

Otto's

POULARDE DE BRESSE DEMI-DEUIL EN VESSIE

A French Classic
Now Available for Parties at Otto's
(8-12 Guests)



*"If you love food, I urge you to go to Otto's,
and open your heart both to a piece of pure food theatre
and to that rare thing:*

a meal you'll remember your whole life"

Tim Hayward, Financial Times, 23 August 2013

POULARDE DE BRESSE DEMI-DEUIL EN VESSIE CHICKEN IN HALF-MOURNING

The Ultimate Experience in Classic French Cuisine

A unique opportunity to host a dining experience to remember with our four course meal that includes classic French dishes of crab quenelle, apple tart tatin and the star of the show: Bresse chicken in Half-Mourning.

Bresse chicken in 'Half Mourning' is a Lyonnaise recipe par excellence. Created by La Mère Fillioux, and made famous by La Mère Brazier and Paul Bocuse, fresh black truffle slices are slipped under the skin, the chicken is placed in a pig's bladder and poached on a low temperature for about 3 hours.

The Bresse chickens have an AOC status so supply of these white chickens with black feet and a subtle gamey taste is strictly limited. At Otto's we only serve female chickens: harder to source but superior in taste.

Bon appétit – *Otto, Elin & the team*

Otto's

Four Courses
£89 per person
Available for 8-12 Guests

Quenelle de Crabe au Poisson, Bisque de Homard

Poached White Crab Meat and Fish Quenelle, Lobster Bisque

Poularde de Bresse Demi-Deuil en Vessie

Served in 2 Courses:

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

&

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

Roquefort Papillon

Optional Roquefort Papillon - £7.50 Supplement

Tarte Tatin Flambé

Tarte Tatin Flambéed at the Table

Terms and Conditions

Poularde de Bresse Demi-Deuil en Vessie:

Four courses, 8-12 guests, £89 per person
An additional cheese course is available for an extra £7.50 per person

Availability for the Bresse chicken is limited so advanced booking and deposits are required. To secure a date, please contact us at 020 7713 0107 or via email at enquiries@ottos-restaurant.com.

To confirm the reservation, a deposit of £500 is required. This is non-refundable but is deducted from the final bill. For security reasons, please do not send card details by email.

We can accommodate your party for Lunch and Dinner on Tuesdays to Fridays and for Dinner on Saturdays.

Please note that minimum spends will apply to reservations made for Saturday and Sunday Lunches as well as Lunch and Dinner on Mondays as we are usually closed.

We suggest that you pre-order your wines and an aperitif and please do not hesitate to contact us for recommendations.

A discretionary 12.5% service charge will be added to the final bill.

Please note that this special menu is only available to bookings of 8-12 guests.

Otto's

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W: www.ottos-restaurant.com