

Bitton 20 Célébrer 20 ans

AUTUMN DINNER MENU

À PARTAGER

TO SHARE

Assiette de charcuterie 1 person 22, 2 people 35, 4 people 60
Cured meats, chicken liver parfait, rillettes, pickles, baguette,
Bitton pear and cinnamon jam

Pain à L'ail confit 3.5
Brasserie Bread caramelised
garlic bread

Baguette 3.5
Warm whole baguette with Pepe Saya butter,
EVO oil, **Bitton balsamic dressing**

Foie gras 40g 35 / 80g 65
Foie gras, onion jam, brioche bread

Caviar perle noire 40
10g Black Pearl caviar, blinis, Pepe Saya crème fraîche 10g

ENTRÉES

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Huîtres 4 each, 22 half dozen, 40 dozen
Freshly shucked Oysters, red wine vinaigrette

Parfait au foie de poulet 18
Chicken liver parfait, poached sultanas, toasted brioche, **Bitton pear and cinnamon jam**

Gravlax de saumon 18
Salmon gravlax, apple and celeriac remoulade, watercress, dill oil

Coquilles Saint-Jacques grillées 20
Pan fried scallops, garlic butter, lemon and thyme crumb

Soufflé au fromage de chèvre 18
Twice baked goats cheese soufflé, endive, pear and walnut salad

Escargots de Bourgogne 18

PLATS PRINCIPAUX

MAINS

Sole meunière 34
Sole with sautéed spinach, onion, potato

Canard confit 35
Confit duck leg, carrot puree, roasted carrots, caramelised orange sauce

Fillet de Barramundi 34
Crispy skinned fillet of barramundi, tomato and olive ragout

Croupe d'agneau rôti 32
Roast lamb rump, white bean cassoulet

Fillet de Boeuf sauce au poivre 38
Fillet de beef, peppercorn sauce

Steak frites 30
Steak and frites with café de paris butter and watercress salad

Gnocchi accompagnés aux champignons et a la truffle 28
Gnocchi with Mushrooms and Truffles

ACCOMPAGNEMENTS

SIDES

Salade verte 9
Butter and iceberg lettuce, chives, **Bitton dressing**

Pomme Frites 9

Haricot à la vapeur 9
Steamed green beans, **Bitton lemon dressing**

Pomme Pureé 9

DESSERTS

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Tarte aux citrons 14
Lemon tart, pepe saya crème fraîche,
mixed berry compote

Pudding au pain et au beurre 14
Bread and butter pudding,
crème anglaise, **Bitton orange jelly**

Bavarois aux fraises rôties 15
Roasted strawberry bavarois

Fondant au chocolat 16
Chocolate fondant, praline biscuit, salted caramel ice cream

Assiette de fromages 12 / 17 / 22
Selection of French cheeses, fresh fruit,
Bitton orange jelly, lavoche, baguette
and muscatels

Crepes suzette vanilla bean ice cream 15

PLEASE NOTE

Please talk to our wait staff about any special dietary requirements.
GF bread is available. 10% surcharge applies on Public Holidays.
Bitton products are indicated in bold and are available for purchase in the Café or online.
No split bills.

All credit card payments will incur a 1.5% surcharge.

