

	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

(Please note that this menu is not available during December)

Ceviche de Mérou à la Noix de Coco

Grouper Coconut and Lime Ceviche, Pickled Onions

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

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

Soupe de Légumes de Saison

Sweet potato, Carrot and Parsnip Soup

Légumes Provençaux Habillés en Choux et Cuit en Croute

Roasted Mediterranean Vegetables Wrapped in Savoy Cabbage Baked in Puff Pastry, Mushroom Sauce

Merlu Poêle, Moules aux Cannellini

Roast fillet of Hake, Shelled Mussels and Cannellini Beans

Chausson de Grouse, Jus de Gibier

Slow Cooked Grouse Pie, Sautéed Spinach and Mushrooms, Game Sauce

Poire Belle Hélène

Poached Pear, Vanilla Ice Cream,
Chocolate Sauce and Roasted Almonds

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

St Jacques aux Champignon en croûte, beurre blanc aux Œufs de Saumon £16.50

Scottish scallops baked in the shell with Oyster Mushrooms, Beurre Blanc with Salmon Roe

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

Boudin Noir Frith, Purée de Pois, Échalot Croquantes, Jus a la Truffe £12.50

Soft French Black Pudding, Pea Puree, Crispy Shallots, Truffle Jus

Terrine de Foie Gras des Landes au Porto £16.50

Duck foie Gras Terrine, Caramelised Onion Jelly, brioche

Sautéée 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 à l'encre aux Calamar et St Jacques £29.50

Squid Ink Risotto, Scallops and Calamari

Vol au Vent, Quenelle de Poissons et Crevettes aux Trompettes de la Mort £27.50

Fish Quenelle encased in Vol au Vent, Shelled King Prawns and Black Chanterelles, Lobster Sauce

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 Soufflées £32.00

Traditional tartare of hand cut Simmental Beef Fillet, Pommes Soufflées- 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

Steamed Supreme of Bresse Chicken, Baby Vegetables, Morel Mushroom Sauce £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