

## DÉJEUNER

Salad of Witlof, Organic Ham, Walnuts, Herb Croutons  
Bitton Tarragon Mustard Vinaigrette - 24

Champagne Poached Trout  
Cucumber, Baby Capers, Kipfloer Potato Salad  
Horseradish Creme Fraiche- 32

200g Grass Fed Beef Burger or Plant Based Lentil Burger  
Fresh Tomato, Mixed Leaves  
Caramelised Onion, Milk Bun  
Bitton Spicy Vegetable Pickle, Mayonnaise with Fries - 24

Oeuf Mimosa Salad  
Prawns, Avocado, Butter Lettuce - 25

Warm Cheese Tart  
Heirloom Tomato Salad, Bitton Lemon Dressing- 22

Bitton Croque Monsieur  
Organic Ham, Gruyere Cheese, Bitton Tarragon and White  
Wine Mustard, Mornay Sauce, Side Salad - 22  
Bitton Croque Madame (as above, with a Fried Egg) - 24

Bitton Moroccan Spiced Chicken Sandwich or Salad  
Mixed Leaves, Tomato, Spanish Onion,  
Cucumber, Yoghurt Dressing - 22

Pates au Pistou  
Semi Dried Tomatoes, Pine Nuts- 24

Bitton Turmeric and Black Pepper Oil Lamb Brochette  
Lemon and Garlic Roasted Capsicum, Rice Pilaf - 30

Beef Eye Fillet - 200g  
Bearnaise Sauce, Fries, Mixed Leaf Salad - 46

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## ACCOMPAGNEMENTS

- All 9

French Fries, Rosemary Salt  
Butter Braised Carrots  
Mixed Leaf Salad, Bitton Dressing  
Green Beans, Roasted Almonds

## PAIN FRAIS

- All 4.5 per person

Brasserie Bread  
Caramelised Garlic Bread

Toasted Brasserie Bread Sourdough,  
Bitton Black Olive Tapenade

Warm Whole Baguette  
with Pepe Saya Butter,  
EVO Oil, Bitton Balsamic Dressing

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## DESSERTS

- All 16

Eton Mess  
Summer Berries, Bitton Citrus Honey

Crepes Suzette  
Bitton Orange Jelly

Bread and Butter Pudding  
Creme Anglaise, Vanilla Ice Cream

Belgium Chocolate Mousse  
Creme Chantilly

Selection of French Cheeses  
St Agur Blue, Mature (18 months) Comté, Le Marquis Brie  
Baguette, Muscatels, Lavoche, Bitton Orange Jelly - 18

