

	Apéritif		
Cocktail Maison - Bellini	£12.50	Classic Champagne cocktail	£16.50
Glass of Champagne	£14.50	Kir vin blanc	£7.50
Kir Royale	£14.50	Negroni	£12.50

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, Vinaigrette

Velouté de Topinambours £7.95

Jerusalem Artichoke Soup

Demi-douzaine d'Escargots à la Bourguignonne £11.50

Six large Burgundian 'Petit Gris' Snails, Gratinated in Garlic, Parsley and Butter

Bisque d'Homard £14.50

Classic Lobster Bisque, Concassé, Tarragon & Lobster

Saumon d'Ecosse Fumé Coupé à la Minute, Garniture Traditionnelle £17.50

Scottish Smoked Salmon Carved at the Table, Traditional Garnish

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

Quenelle de Poisson Lyonnaise, Sauce Homard £15.50

Classic Lyonnaise Fish Quenelle, Lobster Sauce

Cœur de Cerveille de Veau à la Grenobloise £18.00

Fresh French Calf's Brain, Lemon, Capers and Parsley Butter

Boudin Noir Frit, Purée de Pois, Échalotes 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, Saturnes 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

Without foie gras £14.00

HOMARD A LA PRESSE

Whole Scottish Lobster en deux services

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

The tail, Otto's pressed lobster sauce, gnocchi neri, samphire

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

CANARD DE ROUEN A LA PRESSE

en deux services

Roast Challans duck suprême, haricot verts, pommes soufflées, Otto's duck sauce

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

One duck, two guests, two courses – £180.00

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 aux Morilles £24.00

Double Baked Mushroom Cheese Souffle, Morel Mushroom Sauce, Crisp Side Salad

Légumes Méditerranéens Rôtis en Feuillette, Sauce Tomate au Basilic £23.50

Roasted Mediterranean Vegetables Baked in Filo Pastry, Tomato and Basil Sauce

Loup de Mer Rôti, Fenouil Confit £28.00

Seared Fillet of Sea Bass, Confit Fennel, Beurre Blanc

Ris de Veau aux Morilles £34.00

Sautéed Veal Sweetbreads, Mashed Potato, Morel Mushroom Sauce

Risotto aux Crevettes Géantes et St Jacques, Sauce Américaine £29.50

Shelled King Prawn and Scallops Risotto, Lobster Sauce

Buche d'Agneau Persillé, Pommes Dauphinoise, Jus au Romarin £29.50

Rump of Lamb with a Parsley Crust, Dauphinoise Potato, Green Beans, Rosemary Sauce

Chevreuril d'Ecosse en Croûte aux Trompette de la Mort £36.50

Fillet of Highland Venison Wellington, Braised Red Cabbage, Girolle Mushrooms, Game Jus

Tartare de Bœuf Simmental, Salade, Pommes Soufflées £32.00

Traditional tartare of hand cut Simmenthal 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

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

Boned Roast Leg of Bresse Chicken stuffed with French Calf's Sweetbreads,

Potato Puree, Truffle and Foie gras Sauce £38.50

Steamed Supreme of Bresse Chicken, Baby Vegetables, Morel Mushroom 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

**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.