

AUBAINE

LUNCH MENU

APERITIF

Devaux Grande Réserve, Epernay, France, N.V	10	56.00	Prosecco Spumante, Ca'di Alte	7.70	30
Devaux Cuvée Rosé, Epernay, France, N.V	12	69.00	Prosecco Rosato Spumante, Ca'di Alte	8.50	33
Aperol Spritz - Prosecco, Aperol, Sparkling Water	9.50		Negroni - Diplôme Gin, Campari, Martini Rosso	8.50	
		Champagne glass 125ml	Prosecco glass 150ml	Bottle 75cl	

STARTERS

Soupe du Jour 6.50 Seasonal soup served with sourdough bread	Calamars Frits 9.50 Paprika & chilli-dusted calamari, fresh chilli, spring onion & lime aioli
Burrata 10 Burrata, cherry tomatoes, extra virgin olive oil & crostini	Tartare de Saumon 10 Salmon tartare, avocado, confit lemon & crostini
Rillettes de canard & oeuf poché 8.50 Duck rillettes on toast with soft poached egg & truffle oil, baby leaf salad	Carpaccio de Boeuf, Vinaigrette aux Truffes 14.50 Beef carpaccio, truffle oil, rocket & Parmesan cheese

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 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 de chèvre chaud 9.50 Warm goat's cheese on our cereal toast, frisée salad, apple, grapes & walnuts	Salade Caesar au poulet 15.00 Chicken breast, baby gem lettuce, Parmesan, brioche & rosemary croutons

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
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MAINS

MEAT	FISH
Poulet Paillard 14.50 Chicken Paillard, Kalamata olives, pistachios, pesto, sun-dried tomatoes & rocket	Moules Marinière et frites 15.50 Mussels, white wine, parsley & fries
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	Loup de Mer 16.75 Pan-fried sea bass, crushed confit fennel, sauce vierge & basil
Filet de Bœuf 26.50 Beef fillet (220g), fries, crispy shallots & peppercorn sauce	Saumon 16.50 Baked fillet of salmon, wilted spinach, hollandaise sauce with lemon & sun-dried tomato dressing
Canard 16.75 Roast Duck breast, orange & Szechuan pepper sauce with herb pomme purée	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 3.50 each	Tomato & onion salad	Mix leaf salad	Broccoli, chillies, toasted almonds & lemon oil 3.75
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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
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DESSERTS & CHEESE

L'Assiette de fromages 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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