

**Otto's**  
**London Food Month**  
**June 2017**  
**Lunch Menu**

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.

**2 Courses £24 / 3 Courses £28**

**Quenelle au Poisson de Lyon, Bisque de Homard**  
Classic Lyonnaise Fish Quenelle, Lobster Bisque

**Gazpacho Andalouse**  
*Chilled Andalusian Gazpacho (V)*

**Carpaccio de Filet de Bœuf, Parmesan et Roquette**  
Filet of Beef Carpaccio, Rocket Salad and Shaved Parmesan

**2016 Sauvignon Blanc Attitude, Pascal Jolivet, Loire £6.95 (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.

**Barigoule d'Artichaut, Œuf Poché, Hollandaise et Jeunes Légumes**  
*New Season's Artichoke Heart, Poached Egg, Hollandaise and Baby Vegetables (V)*

**Filet de Thon Poêlé, 'Façon Niçoise'**  
Seared Fillet of Tuna 'Niçoise'

**2014 Côtes du Rhône 'Trescartes', Saint-Gayan, Rhône £7.25 (125ml)**

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**Mousse au Fraises, Tuile aux Amandes**  
Strawberry Mousse, Almond Tuile, Fresh Strawberries and Coulis

**Carmes de Rieussec 2011, Sauternes £9.50 (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