



Otto Tepasse photographed with his rare Duck and Lobster presses. Photograph: Richard Saker for Observer Food Monthly

Pressed duck (and lobster) at Otto's

At a time when everything is kimchi this and fermentation that, there's still a place for old-school pampering. And few do that better than Otto Tepassé. The napery at his [eponymous restaurant](#) is starched within an inch of its life, the wine list features grand crus you've only ever read about and Otto mine-hosts with the best of them. His pièce de résistance, however, transports you way back to French cuisine's late-19th-century heyday: the duck press looks the sort of thing that would have Vlad the Impaler licking his lips, but its purpose is pure culinary pleasure. Your duck is roasted rare, then, tableside, Otto carves off the breasts and legs. The carcass is scrunched in the gleaming screw-press, and the blood-rich juices mixed with wine and cognac, thickened with the bird's liver and poured over thinly sliced breast (the legs come back grilled as the next course). So far, so Escoffier, but Otto recently upped the ante with an even more ancient lobster press. I've been saving up for a return visit ever since.

ottos-restaurant.com **BG**