

Tuesday, August 31, 2010

good living **taste of europe** special report

Dine the old-fashioned way

Following long-held European traditions can lead to delicious ends, writes **Carli Ratcliff**.



If you want to make an omelet you have to break eggs. At Bitton Gourmet Cafe in Alexandria, owner/chef David Bitton and the chefs in his kitchen crack more than 2000 a week. His breakfast menu includes French staples: omelet, crepes and plenty of hollandaise sauce.

"All require a lot of eggs," French-born Bitton says. "We make omelet the traditional 'baveuse' way, still with a dribble," he says. "Customers appreciate that we stick to the traditional European way of doing things, good service and good food prepared with love."

At Willow Vale Mill, near Laggan in the Southern Highlands, chef Graham Liney subscribes to a similar philosophy. His restaurant is European table d'hote style. There is no choice, what he's cooked today is what's on offer tonight. It is a formula that has worked well for 26 years. "Presenting a meal this way means I have 100 per cent

As it should be ... Graham Liney says food should be cooked si

interaction with my customers," Liney says. "Cooking for them and then dining with them forges a relationship." And many of them are lasting. "I have just cooked for the fourth generation of one family," he says. "Kids that once played under the table while their

parents were dining married here." Entree might be a summer or soup in v by "three of four roa cassoulet," Liney sa available and I feel Vegetables come fr

If you want to make an omelet you have to break eggs. At Bitton Gourmet Cafe in Alexandria, owner/chef David Bitton and the chefs in his kitchen crack more than 2000 a week. His breakfast menu includes French staples: omelet, crepes and plenty of hollandaise sauce.

"All require a lot of eggs," French-born Bitton says.

"We make omelet the traditional 'baveuse' way, still with a dribble," he says. "Customers appreciate that we stick to the traditional European way of doing things, good service and good food prepared with love."

- Bitton Gourmet Cafe**
36-37a Copeland Street, Alexandria, 9519 5111.
- Willow Vale Mill Guesthouse Restaurant**, Peelwood Road, Laggan, 4837 3319.
- Prague Beer Restaurant**
42 Kellett Street, Potts Point, 9368 0898.
- Bavarian Bier Cafes**
bavarianshavemorefun.com.
- Belgian Beer Cafes**
belgian-beer-cafe.com.au.

The owner of Prague Beer Restaurant in Potts Point, Michal Sestak, agrees. Having migrated from Prague in 1993, Sestak soon discovered there was a market for Czech beer and food shared among friends. He began importing beer from his homeland and opened his restaurant in 2004. "Customers want a feast to accompany the beers," he says.

atter is for d of smoked st duck, slices ut and a side o
arian Bier Cafe d steins, while fes pair their beers with s and chips.