

**Otto's**  
**Private Dining Menu A**  
**3 Courses £45**

*If you would like this menu for your booking, it will need to be ordered for the whole table  
except for those with dietary requirements*

**Carpaccio de Filet de Bœuf, Parmesan et Roquette**

Filet of Beef Carpaccio, Rocket Salad and Shaved Parmesan

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

Summer Vegetable and Ricotta Raviolo, Golden Chanterelle Mushroom Sauce

**Poêlé de St Jacques, Vinaigrette à l'Orange Sanguine**

Pan Fried King Scallops, Blood Orange, Ginger and Dill Dressing

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**Barigoule de Cœur d'Artichaut et Jeunes Légumes, Œuf Poché, Sauce aux Truffes**

Poached Artichoke, New Season's Baby Vegetables, Poached Egg, Truffle Sauce

**Barbue Poêlé, Purée de Carottes, Fenouil Confit, Haricot, Sauce Citronnelle**

Roast Fillet of Brill, Carrot Puree, Confit Fennel, Runner Beans, Lemongrass Sauce

**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.

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**Crème Brûlée à la Vanille**

Vanilla Crème Brûlée

**Tarte Fine aux Poires, Glace Vanille**

Thin Poached Pear Tarte, Hazelnut Butter, Vanilla Ice Cream

**Mousse au Fraises, Tuile aux Amandes**

Strawberry Mousse, Almond Tuile, Fresh Strawberries and Coulis

**Sélection de Fromages Affinés**

Selection of Cellar Matured Cheeses

*(Supplement £5.50)*

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