https://www.privatediningrooms.co.uk/restaurant/aubaine-heddon-street/

AUBAINE

BRUNCH MENU

LE PETIT DEJEUNER..... TOUTE LA JOURNEE

Full French 12
Toulouse sausage, Alsace bacon, free range eggs "de votre choix" mushrooms & Provençale haricot beans

Œufs Benedict 9
Serrano ham, poached eggs, toasted brioche & hollandaise sauce

Œufs Royal 9.75
Smoked salmon, poached eggs, toasted brioche & hollandaise sauce

Œufs Florentine 9
Spinach, poached eggs, toasted brioche & hollandaise sauce

Omelette 7.50
Add tomatoes, mushrooms, cheese or ham 1.50

Œufs brouillés/ Scrambled eggs 7.50
with toast, kale & roasted tomato

Œufs pochés/ Poached eggs 6
with toast, kale & roasted tomato

Pain Perdu et Myrtilles 10
French toast & blueberries

Tartine d'avocat 10.5
Avocado toast, poached eggs, slow roasted tomatoes & toasted seeds

Salade de fruits 8.50

Add extra smoked salmon, Toulouse sausage, Alsace bacon or avocado 2.50

STARTERS

Soupe du Jour 6.50
Seasonal soup served with sourdough bread

Burrata 10
Burrata, cherry tomatoes, extra virgin olive oil & crostini

Rillettes de canard & oeuf pocher 8
Duck rillettes on toast with soft poached egg & truffle oil, baby leaf salad

Calamars Frits 9.50
Paprika & chilli-dusted calamari, fresh chilli, spring onion & lime aïoli

Tartare de Saumon 9
Salmon tartare, avocado, confit lemon & crostini

Carpaccio de Boeuf, Vinaigrette aux Truffes 14.50
Beef carpaccio, truffle oil, rocket & Parmesan cheese

TO SHARE

Charcuterie board 18.50
Serrano ham, duck rillettes, bresaola, chorizo with gherkins & marinated olives

Aubaine's sharing board 17.75
Buffalo mozzarella, Serrano ham, grilled marinated vegetables, marinated olives, crudités, paprika & chilli-dusted calamari

Camembert au four 16
Baked whole camembert with crushed walnuts & truffle oil, served with crostini & baby leaves salad

SALADS

Superfood Salad 6 / 9
Quinoa, roast butternut squash, beetroot, broccoli, mung beans, alfalfa, peas, pomegranate & mixed seeds
(Add a chicken breast 7.50 or grilled halloumi 4.50)

Salade de chèvre chaud 9.50
Warm goat's cheese on our cereal toast, frisée salad, apple, grapes & walnuts

Salade Niçoise 15
Seared tuna steak (140g), soft-boiled free range egg, green beans, cherry tomatoes, new potatoes, red onions, Kalamata olives & mixed leaves

Salade Caesar 7.50
Aubaine Caesar salad with baby gem lettuce, Parmesan, brioche & rosemary croutons
(Add a chicken breast 7.50)

MAINS

MEAT

Poulet Paillard 13
Chicken Paillard, Kalamata olives, pistachios, pesto, sun-dried tomatoes & rocket

Aubaine Burger au Filet de Bœuf 18.50
The Aubaine burger is a sliced beef fillet served in a brioche bun with fries, Aubaine 'slaw, honey & truffle mayonnaise

Filet de Bœuf 26.50
Beef fillet (220g), fries, crispy shallots & peppercorn sauce

Canard 16.50
Roast Duck breast, orange & Szechuan pepper sauce with herb pomme purée

FISH

Moules Marinière et frites 15.50
Mussels, white wine, parsley & fries

Loup de Mer 16.50
Pan-fried sea bass, crushed confit fennel, sauce vierge & basil

Saumon 16.50
Baked fillet of salmon, wilted spinach, hollandaise sauce with lemon & sun-dried tomato dressing

Lobster Brioche Roll 19.50
Lobster, confit tomato, avocado, iceberg lettuce, basil leaf, chilli mayonnaise & fries

Spaghetti au Homard 28
Spaghetti, lobster, tomato, cream & basil

Ravioli de Gorgonzola & Noix 13.75
Ravioli filled with Gorgonzola, walnuts, porcini broth & fresh herbs

SIDE DISHES

Creamy kale, spinach & garden peas 3.75

Fries

Green beans & shallots

Mashed potato

Tomato & onion salad

3.50 each

Mix leaf salad

Broccoli, chilies, toasted almonds & lemon oil 3.75

SANDWICHES

Le Croq' Aubaine 10
Serrano ham, Gruyère & béchamel in our sourdough bread

Le Croq' Aubaine Végétarien 10
Goat's cheese, spinach, pine nuts & caramelised onions in our sourdough bread

DESSERTS & CHEESES

L'Assiette de fromage 8.50
Camembert, Reblochon, goat's cheese with quince jelly & grapes

Sélection des desserts, glaces, fromage ou café
Ask a member of the team about our delicious selection of cheese, desserts, ice-creams & coffees

Prices include VAT. An optional 12.5% service charge will be added to your bill.
For all allergy and intolerance information please speak to a member of the management team.
We cannot guarantee that any dish is trace free from any allergen.

** These cheeses are unpasteurised*