

## DÉJEUNER

Soupe à L'oignon  
French Onion Soup, Garlic Crouton- 22

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

200g Grass Fed Beef Burger  
Fresh Tomato, Mixed Leaves  
Caramelised Onion, Milk Bun  
Bitton Spicy Vegetable Pickle, Mayonnaise with Fries - 25

Salad of Cabbage and Pork Belly Crackling  
Marsala Soaked Raisins, Fresh Chives, Grated Pecorino - 26

Warm Cheese Tart  
Heirloom Tomato Salad, Bitton Lemon Dressing- 24

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

Orecchiette with Creamed Eggplant and Leek  
Bitton Tomato Sauce, Leek Crumb - 26

Butterflied Chicken Maryland  
Albefura Sauce, Baby Onions, Potatoes and Greens - 30

200g Beef Eye Fillet  
French Fries, Petite Salad - 46



## ACCOMPAGNEMENTS

- All 9

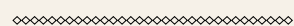
French Fries, Rosemary Salt  
Butter Lettuce, Bitton Dressing  
Steamed Market Greens

## PAIN FRAIS

- All 4.5 per person

Brasserie Bread  
Caramelised Garlic Bread

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



## DESSERTS

- All 17

Poached Quince Crumble  
Cinnamon, Masala Sabayon, Marzipan Crumb

Crepes Suzette  
Bitton Orange Jelly

Bread and Butter Pudding  
Creme Anglaise, Vanilla Ice Cream

Belgium Chocolate Mousse  
Espresso Ice Cream, Roasted Hazelnuts, Sliced Banana

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

