Five Courses
£98 per person
Available for 8-12 Guests

St Jacques aux Champignon en Croûte,
Beurre Blanc aux Œufs de Saumon
Scottish scallops baked in the shell with Oyster Mushrooms,
Beurre Blanc with Salmon Roe

Canard Rouenais à la Presse
Served in 3 Courses:

The Challans Duck's Seared Liver on Toasted Brioche
&
Challans Duck Breast, Pommes Soufflées,
Haricots Verts, Otto's Duck Sauce
&
Challans Duck Leg, Salade Frisée

Tarte Tatin
Tarte Tatin

Canard Rouennaise à la Presse:
Five courses, 8-12 guests, £98 per person
(Please allow 3 hours minimum for this experience)
An additional cheese course is available for an extra £7.50 per person

Availability for the Challans duck is limited so advanced booking and deposits are required. To secure a date, please contact us at 020 7713 0107 or via email at enquiries@ottos-restaurant.com.

To confirm the reservation, a deposit of £250 is required. This is non-refundable but is deducted from the final bill. For security reasons, please do not send card details by email.

We can accommodate your party for Lunch and Dinner on Mondays to Fridays and for Dinner on Saturdays.
Please note that minimum spends will apply to reservations made for Saturday and Sunday as we are usually closed.

We suggest that you pre-order your wines and an aperitif and please do not hesitate to contact us for recommendations.

A discretionary 12.5% service charge will be added to the final bill.

Please note that this special menu is only available to bookings of 8-12 guests.