

	Apéritif		
Cocktail Maison - Bellini	£12.00	Classic Champagne cocktail	£16.00
Glass of Champagne	£14.00	Kir vin blanc	£7.50
Kir Royale	£14.00	Negroni	£11.00

Lunch Menu

2 Courses £26 - 3 Courses £32

Roulade de saumon d'Écosse fumé

Smoked Scottish salmon roulade, fromage frais and trout caviar

Salade de choux frisé, champignons, vinaigrette à la grenade

Salad of kale, mushrooms and toasted pumpkin seeds, pomegranate vinaigrette

Velouté de Betteraves aux gingembres

Beetroot and ginger veloute

Poivron farcie au Quinoa, sauce aux poivrons et noix

Roasted red pepper filled with Quinoa, mixed Herbs and vegetables, red pepper, tomato and nut sauce

Merlu Rôti, purée de cèleri-rave, sauce au Homard

Roast fillet of Hake, celeriac puree and Lobster sauce

Côte de Porc à l'estragon, poêle de champignons de Paris

Roasted Pork Chop, tarragon sauce, pureed potato, sautéed mushrooms

Tarte au Citron

Lemon Tart

Crème brûlée à la vanille

Vanilla crème brûlée

Fromage du Jour

Selection of three cheese

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

Otto's Classic French Cuisine

A La Carte

Entrées

Salade de choux frisé, champignons, vinaigrette à la grenade £9.25

Salad of kale, mushrooms and toasted pumpkin seeds, pomegranate vinaigrette
With added smoked Landes Duck Breast £6.50 supplement

Demi-douzaine d'escargots à la bourguignonne £11.00

Six large Burgundian 'Petit Gris' snails, gratinated in garlic, parsley and butter, baguette

Bisque d'homard £14.50

Classic lobster bisque, concassé, tarragon & lobster

Saint-Jacques en croûte, beurre blanc à la citronnelle £15.50

Scottish scallops baked in the shell with a vegetable julienne, lemon grass beurre blanc

Quenelle de Poisson Lyonnaise, Bisque de Homard £16.00

Classic Lyonnaise Fish Quenelle, Lobster Bisque

Saumon d'Écosse fumé coupé à la minute, garniture traditionnelle £17.50

Scottish smoked salmon carved at the table, traditional garnish

Cœur de Cerveille de veau à la Grenobloise £18.00

Fresh French Calf's brain, lemon, capers and parsley butter

Terrine de Foie Gras au Porto £16.50

Duck foie gras terrine, caramelised onion jelly, brioche

Sautéée de Champignons sauvages, Foie Gras Poêlé, Brioche et sauce à la truffe £18.50

Sautéed wild mushrooms on toasted brioche, seared fresh foie gras, truffle sauce
Without foie gras £14.00

Plats

Soufflé Suisse, sauce Mornay £23.50

Twice baked Three Cheese Soufflé of Challerhocker, Comté and Fribourg d'Estive, Mornay sauce

Pigeon Roti, Salsifis, Choux Rouge, Crouton et son foie, Jus £29.00

Whole roast boned pigeon, Salsifis, red cabbage, crouton with the liver, game jus

Pied de Cochon aux Morilles à la Tante Claire £36.00

Boned Pig's trotter stuffed with calf's sweetbread and morel mushrooms, Madeira sauce

Carre d'agneau Gallois Vert Pres, jus au romarin £34.00

Roast Rack of Welsh Lamb, herb crust, fine French beans, gratin dauphinois, rosemary jus

Ris de Veau aux morilles £36.00

Veal sweetbreads, salsify, potato puree, morel mushroom sauce

Filet de bar, fenouil braisé à l'aneth £27.50

Seared fillet of sea bass, braised fennel, confit tomato, vermouth and dill sauce

Tartare de bœuf Simmental, salade, pommes soufflées £31.00

Traditional tartare of hand cut Simmental beef fillet, pommes soufflé - prepared at the table

Add + Pan-seared duck foie gras - supplement £8.50

Add + 10g Oscietra caviar - supplement £25.00

Steak minute au poivre, poêle de champignons de Paris £29.50

Minute steak of beef fillet, peppercorn sauce, mashed potato, sautéed mushrooms

Tournedos Rossini, sauce périgordine £45.00

Alpine Simmental beef fillet, seared foie gras, spinach, truffle and Madeira sauce