

	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

Tataki de thon

Tuna tataki, pickled mushrooms, ginger dressing

Betterave Héritier et fromages de chèvre en salade, vinaigrette au miel

Red, Golden Beetroot and fresh goat's cheese salad, caramelised walnuts, honey vinaigrette

Gazpacho Andalouse

Chilled Andalusian Gazpacho

Légumes provençaux habillés en choux et cuit en croute

Roasted Mediterranean vegetables wrapped in savoy cabbage baked in puff pastry, mushroom sauce

Filet de Limande farcie au saumon, gingembre aux herbes fraîches, beurre blanc

Steamed fillet of Lemon sole stuffed with salmon, ginger and herb mousse, wilted spinach, beurre blanc

Foie de Veau sauté au bacon, pommes purée, jus au vin rouge

Sautéed Calf's liver, mashed potato, bacon, red wine jus

Mousse aux Fraises

Strawberry mousse, almond biscuit

Crème Brûlée

Vanilla Crème Brûlée

Fourme d'Ambert

Blue cheese and garnish

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

**Since 1957, Bresse Chickens are fiercely protected under French and European law by the status of Appellation d'Origine Contrôlée and has 10 square meter outdoor feeding per chicken.*

They are highly valued for their gamey depths of flavour yet fine tender flesh and delicious aromas. At Otto's, we serve it in two ways: whole roasted or slow poached in a pig's bladder following a classic Lyon recipe from Mère Brazier et Paul Bocuse.

A la Carte

Entrées

Betterave Héritier et fromage de chèvre en salade, vinaigrette au miel £9.25

Red, Golden Beetroot and fresh goat's cheese salad, caramelised walnuts, honey 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

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 des Landes au Porto £16.50

Duck foie gras terrine, caramelised onion jelly, brioche

Sauté 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

Plats

Soufflé Suisse, sauce Mornay £23.50

Twice baked goat's cheese soufflé, Mornay sauce

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

Bûche d'agneau persillée, rôti et au jus au romarin £29.50

Roast Rump of Welsh Lamb, parsley crust, seasonal vegetables, rosemary jus

Tartare de bœuf Simmental, salade, pommes pont-neuf £32.00

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

Add + Pan-seared duck foie gras and truffle sauce - supplement £10.50

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

*La Gloire du Poulet de Bresse – The Chicken from Bresse

Supreme of Bresse Chicken steamed over Chicken Broth, Tarragon Chicken Jus, Baby Vegetables £38.50

Boned roast leg of Bresse chicken stuffed with French Calf's sweetbreads, potato puree, truffle and foie gras sauce £38.50

Whole Roast Bresse chicken served in two courses £160 – please allow 45 mins for cooking

Bresse chicken 'Demi Deuil - Half Mourning' stuffed with Truffle, poached in madeira and sauce

supreme over 2½ hours served in two courses £180 – Pre-order only

The breast is served with a morel mushroom sauce – the leg is served with a truffle and foie gras sauce