



AUBAINE

Created by Head Chef Jean-Pierre Venturini exclusively for Selfridges, this couture menu features inventive twists on classic French flavours, as well as Aubaine signature dishes.

APERITIF

White Peach Champagne Bellini.....	11.75
Devaux Grande Réserve, Epernay, France, N.V.....	10.00
Devaux Cuvée Rosé, Epernay, France, N.V.....	12.00

STARTERS

Soupe du Jour.....	7.95
Seasonal soup & sourdough bread	
Burrata.....	10.00
Burrata, cherry tomatoes, extra virgin olive oil & crostini	
Calamars Frits.....	9.50
Paprika & chilli-dusted calamari, fresh chilli, spring onion & lime aioli	
Tartare de Thon.....	11.50
Tuna tartare, avocado espuma, squid ink crispy rice, lime, chilli, spring onion, soy dressing & coriander cress	
Carpaccio de Bœuf.....	14.50
Beef fillet, quail egg, Parmesan croquette, rocket oil, green beans & pickled walnuts	
Canard Fumé et Lentilles.....	13.50
Puy lentils, smoked duck breast, Wagyu salami, pickled girolles, Parmesan, truffle oil & mizuna cress	

MAINS

SALADS

Superfood Salad.....	9.00
Quinoa, roast butternut squash, beetroot, broccoli, mung beans, alfalfa, peas, pomegranate & mixed seeds	
• Chicken breast + 7.50 • Grilled halloumi + 4.50	
Salade de Chèvre Chaud.....	9.50
Warm goat's cheese on cereal toast, frisée lettuce, apple, grapes & walnuts	
Salade Niçoise.....	15.00
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
Aubaine Caesar salad with corn-fed chicken breast, baby gem lettuce, Parmesan, brioche & rosemary croutons	

VEGETARIAN

Risotto d'Orzo & Fourme d'Ambert.....	15.50
Orzo, Fourme d'Ambert blue cheese, fennel purée, apple & parsnip crisps	

MEAT

Filet de Bœuf.....	26.50
Beef fillet (220g), fries, crispy shallots & peppercorn sauce	
Poulet.....	16.50
Corn-fed chicken breast, white bean & truffle purée, tenderstem broccoli, wild mushrooms & red wine jus	
Agneau.....	22.50
Lamb rump & grilled cutlet, tenderstem broccoli, apricot cracked wheat, roasted fig, Parmesan foam & red wine jus	

LA BRIOCHE

Aubaine Burger au Filet de Bœuf.....18.50
Sliced beef fillet, brioche bun, Aubaine 'slaw & fries
with honey truffle mayonnaise

Homard Brioche Roll.....19.50
Lobster, brioche bun, confit tomato, avocado,
iceberg lettuce, basil, chilli mayonnaise & fries

SEAFOOD

Moules Marinière.....15.50
Mussels, white wine, parsley & fries

Loup de Mer.....19.50
Pan fried sea bass, cauliflower, celeriac purée,
runner beans, red chicory, buckwheat tuile,
star anise & rosemary jus

Rouget Gris.....18.00
Mullet, slow-cooked squid, roasted salsify,
pickled wild mushrooms, samphire,
mussels & roast potato broth

Spaghetti au Homard.....28.00
Spaghetti, lobster, lobster bisque, tomato, cream & basil

SIDES

Creamy kale, spinach & garden peas.....3.75

Fries.....3.50

Green beans & shallots.....3.50

Mash potato.....3.50

Tomato & onion salad.....3.50

Mixed leaf salad.....3.50

Broccoli, chilli, toasted almonds & lemon oil....3.75

CHEESE & DESSERT

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

Sélection des Desserts

Ask a member of the team about our delicious selection
of patisserie and ice creams

DIGESTIF

Rémy Martin V.S.O.P, Cognac, France.....6.95

Berneroy V.S.O.P, Calvados, France.....6.95

Janneau V.S.O.P, Grand Armagnac, France.....9.00

HOT DRINKS

COFFEE

Espresso.....2.50

Double Espresso • Americano.....3.50

Macchiato.....3.10

Double Macchiato.....3.80

Cappuccino • Latte • Flat White.....3.75

Mocha • Hot Chocolate.....4.40

MARIAGE FRERES TEA.....4.40

Maison de Thé à Paris depuis 1854

French Breakfast • Earl Grey Imperial

Darjeeling Himalaya • Thé Vert Fuji-Yama

Vert Provence • Marco Polo • Sultane Ceylon

FRESH TEAS

Mint • Ginger • Lemon.....3.80

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.





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