

Aubrey's Traditional Creperie

Nottingham Food & Drink Festival Menu

Wednesday 29th June – Sunday 10th July

Galettes – Savoury

- Black Olive pâté, caramelised onions, baby spinach, toasted seeds and sundried tomatoes. (Vg).
- Organic smoked salmon with a ginger mascarpone, chives, rocket, oil, lemon and cracked black pepper.
- Goats cheese salad – Soft creamy goats cheese, sliced apple, walnuts, spring onions, honey, leaf and vinaigrette. (V).
- Super Complète – Ham, egg, emmental, tomatoes, pan-fried onions and mushrooms.

V = Vegetarian Vg = Vegan.

All Galettes are naturally gluten, wheat and dairy free.

Crêpes – Sweet

- Poached pears in syrup served with a butter toffee sauce and toasted flaked almonds.
- Strawberries served with a rich milk chocolate sauce and a vanilla dusting.
- Caramelised apples in cinnamon served with honey and crème fraiche.
- Summer fruits in a Chambord coulis topped with mascarpone and dusted with icing sugar.

Please note that vegan and gluten/wheat free options of the sweet crêpes are available upon request.

Menu 1

Choice of one savoury and one sweet from this menu. £9.00



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