

	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

## Lunch Menu

**2 Courses £26 - 3 Courses £32**

### Velouté de Topinambours

Jerusalem Artichoke Soup

### Terrine aux Poireaux et Truffe Noire

Leek and Black Truffle Terrine, Truffle Vinaigrette

### Boudin Noir Frit, Purée de Pois, Échalotes Croquantes, Jus a la Truffe

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

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### Légumes Méditerranéens Rôtis en Feuillette, Sauce Tomate au Basilic

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

### Loup de Mer Rôti, Fenouil Confit

Seared Fillet of Sea Bass, Confit Fennel, Beurre Blanc

### Filet de Porc à la Moutarde de Meux

Roast Fillet of Pork, Portobello Mushroom, Green Beans, Meaux Mustard Sauce

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### Fondant au Chocolat Noir, Glace Vanille

Dark Chocolate Fondant Vanilla Ice Cream

### Ananas au Rhum, Crème Chantilly et Caramel

Pineapple Cooked in Dark Rum, Crème Chantilly, Caramel Sauce

### 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, Vinaigrette

#### 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

#### Terrine de Foie Gras des Landes au Porto £16.50

Duck Foie Gras Terrine, Sauternes 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

*Without foie gras £14.00*

### Plats

#### Soufflé aux Morilles £24.00

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

#### 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 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

#### 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