

Otto's

Restaurant de Tradition

HOMARD A LA PRESSE

A Sophisticated Dish Inspired by the Pressed Duck

Our recipe for the Homard à la presse is based on the signature dish of chef Jacques Divellec created for his restaurant Le Divellec in Paris sur l'Esplanade des Invalides in the 1980s. Inspired by the pressed duck at La Tour D'Argent, Divellec applied the process to a lobster and, voilà, the course of culinary history was changed.

Our lobsters are sourced off the coasts of Scotland, tend to be older females and are impressive specimens. After the lobster has been poached in a traditional court-bouillon, the claws are served with scrambled egg, beurre blanc and Oscietra caviar. Meanwhile, the shell and roe is pressed in our Antique lobster press and the juices added to create Otto's rich, complex lobster bisque. The lobster tail is served with the bisque, baby vegetables and a Champagne sabayon.

The provenance of our beautiful lobster press is shrouded in mystery. Christofle did not start designing a lobster press until Jacques Divellec requested one in the 1980s. However, our press has a French hallmark and is dated 1910, pre-dating the famous Christofle presses by nearly 75 years. Like our duck press, a substantial amount of silver is processed to create this beautiful, yet practical, piece of kitchen equipment. With rumours of only five in existence around the world, we are part of a very exclusive list of owners of the rare lobster press and now you have the opportunity to taste this unique dish at Otto's on the Gray's Inn Road.

This is a complex and demanding dish to create with a lot of the preparation taking place table-side so could not be a more befitting choice to mark any occasion. Bon Appétit – Otto

Homard à la Presse – Recette de Otto's

Scottish Lobster Claw, Scrambled Egg, Beurre Blanc, Oscietra Caviar

Scottish Lobster Tail, Baby Vegetables, Otto's Lobster Bisque, Champagne Sabayon

One Lobster, Two Guests, Two Courses – £140 (or depending on market price)

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