

Otto's

Canard a la Presse
At your table

France's most celebrated iconic classic – enjoyed by royalty, heads of state and persons of note and fame.

Resurrected by Otto, inspired of his long history of Pressed Duck Preparation in the opulent dining rooms of Paris, it is now his signature dish at Otto's 'French Restaurant', London. Individually Pressed to order by Otto and his team, to savour as would at their London restaurant premises.

Decadent, exclusive and unique.

History served up in your home.

All Profits go to enable the Otto's team to continue to providing nutritious meals for the staff at St Thomas's Hospital.

Bon Appetit,
Otto and Elin

3 Courses

£180

Optional Dessert Supplement £20

First Course

*Challans Duck Liver in Otto's prepared Duck Sauce,
Morel Mushrooms, Toasted Brioche*

Second Course

Challans Duck Breast Supreme, Pommes Soufflées, Otto's Pressed Duck Sauce

Third Course

Semi-Confit and Roasted Duck Leg, Seared Foie Gras and Black Truffle Sauce

Dessert (optional)

Baked Tarte Tatin, Crème Anglaise

Fresh Produce, subject to Brexit Delays
Individually Prepared over six hours at Otto's.
Very limited numbers, pre-order only.

Pre order minimum one week in advance by
email elin@ottos-restaurant.com or
phone 020 7713 0107

Pick Up
Fridays: 2pm to 4pm
Saturdays: 11am-12pm

Refrigerate and consume within 2 days

