THE MENU

Canard à la Presse

Pressed Duck Menu

FIRST COURSE

10g Oscietra Caviar

Duck Egg Yolk set in Raviolo, Lemon Beurre Blanc

SECOND COURSE

Seared Duck Liver

Caramelised Pear, Sauternes Sauce

THIRD COURSE

Duck Liver, Morel Mushrooms

and Seared Veal Sweetbread

FOURTH COURSE

Duck Magret, Pommes Soufflées

Otto's Pressed Duck Sauce

FIFTH COURSE

Semi-Confit and Roasted Duck Leg

Black Truffle Sauce

£250

PER PERSON

MINIMUM TWO GUESTS

PRE-BOOKING REQUIRED

Carved and pressed tableside by Otto himself, Canard à la Presse is the signature ritual of the restaurant and one of the most distinctive dining experiences in London.

Credit card details are required when booking the Pressed Duck Menu. Your card will not be charged unless you do not honour the booking or if you cancel with less than one week's notice, then a charge of £50 per person will be applicable.

OTTO'S · 182 GRAY'S INN ROAD · LONDON WC1X 8EW

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Otto and Elin Pressing the Duck Tableside



182 Gray's Inn Road, London

THE CEREMONY

The Theatre and Tradition of Otto's Pressed Duck

“Canard à la Presse” is one of the great theatrical dishes of classical French gastronomy, a ritual once performed at La Tour d’Argent in Paris and at only a handful of restaurants in the world today. At Otto’s, the ceremony is carried out tableside in front of guests, on a 19th-century silver duck press that has become the very heart of the restaurant.

After the breasts are removed and the legs reserved, the carcass of the duck is placed inside the press. The great wheel is turned, drawing the rich juices, blood and marrow from the bird and into a waiting copper. These essences are then mounted with butter, Cognac and reduced stock to create the unmistakable sauce that gives the dish its name. Served with the rare-cooked magret and crisp pommes soufflées, it is a rare ritual of classical French technique that makes the experience both exclusive and unforgettable.



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