Otto's
Belle Époque Dining

Apéritif

Cocktail Maison - Bellini/ Kir Royale	**£20.00**	**Champagne Cocktail 'Classique'**	**£20.00**
Gls Canard Duchêne Champagne	**£19.00**	**Gls Jacquesson 747 Champagne**	**£29.50**
Meteor Bière	**£7.50**	**Negroni Classic**	**£16.00**
Otto's Old Fashioned	**£20.00**	**Mother Root & Soda**	**£9.50**

All our dishes are individually prepared from superior produce. Please notify us if you are pressed for time.
At Otto's we do not re-book tables, it is yours for the duration of the service.

Entrées

Crémé de Céleri-Rave et Truffe £14.50
Cream of Celeriac and Truffle Soup

Sashimi de Loup de Mer au Gingembre £24.00
Sashimi of Seabass, Soy, Ginger and Chilli

Boudin Noir aux Pommes, Cidre et Jus de Poulet £25.00
French Black Pudding, Caramelised Apple and Potato Mash, Roast Chicken Jus

Les Six Escargots à la Bourguignonne £22.00
Six large Burgundian 'Petit Gris' Snails, Breadcrumbs, Parsley and Garlic Butter

Suprême de Pigeon d'Anjou aux Mûres £29.00
Anjou Pigeon Suprême and Blackberry Jus

Foie de Canard Poëlé, Poire Caramélisée, Sauce au Sauternes £35.00
Seared Duck Liver, Caramelised Pear and Medjool Dates, Sauternes Sauce

Saumon d'Ecosse Fumé, Coupé à la Minute, Garniture Traditionnelle £27.00
Hand carved at table. Scottish Smoked Salmon, Traditional Garnish

Ravioles de St Jacques et Crevettes £33.00
Scallop Ravioli. Prawn, Lobster Bisque
Add Caviar 10g Oscietra - £40 / 30g Oscietra £120 / 10g Beluga - £110

20g Caviar d'Oscietre, Pomme Purée, Champagne Vélouté £87.00
20g Oscietra Caviar, Potato Puree, Champagne Vélouté

Caviar as a Starter, Seared Scallop and Traditional Garnish
Kaluga 125g £500 - Royal Siberian 125g £350
Oscietra 30g £120 / 50g £200 / 125g £450
Beluga 10g £110 / 30g £330 / 50g £550

Otto's Bespoke Burgers de Luxe - Please See Overleaf

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 all game dishes may contain traces of shot.
All prices include VAT. An optional 12.5% service charge will be added to your bill.

Plats

Soufflé aux Fromages de Chèvre et Fourme d'Ambert £29.00
Double Baked Goats' Cheese Soufflé and Cheese Sauce, Spinach

Dos de Cabillaud aux Petits Pois £43.00
Prime Cut of Filleted Cod, Pea Puree, Fresh Mint Dressing

Sole de Douvres Meunière £68.00
Dover Sole Meunière

Homard Thermidor £85.00
Baked Shelled Native Lobster Thermidor
Add 10g Oscietra Caviar - £40 / 10g Beluga Caviar - *£110*

Pied de Cochon à la Tante Claire £58.00
Fully Boned Pig's Trotter Stuffed with Veal Sweetbread, Mashed Potato, Madeira Sauce

Caille de Bresse en Robe, Farce au Foie de Canard £44.00
Boned and Roasted Quail Wellington, Duck Liver Stuffing, Red Wine and Mushroom

Magret de Canard à l'Orange Rôti £47.00
Roast Breast and Pie of Outdoor Grown and Hand Reared Duck, Sauce à l'Orange

Steak Haché Flambé, Sauce au Poivre Vert £58.00
Prime Steak Haché, Hand Chopped. Flamed tableside with Cognac, Peppercorn Sauce

Filet de Bœuf Rossini, Fondant de Cèleri-Rave, Sauce Périgord £75.00
Scottish Prime Cut Fillet of Beef, Two Escalopes of Duck Liver, Truffle Sauce

Tartare de Bœuf d'Ecosse, Salade Verte £47.00
Traditional Tartare of Hand Cut Scottish Beef Fillet, Green Salad - Prepared at the Table
Add Two Lobes of Seared Duck Liver and Périgord Sauce £25 supplement

Otto's Ultimate Steak Tartare £180.00
Topped with 30g Oscietra Caviar, Seared Escalopes of Duck Liver and Truffle

Otto's Authentic Poulet de Bresse Chicken Burger £75.00
Chickens from Bresse are naturally outdoor reared and judged the best

Pommes Soufflées, Béarnaise £17.50	**Pommes Frites, Béarnaise £9.50**
Pommes Dauphinoise £8.50	**Petit Pois à la Française £7.50**
Haricot Verts £7.50	**Pomme Purée £8.50**
Leaf Spinach £7.50	**Lamb's Lettuce Salad, Vinaigrette £8.50/£11.00 (Entrée)**

Delice of Boned Anjou Pigeon Stuffed with Margret of Duck and Seared Duck Liver.
Red Wine, Caramelised Shallot and Bone Marrow Sauce £160, Two People, Pre-order of 48 hours

Canard Maison £180.00 - Two People, Two Courses
Roast Crown of Duck served in served in two courses
1st Duck and Blackberry Jus / 2nd Duck a l'Orange

Poulet de Bresse Roti £200.00 – Two People, Two Courses – allow 1 hour for cooking
Whole Roast Bresse Chicken
The Breast is served with a Morel Mushroom Sauce
The Leg is served as a Pie with Seared Duck Liver and Truffle sauce

Bresse chickens are since 1957 fiercely protected under French and European law by the status of Appellation Contrôlée, meaning it may only be produced from white chickens of the Bresse breed within a legally defined area of the historic region. Bresse Chickens are raised 100% organically, outdoors.

Otto's

Les Burgers

Otto's Bespoke Bresse Chicken Burger de Luxe
and Scottish Lobster Tail £140
Add *Seared Duck Liver and Shaved Truffle Sauce £25*
Add 10g Oscietra Caviar - £40 / *30g Oscietra Caviar £120*

Otto's 24 Carat Gold Bresse Chicken Burger £650
Edible 24 Carat Gold
30 grams of Oscietra Caviar
Half Native Lobster,
Seared Duck Liver, Sauce Perigord
Pommes Soufflées, Béarnaise

Otto's Bespoke Burger de Luxe £350 (24 hour notice)
(Enquire if Available on the day)
Prime Cuts of Meat, Seared Duck Liver, truffle.
Half Native lobster, 30g Oscietra Caviar, Pommes Soufflées, Béarnaise

AFTER DEATH MENU

£500 per person

£650 for two sharing one burger

10g Beluga Caviar, Scallop Raviolo, King Prawns and Lobster Bisque
Otto's Bespoke Burger De Luxe
Crepe Suzette

Pre Order Only

Paradise Burger
Otto's Bespoke Japanese Kobe Burger £720 (48 Hour Notice)
Tajima Wagyu, Hyōgo Prefecture
[250 Gram BMS 8-12 Certified sirloin]
30g Oscietra Caviar,
Half Native lobster,
Seared Duck Liver, Sauce Perigord
Pommes Soufflées, Béarnaise

Otto's 24 Carat Gold Burger £1950
Edible 24 Carat Gold
50 grams of Beluga Caviar
Kobe Beef
TAJIMA WAGYU, HYŌGO PERFECTURE
(250 GRAM BMS 8-12 CERTIFIED SIRLOIN)
Half Native Lobster,
Seared Duck Liver, Sauce Perigord
Pommes Soufflées, Béarnaise

Pigeon d'Anjou au Sang à la Presse
10g Oscietra Caviar, Duck Egg Yolk set in Raviolo, Lemon Beurre Blanc
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The infused Liver of the Pigeon, Veal Sweetbread, Brioche and Morels
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Anjou Pigeon, Otto's Pressed Blood Sauce and Pommes Soufflées
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Confit Anjou Pigeon Pie, Seared Duck Liver, Caramelised Pear and Medjool Dates, Sauternes Sauce

£240 per person – Minimum Two Guests
Pre order only, limited booking times, for the whole table, pre booking by phone or email only

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Homard a la Presse
10g Oscietra Caviar, Quenelle of Potato Puree, Champagne Vélouté

Domed Lobster Consommé and King Prawn

Lobster Claws, Morel Mushroom Sauce

Lobster Tail, Scallop Raviolo, Otto's Pressed Lobster Sauce

£250 per person – Available for Two to Four Guests only
Pre order only, limited booking times, for the whole table, pre booking by phone or email only

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Canard a la Presse
10g Oscietra Caviar, Duck Egg Yolk set in Raviolo, Lemon Beurre Blanc
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Duck Liver, Morel Mushrooms and Seared Veal Sweetbread

Duck Magret, Pommes Soufflées, Otto's Pressed Duck Sauce

Semi-Confit and Roasted Duck Leg,
Seared Duck Liver, Caramelised Pear and Medjool Dates, Sauternes Sauce

£250 Per Person, Minimum Two Guests
Pre order only, limited booking times, for the whole table, pre booking by phone or email only

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Poulet de Bresse 'Demi Deuil' en Vessie

£290 For Two people, Two Courses – Pre Order Only

We serve the chicken Supreme with Seared Duck Liver, Artichoke and Truffle Sauce
The Leg is served as a Pie with Veal Sweetbread and Morel Sauce

Truffled Bresse Chicken in 'Half Mourning' was created by la Mere Filloux, mentor to the famous Mere Brazier,
the first female chef to hold 3 Michelin stars. Poularde de Bresse 'Demi-Deuil' en Vessie
Fresh Black Truffle slices are slipped under the skin of the Poularde de Bresse.
The Bresse chicken is poached in a vessie in low temperature for two hours in a chicken and Madeira stock.
Bresse chickens are since 1957 fiercely protected under French and European law by the status of Appellation Contrôlée,
meaning it may only be produced from white chickens of the Bresse breed within a legally defined area of the historic region.
Bresse Chickens are raised 100% organically and are served raw as Sashimi in Japan.