

	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	£12.00

Lunch Menu

2 Courses £26 - 3 Courses £32

Sashimi de thon

Tuna sashimi, pickled mushrooms

Salade d'artichaut et champignons, vinaigrette aux graines de citrouille

Salad of artichoke and mushroom, kale, pumpkin seed vinaigrette

Soupe aux pois frais

Pea soup - served hot or cold

Raviole aux champignons sauvages

Wild mushroom ravioli

Filet de maigre aux pommes nouvelles de Jersey, asperges, persillade

Seared fillet of stone bass, Jersey royals, asparagus, parsley sauce

Cuisse de lapin à la moutarde de meaux

Slow cooked leg of Rabbit, crushed new potato, Meaux mustard sauce

Bavarois à la Vanille aux Fraises

Set Bavarian Vanilla Cream, Strawberries

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 d'artichaut et champignons, vinaigrette aux graines de citrouille £9.25

Salad of artichoke and mushroom, kale, pumpkin seed vinaigrette

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'ecosse 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

Plats

Soufflé Suisse, sauce Mornay £23.50

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

Râble de lapin rôti, purée de petits pois, jus £28.00

Roast saddle of French rabbit, pea puree, caramelised baby onions, 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

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

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

Tartare de bœuf Simmental, salade, pommes soufflées £31.00

Traditional tartare of hand cut Simmenthal 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 Simmenthal beef fillet, seared foie gras, spinach, truffle and Madeira sauce