



AMIMI

Starters

Garlic Bread

Artisanal bread baked with garlic butter and fresh herbs.

6€ *with cheese +1,5*

Soup of the day

Chef's creation made with seasonal ingredients.

8€

Classic Prawn Pil-Pil

Prawns cooked in their clay pot with an emulsion of olive oil, garlic and chilli pepper.

11€

★ Amimi Pil-Pil

Prawns cooked in their clay pot with tequila, grated parmesan cheese and a touch of lime and fresh coriander.

13,5€

Salmon Tartare

Fresh salmon cubes dressed and served on a bed of delicious avocado.

16,5€

Tuna Tartare

Marinated bluefin tuna accompanied by fresh mango.

23€

★ Black Angus Beef Tataki

Thin slices of beef seared Japanese-style in Japanese BBQ sauce, served with crudité vegetables.

19,5€

Chicken Vol au Vent

Puff pastry filled with chicken in a creamy mushroom sauce.

14,5€

★ Mussels in sauce

Half a mussel shell in a creamy sauce of white wine, garlic and chives.

15€

★ Cured Salmon Rosette

Thin slices of salmon cured in beetroot and citrus fruits, decorated with lettuce leaves filled with pickles and accompanied by toast.

16€

Beef Carpaccio

Beef carpaccio with lemon and mustard vinaigrette, rocket and grated parmesan cheese.

20€

Notes

A good starter is the best excuse to toast, laugh and whet your appetite.

Burrata Salad

Creamy burrata with fig jam, chopped pistachios and pesto sauce.

18€

Caramelized Goat Cheese Salad

Delicious salad with mixed lettuce leaves, accompanied by goat's cheese, cherry tomatoes, cucumber, red onion, pineapple and walnuts, dressed with a honey and ginger vinaigrette.

14€

Caesar Salad

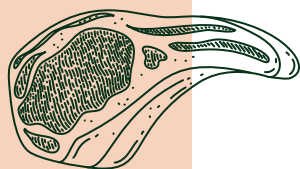
Lettuce hearts, accompanied by cherry tomatoes, boiled egg, grated parmesan cheese, bacon and crispy croutons, bathed in delicious homemade caesar sauce.

Chicken 14€
Prawns 15,5€

we give you the choice



Salads



Beef Sirloin

Tender beef sirloin accompanied by sautéed potatoes, cherry tomatoes and mushrooms.

31€

Black Angus Beef Entrecôte 250gr

Delicious meat accompanied by sautéed potatoes, cherry tomatoes and mushrooms.

25€

★ Lamb Shank

Slow-cooked lamb shank with thyme sauce, Robuchon purée and sautéed vegetables.

25€

Meats

Tarragon Chicken

Tarragon Chicken served with rice sautéed with vegetables.

16,5€

Beef Stroganoff

Creamy russian-style beef stew, served with rice and sautéed vegetables.

22€

BBQ Pork Ribs

Tender pork ribs smothered in BBQ sauce, topped with a tower of tempura onion rings, served with chips and coleslaw.

21€

★ Lemon and Ginger Chicken

Tender free-range chicken breast with lemon, ginger and soy sauce, served with mango and pineapple salad.

19€

Amimi Burger

Beef burger cooked to your liking with tomato, lettuce, red onion, cheddar cheese and chipotle-mayo.

16,5€

★ Chateau Briand 500gr (min. 2 pax)

Premium beef cut accompanied by sautéed potatoes, cherry tomatoes and mushrooms.

30€ p.p

Notes

For some, a dish. For us, a declaration of love for cooking.



Sauces

Pepper 2,5€
Blue cheese 2,5€
Mushrooms 2,5€



**Prices are quoted in euros, including taxes.*

Fish

Prawns in Vodka sauce

Juicy prawns flamb  ed with vodka accompanied by aromatic rice and a colourful stir-fry of fresh vegetables.
18  

Teriyaki Salmon

Salmon fillet glazed in teriyaki sauce, served with oriental-style three-delight rice.
21  

Cod Confit

Cod cooked at low temperature on a bed of vegetable Ratatouille topped with prawns and accompanied by a delicate ros   champagne sauce.
25,9  

★ Sea Bass Loin

Sea bass loin with potato scales, served with a saffron emulsion.
21  



For mini chefs

Amimi Mini Burger

Beef mini burger with cheese and french fries.
8  

Breaded Chicken

Breaded chicken with french fries.
8  

Breaded Fish

Breaded fish with french fries.
8  

Spaghetti Bolognese
8  

Spaghetti with tomato sauce
7  



Desserts

Chocolate Brownie

Warm, rich chocolate cake, served with pistachios and vanilla ice cream.
9  

Cheesecake

Soft and creamy, with a crunchy biscuit base and delicately baked. Served with a caramel topping and a scoop of vanilla ice cream.
9  

Tiramisu

Classic Italian dessert with layers of coffee and amaretto sponge cake and delicious mascarpone cream.
9  

Roasted Pineapple

Caramelised roasted pineapple, tropical passion fruit topping and coconut ice cream.
9  

Notes

A homemade dessert, the perfect finishing touch to an unforgettable evening.



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