
Opera Torte 2.99  
Petit Fours\*\* 2.09  
Petit Gateaux 5.79  
Salted Caramel Brownie\*\* 2.29  
Slice of Cake 4.89  
Mini Tarts 2.49  
Bread Pudding\$3.89

### FROM THE DRY CASE

Tea Cakes (Raspberry, Lemon & Almond) 1.59  
Bear claws 3.89  
Cinnamon Raisin Buns 3.89  
Honey Bun 3.89  
Pecan Sticky 3.89  
Cinnamon Sticks 1.09  
Coconut Macaroons 1.59  
Cream Cheese Croissant 2.99  
Chocolate Croissant 2.99  
Strawberry Cream Cheese Croissant 2.99  
Plain Croissant 1.99  
Twice Baked Croissant (Chocolate & Almond) 3.99  
Danish 2.99

Fruit Danish 3.99  
Meringues .49  
Fruit Ties 2.19  
Lemon Cream Cheese Pocket 2.99  
Cream Cheese Puff 2.99  
Assorted & Seasonal Muffins 3.49  
Palmiers .99  
Turnovers (Apple, Cherry & Blueberry) 1.99

## TARTS

Mini 1.99  
4" Assorted Flavors 4.89  
8" Assorted Flavors 18.89

\*\* Award Winning

## BASIC CAKES

Available in the case by the slice on a rotating schedule. Prices for whole special order cakes vary depending on size and flavor.

### **Chocolate Raspberry**

3 layers of chocolate chiffon brushed with chambord simple syrup and layered with chocolate buttercream, raspberry preserves, covered in chocolate buttercream and decorated with chocolate curls and fresh raspberries. Also available with a ganache disk.

### **Lemon Raspberry**

3 layers of lemon chiffon brushed with chambord simple syrup and layered with raspberry preserves or raspberry mousse, lemon buttercream and decorated with toasted candied almonds, candied lemon zest or fresh raspberries.

### **Fraise**

3 layers of vanilla chiffon brushed with Grand Marnier simple syrup and layered with vanilla pastry cream or vanilla chiboust and sliced strawberries. Coated with traditional buttercream and topped with toasted candied almonds and glazed strawberries.

**Hazelnut**

Chocolate or vanilla chiffon brushed with frangelico simple syrup, layered with hazelnut pastry cream, and coated with hazelnut or chocolate buttercream. Topped with candied toasted hazelnuts and chocolate.

**Chocolate**

Chocolate chiffon with plain simple syrup, filled with chocolate mousse and coated in chocolate buttercream. Decorated with chocolate curls and a ganache disk.

**Vanilla**

Vanilla chiffon with plain or vanilla simple syrup, vanilla pastry cream and topped with traditional buttercream. Decorated with feullitine on sides.

**Chocolate Cinnamon**

3 layers of chocolate chiffon brushed with plain simple syrup and filled with cinnamon chiboust. Coated in chocolate buttercream and decorated with chocolate curls on the side. Topped with a ganache disk and dusted with cinnamon.

## SPECIALTY CAKES

Available in the case by the slice on a rotating schedule. Prices for whole special order cakes vary depending on size and flavor.

**Sacher Torte**

3 layers of almond sponge with rum simple syrup. Filled with apricot preserves and finished with chocolate ganache, chocolate glaze and chocolate curls.

**Florentine**

Flourless almond cake with chocolate shavings, dried currants, candied orange zest, pecans and spices. Finished with chocolate ganache.

**Chocolate Flourless Cake**

Available upon request

**Dobos Torte**

7 layers of dobos sponge (lemon almond sponge) with Grand Marnier simple syrup, chocolate buttercream, caramel wedges and candied toasted almonds.

**Charlottes**

Layers of sponge and mousse. Various flavors available.

**Petit-Four Cake**

Almond sponge, crunchy peanut butter layer, creamy peanut butter layer, chocolate mousse and covered with chocolate ganache.

**Roulades**

Vanilla roulade sponge brushed with Grand Marnier simple syrup, vanilla chiboust, traditional buttercream, candied toasted almonds and fresh raspberry.

**Bûche de Noël ("Yule Log" -seasonal)**

Vanilla roulade sponge, Grand Marnier simple syrup, vanilla chiboust, chocolate buttercream, painted dark chocolate, assorted nuts, currants, chocolate leaf decor, meringue mushrooms.

**St. Honoré**

Pâte sucrée bottom, ring of pâte à choux, cream puffs, caramel and vanilla diplomat cream.

**Galette des Rois (Kings Cake)**

Puff pastry, almond cream with pastry cream, 1 whole almond, apricot glaze. Find the almond trinket ("la fève") and be king for the day! But be careful! You must supply next years cake. Please note, this cake is not a New Orleans style king cake.

**Croque-en-bouche**

Cream puffs filled with pastry cream, attached in a cone shape with caramel and covered in spun caramel.

**SPECIAL ORDER CAKES**

We are happy to create a custom cake to meet your needs. Please download the order form below for a full list of options.

**Sizes:**

6" (Serves 6-8) \$30.95-\$32.89

8" (Serves 8-12) \$38.95-\$44.89

10" (Serves 12-18) \$65.95-\$75.89

¼ Sheet (Serves 16-22) \$75.95-\$85.89

½ Sheet (Serves 30-40) \$125.95-\$135.89

**ORDER A CAKE**

[Click to Download Order Form](#)

Please download a cake order form to see all available options. To order, simply bring a completed form to either of our [locations](#) or give us a call at 704-376-1781.

Please note that we cannot accept orders for weekend pickup after 5 pm Thursday of the same week. The addition of ganache to a cake will increase the price. Prices subject to change without notice and ingredients subject to availability. All Cake Orders must be placed with at least 48 hours notice.

Thank you for your understanding



## MENU - SAVORY

We are happy to offer a selection of delicious savory items that are perfect at any time of the day or night! From a relaxing weekend brunch to dinner before the theater, we have something for every occasion! We are happy to accept special orders for events both large and small, from a single baguette to a party for hundreds! Don't see quite what you're looking for? Just contact an event specialist to discuss a custom menu!

### SOUPS

Amélie's offers several hand-crafted, housemade soups daily including at least one vegan option. Served with a slice of our French baguette. See our twitter feed for today's selections.

Cup 3.59  
Bowl 5.59  
Quart (to-go only) 10.49

Flavors Include:

Spinach Asparagus Leek (a St. Laurent Family tradition!) Tomato Crab Bisque, Portobello Mushroom with Caramelized Onions & Goat Cheese, Tomato Fennel\*, Sweet Potato Bisque\*\*, Pumpkin Bisque\*\*, Carrot Ginger & Wild Rice\*, White Bean & Ham, Vichyssoise\*\* (cold), Gazpacho\* (cold) and other seasonal options.

\*vegan optional

\*\*vegetarian

### BREAKFAST SANDWICHES

4.89 (extras .75) Choose one selection from each category and we will combine that with a perfectly cooked egg.

#### Breads

croissant

baguette

### **Cheeses**

cheddar  
asiago  
mozzarella  
gruyère (+.75)  
manchego (+.75)

### **Mains**

bacon  
sausage  
ham  
spinach  
tomato

## **TARTINES**

Toasted open-faced baguette with spreads. Can be made as sandwich +1.00

Spinach and Asiago- 3.99  
Wild Mushroom Duxelle (vegan optional)- 3.99  
Ham and Gruyère- 3.99  
Tomato Pesto- 3.99

## **SANDWICHES**

An assortment of French classics and new creations.

### **Sandwich au Jambon**

**4.29 (+cheese .40)**

**Thinly sliced ham on a buttered baguette. A French classic!**

### **Roast Beef with Manchego**

**5.29**

**Thinly sliced roast beef with thinly sliced manchego  
on a freshly baked, buttered croissant.**

### **Seeded Roast Beef**

**5.29**

**Thinly sliced roast beef, horseradish, a combination of poppy, sesame and caraway seeds and melted mozzarella on our classic French baguette.**

**Paté de Campagne**

**5.59**

**A thin slice of country paté with French cornichons on a buttered baguette.**

**Croque Monsieur**

**7.29**

**Thinly sliced brioche, ham and gruyère and dijon mustard dipped in egg and grilled.**

**Turkey and Bacon**

**5.29**

**Roasted turkey, sliced bacon and cheddar cheese on a croissant with Herb de Provence mayonnaise.**

**Chicken Salad**

**4.39**

**Our house recipe dijon chicken salad on a croissant.**

**Turkey and Brie**

**5.29**

**Roasted turkey and brie with a seasonal compote on baguette**

**QUICHE**

Available by the slice on weekends only. Please call ahead to be sure we have your favorite. Special orders for whole quiche are welcome. Baked to buttery and flaky perfection, it's the perfect dish for brunch!

**Whole Quiche Flavors**

Classic Quiche Lorraine

Asparagus & Asiago

Leek & Sausage

Ham & Cheddar

Spinach, Mushroom & Thyme

Tomato & Spinach

Leek, Tomato & Basil

Broccoli & Cheddar

Chicken Florentine

Sausage & Caramelized Onion

### **Whole Quiche Prices**

12" for \$31.95 (Thin)

11" for \$30.95 (Thin)

10" for \$29.95 (Standard)

21" (serves 25-35) \$74.95

### **ADDITIONAL ITEMS**

Other delicious items from Amélie's!

#### **Seasonal Salad**

Mixed spring greens with fresh fruit, toasted candied almonds and goat cheese. Served with a celery seed vinaigrette (a St. Laurent family recipe!)

#### **Specialty of the House Cheese**

An assortment of locally crafted cheeses and spreads. Available in individual serving sizes or by the half quart and quart.

#### **Baguettes**

Pickup a baguette or two or three on your way home from work. Ask for it par-baked and you can bake it at home (350 degrees for 10 minutes) and serve it to your family hot and fresh!

## **Special Orders**

We are happy to accept special orders for pickup. Our food is ideal for your next office party, baby or bridal shower or Sunday morning brunch with the family. In addition to our regular menu, we offer fully custom menus for events large and small. We will gladly deliver your order to our uptown location free of charge if it is more convenient. We offer full catering too!

**To place an order from our regular menu** please give us a call at (704) 376-1781 ext. 1

**To plan a custom menu** with our event specialist, call (704) 376-1781 ext. 2







## Menu - Beverages

Our baristas craft authentic, European style machiattos and lattes. Our select espresso beverages highlight the flavor of the coffee, and we will not cover those natural flavors with other ingredients – let the espresso shine. Freshly roasted espresso will be hand pulled for your drink and served immediately, or with specially textured steamed milk. In addition to classic staples, Amélie's offers a wide selection of unique beverages. From freshly squeezed lemon, lime and orangeades to all natural, mouth-watering Sprechers sodas, Amélie's has something for everyone.

### ADDITIONAL COFFEE BEVERAGES

Brewed fresh around the clock from locally roasted beans.

#### **French Press**

Bolder than our brewed coffee, French Press coffee is steeped for 4 minutes and perfect for sipping with friends or savoring alone.

Medium 17 oz. 3.75

Large 34 oz. 5.25

#### **Café au Lait**

2.35 (M)/2.58 (L)

1/2 coffee 1/2 steamed milk

Americano Single 2.00

Small Red Eye 3.35

Small Black Eye 4.10

Large Red Eye 3.58

Large Black Eye 4.33

Americano Double 2.75

Mocha Latte 4.00

Carmel Latte 4.00

Dirty Chai 4.25

Small Brewed Coffee 1.60  
Large Brewed Coffee 1.83  
Iced Coffee 1.89  
Refill 0.91

## EUROPEAN STYLE ESPRESSO

Hand-pulled espresso from locally roasted beans.

### **The Mini**

2.25

Amélie's signature espresso drink. Hand-pulled espresso paired with velvety textured milk. Served in 4 oz cup.

### **The Standard**

2.00

Hand-pulled in the artisan tradition to yield unparalleled flavor.

### **The Regular**

3.25

Amélie's hand-pulled standard espresso shot plus creamy textured milk in a 12 oz. cup.

### **The Short**

2.00

Amélie's hand-pulled standard espresso shot plus creamy textured milk in an 8 oz. cup.

## SIGNATURE HOT BEVERAGES

Wonderfully unique hot beverages.

### **Loose Leaf Tea - Cup**

2.25

### **Loose Leaf Tea - Pot**

5.25

### **Chai Latte**

3.50

Amélie's special blend of chai spices in creamy steamed milk. Also available iced.

### **Hot Chocolate**

3.25

Amélie's dark chocolate ganache with steamed milk. Topped with freshly whipped cream and a drizzle of our famous salted caramel. This isn't your grandma's hot chocolate!

### **Amélie's Signature Sipping Chocolate**

3.75

Amelies dark chocolate ganache infused with a seasonal blend of flavors, paired with steamed milk. served in an 8 oz. ceramic.

## UNIQUE SODAS

Deliciously unique sodas made with natural flavors.

### **Sprechers Sodas-** 2.19

Root Beer  
Orange Soda  
Cream Soda  
Cherry Cola

### **Izze Sodas-** 2.19

Pomegranate  
Clementine  
Blackberry

### **Boylan's Sodas-** 2.19

Orange Soda  
Ginger Ale  
Black Cherry

## SQUEEZED

Hand squeezed cold beverages. Topped with sparkling water. The perfect treat for a hot summer day!

Orange-Ade 2.89

Lemon-Ade 2.89

Lime-Ade 2.89



