

DÉJEUNER

Potage St Germain Fresh Pea Soup, Pepe Saya Creme Fraiche, Warm Baguette - 18

Roasted Beetroot Salad Soft Goats Cheese, Candied Walnuts - 20

House Cured Salmon Bitton Honey Dressing, Citrus Segments, Avruga, Eshallot, Coriander - 24

Salade Campagnarde Warm Country Style Salad - Crouton, Speck, Roasted Potato, Fresh Herbs, Bitton Dressing - 22

Fresh Herb Omelette Gruyere Cheese, Petite Salad, Fries - 23

Lobster Tartine with Cucumber and Dill on Gluten Free Bake Bar Bread Bitton Tarragon Mustard Mayonnaise - 26

Grass Fed Beef Burger with Fries Fresh Tomato, Mixed Leaves, Caramelised Onion, Milk Bun Bitton Spicy Vegetable Pickle, Mayonnaise - 22

Tomato Tart, Heirloom Tomato, Dehydrated Olives Bitton Balsamic Glaze, Basil - 22

Bitton Moroccan Spiced Chicken Sandwich or Salad Mixed Leaves, Tomato, Spanish Onion, Cucumber, Yoghurt Dressing - 20

Spaghetti with Vongole Bitton Chilli Oil, Herb Crumb, Rocket, Lemon Zest - 28

Beef Eye Fillet - 180g Maitre d'Hotel Butter, Fries, Mixed Leaf Salad - 40

ACCOMPAGNEMENTS

Butter Lettuce, Eschallots, Bitton Dressing - 9French Fries - 9Steamed Green Vegetables, Bitton Lemon Dressing - 9

PAIN FRAIS

Per person - 4

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

DESERTS

Tart du Jour, Ice Cream - 16

Dark Chocolate Cremeaux Cocoa Honeycomb, Fresh Raspberries - 17

Vanilla Slice Berry Coulis, Fresh Berries - 16

Bread and Butter Pudding Creme Anglaise - 16

Cheese Selection of French Cheeses Baguette, Muscatels, Lavoche, Bitton Orange Jelly One, two, three varieties- 12/17/22



