WINTER MENU

Bitton

Célébrer 21 ans

TO SHARE

Charcuterie Board
Saucisson, Bresaola, Bayonne Ham, Pork,Fennel Salami
Bitton Spicy Pickled Vegetables, Cornichon, Baguette - *40*

ENTREES

Burrata, Zucchini Bandeau
Spiced Butter- *23*

Seared Scallops, Aubergine Sauce
Spicy Vegetable Pickles - *26*

Tartine du Pauvre
Brioche, Foie Gras, Sea Salt, Dark Cherry Sauce - *25*

Bonito Tartare
Citrus Dressing, Espelette, Dill - *26*

PLATS

Roasted Cauliflower Grenobloise
Almonds, Parsley, Breadcrumbs, Lemon - *38*

Market Fish
Brown Butter, Artichokes, Capers, Citrus - *45*

Chicken Fricassée
Tomatoes, Olives - *42*

200g Filet de Boeuf
Bordelaise Sauce, Frites, Petite Salad - *48*

PAIN FRAIS
- All 4.5 per person

Brasserie Bread Caramelised Garlic Bread

Warm Whole Baguette with Pepe Saya Butter,
EVO Oil, Bitton Balsamic Dressing
or Bitton Black Olive Tapenade

ACCOMPAGNEMENTS

Pomme Frites, Tarragon and Shallot Mayonnaise - *10*
Butter Lettuce, Bitton Dressing - *10*
Steamed Market Greens, Macadamia Crumb - *12*

DESSERTS
- All 17

French Baklava
Pistachios, Lemon Sorbet

Dark Chocolate and Olive Oil Mousse
Crushed Hokey Pokey

Crepes Suzette
Bitton Orange Jelly

Bread and Butter Pudding
Creme Anglaise, Vanilla Ice Cream

FROMAGE

Selection of French Cheeses
St Agur Blue, Mature (18 months) Comté, Le Marquis Brie
Baguette, Muscatels, Lavoche, Bitton Orange Jelly - *26*

Please talk to our wait staff about any special dietary requirements. GF bread is available.
Bitton products are available for purchase in the café or online.
A 10% surcharge applies on Sundays, public holidays and for parties of 12 adult guests and over.
All credit card payments incur a 1.5% surcharge.
No split bills. Thank you.