



## DESSERT

- Apple tarte tatin** 6.<sup>5</sup>  
Cinnamon ice cream, vanilla custard
- Nutella profiterole** 8.<sup>5</sup>  
Vanilla ice cream, hot chocolate sauce, roasted hazelnuts
- Lemon cake** 6.<sup>5</sup>  
Lemon sorbet, raspberry coulis, crushed almonds

### CHEESES

- 8.<sup>5</sup>  
Fresh truffle infused Camembert, Stilton,  
Kidderton Ash goats cheese, Gruyère,  
Aubaine bread selection, grapes,  
celery, apples, dried apricots, walnuts

### PÂTISSERIE

All our pâtisserie is made by experienced in-house  
pastry chefs and individually hand finished.

- Chocolate éclair** 4.<sup>5</sup>  
**Mille-feuille** 5.<sup>5</sup>  
**Yuzu lemon & meringue tart** 6.<sup>5</sup>  
**Carrot cake** 5.<sup>5</sup>  
**Pistachio & raspberry cake** 5.<sup>5</sup>

Our daily selection is subject to availability.

### DESSERT WINES & PORT

- Château Laville Sauternes 125<sup>ml</sup>** 13  
Bordeaux, France, 2013
- LBV Port 125<sup>ml</sup>** 7.<sup>3</sup>  
Sandeman, Douro, Portugal

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchens, we cannot guarantee the absence of allergens in any of our dishes. A discretionary service charge of 12.5% is included in your bill.

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