

## Aubaine - Selfridges Sample Menu

### **Breakfast / brunch**

*Portobello mushroom and goats' cheese on potato rösti*

*£9.5*

*Kale, red pepper purée*

*French toast brioche £11.5*

*Strawberries, blueberries, caramelised banana, crème fraîche, maple syrup*

*The Aubaine basket £10*

*Basket of our breads, croissant and confit de Provence jams Tea or coffee Fresh orange juice*

*The avocado breakfast £13.5*

*Avocado on our cereal toast, poached eggs, slow roasted cherry tomatoes, toasted seeds Tea or coffee Fresh orange juice*

*Fruit salad £8.5*

*Mango, kiwi, cantaloupe, strawberries, blueberries, pineapple, orange, banana, passionfruit, pomegranate*

*Bircher muesli £7.5*

*Oats soaked in apple juice, mixed seeds, pistachios, dried fruit topping*

*Chia seed and homemade granola pot £8.5*

*Granola, quinoa, chia seeds, Greek yoghurt, coconut milk, soya milk, spiced plum*

*Scrambled eggs and black truffle £12.5*  
*Served on our meule toast*

*Breakfast salad £9*  
*Asparagus, soft boiled egg, mixed leaves, avocado,*  
*sweetie drop peppers, mung bean sprouts, tofu dressing*

*Benedict £9.5*  
*Serrano ham, poached eggs, toasted brioche, hollandaise*  
*sauce*

*Lobster Benedict £14*  
*Lobster, poached egg, potato rösti, hollandaise sauce*

*Royale £9.75*  
*Smoked salmon, poached eggs, toasted brioche,*  
*hollandaise sauce*

*Florentine £9*  
*Spinach, poached eggs, toasted brioche, hollandaise*  
*sauce*

**Lunch / dinner**

*Superfood salad £10.5*  
*Baby kale, butternut squash, farro, pomegranate,*  
*linseed, cauliflower couscous, pomegranate molasses*  
*dressing*

*Salade de chèvre chaud £12*  
*Goats' cheese crottin, cereal toast, baby gem lettuce,*  
*mixed leaves, apple, grapes, candied walnuts, French*  
*dressing*

*Chicken caesar salad £15*  
*Baby gem lettuce, Parmesan, brioche & rosemary*

*croutons, anchovy Caesar dressing*

*Confit salmon £15.5*

*Potato salad, green olive purée, beetroot, radish, soft  
boiled egg, bitter leaves*

*Lobster spaghetti £32*

*Lobster, spaghetti, lobster bisque, slow roasted cherry  
tomatoes, basil cress, lobster & espelette pepper oil*

*Moules Marinière £15.5*

*Mussels, white wine, garlic, parsley, fries*

*Beef fillet £27.5*

*Puffed wild rice and oat crust, lovage emulsion, veal jus,  
watercress*

*Chicken breast £17.5*

*Cèpe purée, cavolo nero, tenderstem broccoli, red  
chicory, beetroot, Parmesan gel, chicken cream,  
crackling*

*Sea bream £19.5*

*Spinach purée, bok choy, tenderstem broccoli, onion bajhi,  
smoked yogurt, curry sauce*

*Fregola risotto £18.5*

*Cèpe, confit shiitake, king oyster mushroom, truffle oil,  
tarragon, Parmesan crisp*

*Lobster brioche £18.5*

*Lobster, beef tomato, avocado, shredded iceberg lettuce,  
basil leaf, chilli mayonnaise, brioche bun, fries*

*Wagyu rump cap £40*

*Fregola pasta, confit shallot, black garlic, walnut salsa verde, watercress*

*Halibut £32*

*Parsnip purée, baby fennel, samphire, prawn & thyme croquette, parsnip crisp, oyster leaf, bouillabaisse sauce*

*Braised veal cheek £28*

*Confit potato, king oyster mushroom, mangetout, runner beans, mint, apple purée, veal jus*

*Raviole de Royan £15*

*Runner beans, kale, beetroot, mangetout, spicy granola, lotus crisp mushroom consommé*

*Aubaine burger £18.75*

*Sliced beef fillet, Gruyère, shredded iceberg lettuce, beef tomato, honey & truffle mayonnaise, croissant bun*

*Wagyu burger £21*

*100% Wagyu beef, Cheddar, shredded iceberg lettuce, beef tomato, green peppercorn mayonnaise, homemade ketchup, honey mustard, smoked brioche bun*

### **Desserts**

*Mille - feuille £5.8*

*Nutella profiterole £8.5*

*Vanilla ice cream, hot chocolate sauce, roasted hazelnuts*

*Cheese platter £6.5*

*A selection of French cheeses*