



AT HOME

19-20<sup>TH</sup> MARCH

All Profits go to Serving our NHS

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MENU

£70 PER PERSON

**TERRINE DE SAUMON D'ECOSSE FRAIS MARINE A LA BETTERAVE ET SAUMON FUME**  
Beetroot Marinated Scottish Salmon and Smoked Scottish Salmon Terrine,  
Crème Fraiche and Parsley Dressing

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**SOLE DE DOUVRES FARCIE AU CAVIAR, SAUCE HOMARDINE**  
Dover Sole stuffed with Oscietra Caviar Mousse, Lobster sauce  
**Or**  
**PIGEONNEAU FARCIE A LA CHAIRE DE CAILLE A LA TRUFFE NOIR, SAUCE GIBIER**  
Stuffed French Squab Pigeon with Quail and Black Truffle, Game Sauce  
**Vegetable garnish:** New potatoes and French beans

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**TART AU CITRON, ANANAS CAMELISE**  
LEMON TART, CAMELISED PINEAPPLE

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**CANARD DE CHALLANS AU SANG A LA PRESSE**  
**OTTO'S PRESSED CHALLANS DUCK**  
**2 PERSONS - 3 COURSES - £180**

**FOIE DE CANARD DE CHALLANS, MORILLES, BRIOCHE TOASTEE**  
Challans Duck Liver, Morel Mushrooms, Toasted Brioche

**MAGRET DE CHALLANS, POMMES SOUFFLEES, OTTO'S SAUCE DE CANARD A LA PRESSE**  
Challans Duck Breast, Pommes Soufflées, Otto's Pressed Duck Sauce

**CONFIT CUISSE, FOIE GRAS POËLÉ, SAUCE TRUFFÉE**  
Semi-Confite and Roasted Duck Leg, Seared Foie Gras and Black Truffle Sauce

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*Pre-Order only, Very Limited Availability*

*Pick up*

*Friday: 2pm to 4pm*

*Saturday: 10am to 12pm*

*Pre-order by email [elin@ottos-restaurant.com](mailto:elin@ottos-restaurant.com) or phone 020 7713 0107*