

AUBAINE

BRUNCH MENU

LE PETIT DEJEUNER..... TOUTE LA JOURNEE

Full French 12.50
Toulouse sausage, Alsace bacon, free range eggs "de votre choix"
mushrooms & Provençale haricot beans

Œufs Benedict 9.50
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

Add extra smoked salmon, Toulouse sausage,
Alsace bacon or avocado 2.75

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

Œufs pochés/ Poached eggs 6.50
with toast, kale & roasted tomato

Pain Perdu et Myrtilles 10
French toast & blueberries

Tartine d'avocat 10.50
Avocado toast, poached eggs, slow roasted
tomatoes & toasted seeds

Salade de fruits 8.50

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 8.50
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 aioli

Tartare de Saumon 10
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 9.50
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 15.25
Seared tuna steak (140g), soft-boiled free range egg, green beans,
cherry tomatoes, new potatoes, red onions, Kalamata olives & mixed leaves

Salade Caesar au poulet 15.00
Chicken breast, baby gem lettuce, Parmesan,
brioche & rosemary croutons

MEAT

Poulet Paillard 14.50
Chicken Paillard, Kalamata olives,
pistachios, pesto, sun-dried tomatoes & rocket

Aubaine Burger au Filet de Bœuf 18.75
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 16.75
Roast Duck breast, orange &
Szechuan pepper sauce with herb pomme purée

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

MAINS

FISH

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

Loup de Mer 16.75
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

SIDE DISHES

Creamy kale, spinach & garden peas 3.75

Green beans & shallots

Mashed potato 3.50 each

Tomato & onion salad

Mix leaf salad 3.75
Broccoli, chilies, toasted
almonds & lemon oil

SANDWICHES

Le Croq' Aubaine 10.75
Serrano ham, Gruyère & béchamel in our
sourdough bread

Le Croq' Aubaine Végétarien 10.75
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



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