

**Otto's**  
**Evening Tasting Menu**  
**June 2017**

During London Food Month we are offering the very special opportunity to taste the same  
Maison Burgaud Duck, prepared by our Chef and served up as a  
French Classic of Duck à l'Orange.

**4 Courses £45**  
**Flight of Wines £28**

**Raviole de Légumes d'Été aux Girolles**

Summer Vegetable and Ricotta Raviolo, Golden Chanterelle Mushroom Sauce

***2014 Riesling Saering Grand Cru, Domaine Schlumberger, Alsace (125ml)***

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**Quenelle au Poisson de Lyon, Bisque de Homard**

Classic Lyonnaise Fish Quenelle, Lobster Bisque

***2014 Côtes du Rhône Blanc, E. Guigal, Rhône (125ml)***

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**Canard de Challans à l'Orange**

The Famous Canard au Sang à l'Orange

We source our Ducks from Maison Burgaud, whose Challans ducks were served at UNESCO's  
world heritage recognition dinner at the Palace of Versailles as an ode to French food rituals  
and its singular cuisine with an epic meal for 650 luminaries  
including Michel Troisgros and Michel Rostang.

***2015 Morgon Vieille Vignes 2014, Jean-Paul Thévenet, Beaujolais (125ml)***

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**Mousse au Fraises, Tuile aux Amandes**

Strawberry Mousse, Almond Tuile, Fresh Strawberries and Coulis

***Carmes de Rieussec 2011, Sauternes (100ml)***

Whilst we do all we can to accommodate guests with food intolerances and allergies,  
we are unable to guarantee that dishes will be completely allergen-free.  
Please ask a member of staff for further information on ingredients before ordering.  
All prices include 20% VAT. An optional 12.5% service charge will be added to your bill