

AUBAINE

APÉRITIF

From 11am Saturday
From 12 noon Sunday

Devaux Grande Réserve Champagne, Troyes, France, N.V	10
Champagne Bellini Devaux grande réserve, white peach purée	11. ⁷⁵
Bloody Mary Absolut vodka, tomato juice, celery, seasoning	8
La Parisienne IPA ^{33cl} Malty and brioche flavoured Parisian craft beer	6. ⁷⁵
Summer G&T Diplôme dry gin, Double Dutch cucumber & watermelon tonic, fresh cucumber	9
Elderflower spritz St Germain, white wine, soda	8. ⁵

ALL DAY BREAKFAST

Breakfast cassoulet Smoked Montbéliard sausage, confit duck leg, fried egg, Alsace bacon, grilled tomatoes, baked haricot beans, herb crust	13. ⁵
Asparagus and wild mushrooms on potato rösti ^v Parmesan, mixed leaves, rocket oil	9. ⁵
French toast croissant Alsace bacon, caramelised banana, maple syrup or / Mixed berries, dried coconut ^v	11. ⁵
Free range poached or scrambled eggs on our meule toast ^v Kale, slow roasted tomatoes	7. ⁵
Scrambled eggs and black truffle on our meule toast ^v	12. ⁵
Omelette and our seigle noir toast Plain or egg white omelette, kale, slow roasted tomatoes	7. ⁵
Add a filling Tomatoes, mushrooms, cheese or ham	1. ⁵
Breakfast salad ^{v, df} Asparagus, soft boiled egg, mixed leaves, avocado, sweet drop peppers, mung bean sprouts, tofu dressing	9
Avocado on our cereal toast ^{v, df} Poached eggs, slow roasted cherry tomatoes, toasted seeds	10. ⁵
Benedict Serrano ham, poached eggs, toasted brioche, hollandaise sauce	9. ⁵
Lobster Benedict Lobster, poached egg, potato rösti, hollandaise sauce	14
Royale Smoked salmon, poached eggs, toasted brioche, hollandaise sauce	9. ⁷⁵
Florentine ^v Spinach, poached eggs, toasted brioche, hollandaise sauce	9

EXTRAS

Add crispy Alsace bacon, smoked Montbéliard sausage, avocado or smoked salmon	2. ⁷⁵
Add mushrooms or slow roasted tomatoes ^v	2. ⁵
Replace your toast or brioche with a potato rösti ^{v, df}	1

FOR THE TABLE

Tasting board Mini merguez sausages, calamars frits, crudités, bresaola, Serrano ham, Gruyère, mixed olives, anchoïade dip, chilli-lime aioli, Aubaine bread selection	22
Sharing tarte ^v Heritage tomatoes, ricotta, buffalo mozzarella, rocket, pesto, pine nuts Add prosciutto	15 2. ⁷⁵
Baked Camembert ^v Crushed walnuts, truffle oil, crostini, baby leaves Add prosciutto	16 2. ⁷⁵

TO START

Soupe du jour ^v Seasonal soup, our sourdough bread	6. ⁵
Burrata ^v Heritage tomatoes, pink grapefruit, honey, lavender oil	10
Tuna tartare Cucumber, spring onion, wasabi crème fraîche, feuille de brique	10
Calamars frits Paprika, chilli, spring onion, chilli-lime aioli	9. ⁵
Beef carpaccio Parmesan, truffle oil, rocket	14. ⁵

SALADS

Superfood salad ^v Quinoa, courgette, aubergine, peas, tenderstem broccoli, mung bean sprouts, alfalfa, pomegranate, mixed leaves, mixed seeds, French dressing Add corn fed chicken breast Add halloumi	9. ⁵ 7. ⁵ 4. ⁵
Salade de chèvre chaud ^v Warm goats' cheese, cereal toast, baby gem lettuce, mixed leaves, apple, grapes, walnuts, French dressing	9. ⁵
Caesar salad Baby gem lettuce, Parmesan, brioche & rosemary croutons, anchovy Caesar dressing Add corn fed chicken breast	7. ⁵ 7. ⁵
Tuna and chilli mango salad ^{df} Seared tuna, baby gem lettuce, mango, mixed leaves, cucumber, chilli, coriander	15. ²⁵

CROQUES

Toasted sandwich filled with béchamel sauce and artisan filling	
Black truffle, Brie, Gruyère, in our seigle noir bread ^v	10
Serrano ham, Emmental, Gruyère, grain mustard in our meule bread	10

FROM THE LAND

Chicken paillard Butterfly chicken breast, Kalamata olives, green beans, shallots, pistachios, pesto, sundried tomatoes, rocket	14. ⁵
Summer pearl barley risotto ^v Peas, broad beans, pearl barley, feta, mixed seeds	12
Burgers All burgers served with red cabbage slaw and fries	
Aubaine burger Sliced beef fillet, Gruyère, shredded iceberg lettuce, beef tomato, honey and truffle mayonnaise, brioche bun	18. ⁷⁵
Wagyu burger 100% Highland wagyu beef, Cheddar, shredded iceberg lettuce, beef tomato, green peppercorn mayonnaise, homemade ketchup, honey mustard, smoked brioche bun	21
Filet de bœuf Fillet ^(220g) , summer salad, fries	26. ⁵
Add butter Café de Paris Smoked Alsace bacon	1. ⁵
Add sauce Grain mustard béarnaise Mushroom & ceps Peppercorn	2. ⁵

FROM THE SEA

Moules Marinière Mussels, white wine, garlic, parsley, fries	15. ⁵
Sea bass Seared sea bass, carrot purée, tenderstem broccoli, confit lemon, sundried tomato dressing	16. ⁷⁵
Lobster spaghetti Lobster, spaghetti, lobster bisque, slow roasted cherry tomatoes, basil cress	28
Lobster brioche Lobster, beef tomato, avocado, shredded iceberg lettuce, basil leaf, chilli mayonnaise, brioche bun, fries	18. ⁵

SIDES

Fries ^{v, df}	3. ⁵
Sweet potato fries ^{v, df}	3. ⁵
Chargrilled baby gem lettuce Parmesan, anchovy Caesar dressing	3. ⁷⁵
Creamed spinach, kale, peas ^v	3. ⁷⁵
Half avocado ^{v, df} Pink grapefruit, pomegranate, basil, lemon oil	3. ⁷⁵
Sautéed green beans ^v Broad beans, pearl onions	3. ⁵
Grilled chilli tenderstem broccoli ^{v, df}	3. ⁷⁵
Mashed potato ^v	3. ⁵
Mixed leaves salad ^{v, df}	3. ⁵

Please let us know if you have any allergies or intolerances. Discretionary service charge of 12.5% is included in your bill.

@aubaineuk #aubainerestaurant

v - vegetarian / df - dairy free