

## 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

## Entrées

### Salade de choux frisé, mushrooms, 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*

### Velouté de Carottes et Coriandre £9.50

Carrot and Coriander veloute

### 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

### Quenelle de Poisson Lyonnaise, Sauce Américaine £16.00

Classic Lyonnaise Fish Quenelle, Lobster and Cognac sauce

### 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

### 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

### Sautée 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*

## CANARD DE ROUEN A LA PRESSE

'servie en deux services'

Roast Challans duck suprême, cassolette de légumes, pommes soufflées, Otto's duck sauce

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The Challans duck leg, frisée salad with a truffle and Madeira sauce

**One duck, two guests, two courses – £160.00**

Available at Lunch and Dinner, for up to Six Guests Pre-Booking Essential, Limited Booking Times

SEE BACK PAGE FOR MORE DETAIL ON OTTO'S CANARD A LA PRESSE

## Plats

### Soufflé Suisse, sauce Mornay £23.50

Twice Baked Three Cheese Soufflé of Challerhocker, Comté and Fribourg d'Estive, Mornay Sauce

### Poivron farcie au Quinoa, sauce aux poivrons et noix £22.00

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

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

Whole roast boned pigeon, Salsifies, 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

### Risotto au safran, St Jacques, Crevettes Géantes et haricots de mer £28.00

Saffron risotto, Scallops and King Prawns, Samphire and Parmesan tuile

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

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

### Tartare de bœuf Simmental, salade, pommes soufflées £31.00

Add + Pan-seared duck foie gras - supplement £8.50 , Add + 10g Oscietra caviar - £25.00

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

### 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

## HOMARD A LA PRESSE

Whole Scottish Lobster, 'servie en deux services'

The claw, poached, scrambled hen egg, beurre blanc, Oscietra caviar

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The tail, Otto's 'pressed lobster sauce', Champagne sabayon, cassolette de légumes

**One Three Pound Native Lobster, Two guests, Two courses – £250**

available at lunch and dinner, for up to six guests

pre-booking essential, limited booking times

Please note that on the rare occasion we are unable to obtain a lobster due to conditions at sea, we will contact you to rearrange your booking

SEE FRONT PAGE FOR MORE DETAIL ON OTTO'S HOMARD A LA PRESSE