

		Apéritif	
Cocktail Maison - Bellini	£12.50	Classic Champagne cocktail	£16.50
Glass of Champagne	£14.50	Kir vin blanc	£7.50
Kir Royale	£14.50	Negroni	£12.50

### Entrées

#### Betterave Héritier et Fromage de Chèvre en Salade, Vinaigrette au Miel £9.25

Red, Golden Beetroot and Fresh Goat's Cheese Salad, Caramelised Walnuts, Vinaigrette

#### Velouté de Topinambours £7.95

Jerusalem Artichoke Soup

#### Demi-douzaine d'Escargots à la Bourguignonne £11.50

Six large Burgundian 'Petit Gris' Snails, Gratinated in Garlic, Parsley and Butter

#### Bisque d'Homard £14.50

Classic Lobster Bisque, Concassé, Tarragon & Lobster

#### Saumon d'Ecosse Fumé Coupé à la Minute, Garniture Traditionnelle £17.50

Scottish Smoked Salmon Carved at the Table, Traditional Garnish

#### St Jacques aux Champignon en croûte, beurre blanc aux Œufs de Saumon £16.50

Scottish Scallops Baked in the shell with Oyster Mushrooms, Beurre Blanc with Salmon Roe

#### Quenelle de Poisson et Crevettes, Bouillon de Noix de Coco et Estragon £15.50

Fish Quenelle and Tiger Prawns served in Coconut and Tarragon Broth Baked in Puff Pastry

#### Cœur de Cerveille de Veau à la Grenobloise £18.00

Fresh French Calf's Brain, Lemon, Capers and Parsley Butter

#### Boudin Noir Frit, Purée de Pois, Échalot Croquantes, Jus a la Truffe £12.50

Soft French Black Pudding, Pea Puree, Crispy Shallots, Truffle Jus

#### Terrine de Foie Gras des Landes au Porto £16.50

Duck Foie Gras Terrine, Saturnes Jelly, brioche

#### Sautéée de Champignons sauvages, Foie Gras Poêlé, Brioche et sauce à la truffe £18.50

Sautéed Wild Mushrooms on Toasted Brioche, Seared Fresh Foie Gras, Truffle Sauce

*Without foie gras £14.00*

### HOMARD A LA PRESSE

Whole Scottish Lobster en deux services

The claw, poached, scrambled hen egg, beurre blanc, Oscietra caviar

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The tail, Otto's pressed lobster sauce, gnocchi neri, samphire

**One Three Pound Native Lobster, Two guests, Two courses – £250**

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

SEE FRONT PAGE FOR MORE DETAIL ON OTTO'S HOMARD A LA PRESSE

### Plats

#### Soufflé aux Morilles £24.00

Double Baked Mushroom Cheese Souffle, Morel Mushroom Sauce, Crisp Side Salad

#### Légumes Méditerranéens Rôtis en Feuillette, Sauce Tomate au Basilic £23.50

Roasted Mediterranean Vegetables Baked in Filo Pastry, Tomato and Basil Sauce

#### Loup de Mer Rôti, Fenouil Confit £28.00

Seared Fillet of Sea Bass, Confit Fennel, Beurre Blanc

#### Ris de Veau aux Morilles £34.00

Sautéed Veal Sweetbreads, Mashed Potato, Morel Mushroom Sauce

#### Risotto au Homard aux St Jacques et Crevettes £29.50

Lobster Bisque Risotto, Seared Cornish Scallops and Tiger Prawns

#### Buche d'Agneau Persillé, Pommes Dauphinoise, Jus au Romarin £29.50

Rump of Lamb with a Parsley Crust, Dauphinoise Potato, Green Beans, Rosemary Sauce

#### Chevreuril d'Ecosse en Croûte aux Trompette de la Mort £36.50

Fillet of Highland Venison Wellington, Braised Red Cabbage, Girolle Mushrooms, Game Jus

#### Tartare de Bœuf Simmental, Salade, Pommes Soufflées £32.00

Traditional tartare of hand cut Simmenthal beef fillet, pommes soufflées- prepared at the table

Add + Pan-seared duck foie gras and truffle sauce - supplement £10.50

Add + 10g Oscietra caviar - supplement £25.00

#### Tournedos Rossini, Sauce Périgordine £45.00

Alpine Simmental beef fillet, seared foie gras, spinach, truffle and Madeira sauce

#### \*LA GLOIRE DU POULET DE BRESSE – THE CHICKEN FROM BRESSE

#### Boned Roast Leg of Bresse Chicken stuffed with French Calf's Sweetbreads,

#### Potato Puree, Truffle and Foie gras Sauce £38.50

#### Steamed Supreme of Bresse Chicken, Baby Vegetables, Morel Mushroom Sauce £38.50

Whole Roast Bresse Chicken served in two courses £160 – please allow 45 mins for cooking

Bresse chicken 'Demi Deuil - Half Mourning' stuffed with Truffle, poached in madeira and sauce

supreme over 2½ hours served in two courses £180 – Pre-order only

The breast is served with a morel mushroom sauce – the leg is served with a truffle and foie gras sauce

*\*Since 1957, Bresse Chickens are fiercely protected under French and European law by the status of Appellation d'Origine Contrôlée and has 10 square meter outdoor feeding per chicken.*

*They are highly valued for their gamey depths of flavour yet fine tender flesh and delicious aromas. At Otto's, we serve it in two ways: whole roasted or slow poached in a pig's bladder following a classic Lyon recipe from Mère Brazier et Paul Bocuse.*

### CANARD DE ROUEN A LA PRESSE

en deux services

Roast Challans duck suprême, haricot verts, pommes soufflées, Otto's duck sauce

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The Challans duck leg, frisée salad with a truffle and Madeira sauce

**One duck, two guests, two courses – £180.00**

Available at Lunch and Dinner, for up to Six Guests Pre-Booking Essential, Limited Booking Times

SEE BACK PAGE FOR MORE DETAIL ON OTTO'S CANARD A LA PRESSE