

Otto's

La Gloire du Poulet de Bresse – The Chicken from Bresse Tasting Menu

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.

4 Courses

Food £78

Wine flight £45

Available 23rd September - 2nd November

Elixir de Poulet de Bresse, Parfumé à la Truffe en Crôte

Bresse Chicken Consommé with Truffles, baked Puff Pastry Dome

Manzanilla Pasada En Rama Barbadillo

Ballotine de Poulet de Bresse aux Trompettes de la Mort

Boned Bresse Chicken thigh stuffed with Black Chanterelles and Calf's Sweetbread

Little Beauty Limited Edition Pinot Gris 2017, Marlborough

Suprême de Poulet de Bresse à la Crème

Bresse Chicken Supreme, Cream Sauce with Tarragon

Gigondas 2015, Domaine Guigal, Rhône

Pavlova Exotique

Pavlova with Passion Fruit and Mango

Coteaux du Layon 'Chaume' 2016, Loire