

	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
Meteor Bière	£4.95	Cidre Breton	£4.95

Entrées

Veloute de Châtaignes £9.50

Roast Chestnut Veloute Soup

Demi-Douzaine d'Escargots à la Bourguignonne £12.50

Six Large Burgundian 'Petit Gris' Snails, Gratinated in Garlic, Parsley and Butter Flamed with Ricard £2.50

Saucisson de Morteau et Boudin Noir, Sauce à la Truffe £13.50

Seared Morteau Sausage and Fresh Black Pudding, Pea Puree, Truffle Sauce

Saint-Jacques, Mousseline d'Artichaut, Noilly Prat et Aneth £17.50

Seared Scallops, Artichoke Mousseline and Noilly Prat and Dill Sauce

Saumon d'Ecosse Fumé Coupé à la Minute, Garniture Traditionnelle £16.50

Scottish Smoked Salmon Carved at the Table, Traditional Garnish

Brioche aux Foie Gras et Foie de Canard de Challans, Morilles £18.50

Seared and Sauternes Glazed Foie Gras and Challans Duck Liver Sauteed in Madeira topped with Morel Mushrooms on Toasted Brioche

CANARD DE ROUEN A LA PRESSE

Pressed Challans Duck Liver Canape

Roast Challans Duck Suprême, Haricot Verts, Pommes Soufflées, Otto's Duck Sauce

The Challans Duck Leg, Truffle and Madeira Sauce

One Duck Serves Two Guests, Three Courses – £180.00

Available at Lunch and Dinner, for up to Six Guests Pre-Booking Essential, Limited Booking Times

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

Plats

Soufflé au Fromage de Chèvre, Sauce Verte £21.50

Double Baked Goat's Cheese Souffle, Herb Sauce, Lamb's Lettuce Salad

Merlu, Risotto Nero £27.00

Roast Fillet of Hake, Calamari and Ink Risotto

Demi Faisan Rôti à la Truffe £28.50

Roast Half Pheasant Supreme Stuffed with Truffle,

Leg Confit with and Anchovy, Cabbage, Bacon, Carrot and Celeriac

Chausson de Canard de Challans et Foie Gras, Sauce aux Cèpes £26.50

Challans Duck and Foie Gras Pie, Confit Gizzards, Cep Mushroom and Madeira Sauce

Tartare de Bœuf d'Ecosse, Pommes Darphin £32.00

Traditional tartare of hand cut Scottish Beef Fillet - prepared at the table

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

Tournedos Rossini, Sauce Périgordine £45.00

Scottish Beef Fillet, Seared Foie Gras, Spinach, Truffle and Madeira Sauce

*LA GLOIRE DU POULET DE BRESSE – THE CHICKEN FROM BRESSE

Whole Roast Bresse Chicken served in two courses £160 – please allow 45 mins for cooking, limited availability

The breast is served with a morel mushroom sauce –

The leg is served with Seared Foie Gras and Truffle 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.

Tasting Menu

4 Courses £68

Carpaccio de Bœuf à la Truffe

Carpaccio of Scotch Beef, Truffle Dressing

Soufflé de St Jacques au Caviar d'Oscietra, Sauce Homard

Caviar and Orkney Scallop Souffle, Lobster Sauce

Colvert Rôti au Miel, Purée de Coing, Cavolo Nero et Porto

Roast Honey Glazed Mallard, Quince Puree and Cavolo Nero, Port and Madeira Jus

Zabaglione au Sauternes

Sauternes Zabaglione done at your Table

Sweet Wine and Port

Château Roumieu 2016	£12.00
Sauternes, Bordeaux, France	
Barbadillo, La Cilla, Pedro Ximenez	£9.00
Graham's 2013 LBV	£8.50
Graham's 10 Years Old Tawny Port	£9.50

Pâtisseries

Mille-Feuille au Pralinée Chocolat	£9.50
Chocolate and Praline Mille-Feuille	
Ananas Roti, Parfait a la Noix de Coco	£8.95
Roasted Pineapple, Coconut Parfait	
Tarte Fine aux Figs	£9.95
Fine Fig Tart, Frangipane, Vanilla Ice Cream	
Camembert au Four à la Truffe	£21.50
Baked Camembert for Two	

Café et The

Americano	£4.00
Espresso	£3.00
Double Espresso	£4.00
Cappuccino / Latte	£4.50
English Breakfast	£4.00
Earl Grey	£4.00
Mint	£4.50
Lemon Verbena	£4.50
Camomile	£4.50

Otto's