

		Apéritif	
Cocktail Maison - Bellini	£9.95	Classic Champagne Cocktail	£12.50
Glass of House Champagne	£9.95	Negroni	£8.50
Kir Royale	£9.95	Kir Vin Blanc	£5.50

Entrées

Demi-Douzaine d'Escargots à la Bourguignonne, Croutons au Thym £9.95

Half a Dozen Marinated Large Burgundian Snails Baked in Parsley and Garlic Butter, Thyme Croutons

Soupe de Poissons Méditerrané, Rouille et Croutons £9.95

Classic Mediterranean Fish Soup

Asperges Vertes Anglaise et Asperges Blanches d'Argenteuil, Hollandaise £13.50

English Green Asparagus, White French Asparagus, Hollandaise

Ris d'Agneau de Lait Pané au Basilic, Sauce Piperade £12.50

Pyrenean Milk-Fed Lamb Sweetbreads coated with Basil, Roast Sweet Pepper Sauce

Poêlé de St Jacques, Vinaigrette à l'Orange Sanguine £15.50

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

Terrine de Foie Gras de Canard, Brioche £16.00

Duck Foie Gras Terrine, Toasted Brioche

Quenelle de Homard et Crabe au Poisson, Bisque de Homard £16.00

Classic Lyonnaise Fish Quenelle, White Crab Meat and Lobster and Lobster Bisque

Soufflé au Fromage de Chèvre £12.50

Goat's Cheese Souffle

CANARD DE ROUEN A LA PRESSE

Challans Duck Liver on Brioche

Challans Duck Breast, Pommes Soufflées, Haricots Verts, Otto's Duck Sauce

Challans Duck Leg, Salade Frisée

One Duck, Two Guests, Three Courses – £140

Available at Lunch and Dinner, for up to Six Guests

Pre-Booking Essential, Limited Booking Times

SEE BACK PAGE FOR MORE DETAIL ON OTTO'S CANARD A LA PRESSE

HOMARD A LA PRESSE

Scottish Lobster Claw, Scrambled Egg, Beurre Blanc, Oscietra Caviar

Scottish Lobster Tail, Baby Vegetables, Otto's Lobster Bisque, Champagne Sabayon

One Lobster, Two Guests, Two Courses – £140

Available at Lunch and Dinner, for up to Six Guests

Pre-Booking Essential, Limited Booking Times

Please note that on the rare occasion we are unable to obtain a lobster due to conditions at sea, we will contact you to rearrange your booking

SEE FRONT PAGE FOR MORE DETAIL ON OTTO'S HOMARD A LA PRESSE

Plats

Barbue Rôti, Purée de Carottes, Fenouil Confit, Haricot, Sauce Citronnelle £29.50

Pan-Fried Fillet of Brill, Carrot Puree, Confit Fennel, Runner Beans, Lemongrass Sauce

Filet de Thon Poêlé, 'Façon Niçoise' £24.50

Seared Fillet of Tuna 'Niçoise'

Risotto aux Légumes de Soleil et Champignons Des Bois, Sauce aux Morilles £24.00

Summer Vegetable Risotto, Woodland Mushrooms, Morel Sauce

Barigoule de Cœur d'Artichaut et Jeunes Légumes, Œuf Poché, Sauce Hollandaise £24.00

Poached Artichoke, Baby Vegetables, Poached Egg, Hollandaise Sauce

Agneau de Lait des Pyrénées au Romarin £27.50

Roast Milk-Fed Pyrenean Lamb, Seasonal Vegetables, Rosemary Jus

Porcelet Basque, Boudin Noir aux Pommes, Rognons de Veau, Madère £26.00

Basque Suckling Pig, French Blood Sausage, Calf Kidneys, Leek and Potato Mash, Madeira Sauce

Tournedos Rossini, Sauce Périgord £34.50

Fillet of Grass-Fed Alpine Simmental Beef, Seared Fresh Foie Gras,

Rich Truffle and Madeira Sauce, Pommes Darphin

Tartare de Bœuf Simmental, Salade, Pommes Darphin £27.00

Traditional Tartare of Hand Cut Fillet of Grass-Fed Alpine Simmental Beef Prepared Table Side

Pan-Seared Fresh Duck Foie Gras - £7.50 supplement

Since 1957, Bresse Chickens are fiercely protected under French and European law by the status of Appellation d'Origine Contrôlée and are highly valued for their gamey depths of flavour yet fine tender flesh and delicious aromas. At Otto's, we serve it in two ways: whole roasted or slow poached in a pig's bladder following a classic Lyon recipe from Mère Brazier et Paul Bocuse.

POULARDE DE BRESSE ROTIE

Whole Roasted Bresse Chicken Breast, Seasonal Vegetables, Morel Mushroom Sauce, Truffle and Madeira Sauce

Whole Roasted Bresse Chicken Leg, Sautéed Spinach, Truffle and Madeira Sauce

One Chicken, Two Guests, Two Courses – £110

Available at Lunch and Dinner, for up to Six Guests

PLEASE ASK ABOUT AVAILABILITY, THIS PRODUCT DOES NOT REQUIRE PRE-BOOKING BUT IS LIMITED

POULARDE DE BRESSE DEMI-DEUIL EN VESSIE – RECETTE DE MERE BRAZIER ET PAUL BOCUSE

3 ½ Hour Slow Poached Bresse Chicken Breast, Stuffed with Black Truffles, Seasonal Vegetables, Morel Mushroom Sauce, Truffle and Madeira Sauce

3 ½ Hour Slow Poached Bresse Chicken Leg, Sautéed Spinach, Truffle and Madeira Sauce

One Chicken, Two Guests, Two Courses – £140

Available at Lunch and Dinner, for up to Six Guests

Pre-Booking Essential, Strictly Limited

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.

Please be aware that wild meat and game dishes may contain traces of shot.

All prices include 20% VAT. An optional 12.5% service charge will be added to your bill