

Otto's

Restaurant de Tradition

CANARD DE ROUEN A LA PRESSE

Reviving the Ancient Art of Pressed Duck

A celebrated dish and probably the most spectacular recipe of the classic French repertoire. The canard de Rouen à la presse is an antique and sophisticated dish you need to see prepared and taste at least once in your life. It is thought that this recipe was created in the nineteenth century by Mechenet, a chef from Rouen. Frédéric Delair made the pressed duck his speciality at La Tour D'Argent and Auguste Escoffier brought it to London and the Savoy. Now you can join the likes of Queen Elizabeth II, Franklin D. Roosevelt and Charlie Chaplin and taste this historic dish at Otto's on the Gray's Inn Road.

We source our ducks from the House Burgaud in Challans, who for over 60 years exclusively supplied these precious ducks to La Tour d'Argent. These ducks are free to roam and forage along the marches of the Vendée and are highly sought after for being lean, tender and flavoursome.

At Otto's, the whole duck is roasted to rare, while our special sauce is infused and reduced tableside. The duck carcass is then pressed in our antique Christofle duck press with the resulting juices and bone marrow added to finish the sauce. The breasts are thinly sliced, served with the blood sauce and pommes soufflées. The legs are served with the crispy skin and salade frisée.

Our silver press was made by Christofle in 1927 for the Hotel Provençal, Juan-Les-Pins. It is a beautiful piece of traditional craftsmanship that is used every day and there are certainly cheaper kitchen utensils!

This dish is a piece of pure theatre with a lot of the preparation taking place beside your table so the perfect choice for any occasion. Bon Appétit – Otto

Canard à la Presse – Recette de Otto's

Challans Duck Breast, Pommes Soufflées, Haricots Verts, Otto's Duck Sauce

Challans Duck Leg, Salade Frisée

One Duck, Two Guests, Two Courses – £140

Available at Lunch and Dinner, for up to Six Guests

Pre-Booking Essential, Limited Booking Times