

Otto's

CANARD ROUENAIS A LA PRESSE

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

Canard a la Presse



NAME: _____ NO. _____ DATE: _____

*"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

CANARD ROUENAIS A LA PRESSE PRESSED DUCK

A Piece of Pure Theatre

A unique opportunity to host a dining experience to remember with our five course meal that includes a light salmon and crab ballotine, the archetypal French dessert of apple tart tatin and the star of the show: pressed Challans duck.

The canard Rouenais à la presse is an antique and sophisticated dish you need to see prepared and taste at least once in your life.

It is thought that this recipe was created in the nineteenth century by Mechenet, a chef from Rouen. Frédéric Delair made the pressed duck his speciality at La Tour D'Argent and Auguste Escoffier brought it to London and the Savoy. Now you can join the likes of Queen Elizabeth II, Franklin D. Roosevelt and Charlie Chaplin and taste this historic dish at Otto's on the Gray's Inn Road.

Bon appétit – *Otto, Elin & the team*

Otto's

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

Ballotine de Saumon Fumé et Crabe, Vinaigrette Acidulée

Smoked Salmon and Hand Picked White Crab Meat,
Citrus Vinaigrette

Canard Rouenais à la Presse

Served in 3 Courses:

The Challans Duck's Seared Liver,
Seasonal Mushrooms on Toasted Brioche

&

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

&

Challans Duck Leg, Salade Frisée

Roquefort Papillon

Optional Roquefort Papillon - £7.50 Supplement

Tarte Tatin Flambé

Tarte Tatin Flambéed at the Table

Terms and Conditions

Canard Rouenais à la Presse:

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

Availability for the Challans duck 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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E: enquiries@ottos-restaurant.com

W: www.ottos-restaurant.com