

	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

Lunch Menu

2 Courses £26 - 3 Courses £32

Velouté de Topinambours

Jerusalem Artichoke Soup

Betterave Héritier et Fromages de Chèvre en Salade, Vinaigrette au Miel

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

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

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

Légumes Méditerranéens Rôtis en Feuillette, Sauce Tomate au Basilic

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

Loup de Mer Rôti, Fenouil Confit

Seared Fillet of Sea Bass, Confit Fennel, Beurre Blanc

Suprême de Poulet Fermier Label Rouge, Sauce aux Morilles

Roast Breast of Corn-Fed 'Red Label' Chicken, Savoy Cabbage, Dauphinois Potato, Morel Mushroom Sauce

Fondant au Chocolat Noir, Glace Vanille

Dark Chocolate Fondant Vanilla Ice Cream

Mousse au Citron, Tuile aux Amandes

Lemon Mousse, Almond and Mint Tuile

Fourme d'Ambert

Blue cheese and garnish

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Please ask a member of staff for further information on ingredients before ordering. Please be aware that wild meat and game dishes may contain traces of shot. All prices include 20% VAT. An optional 12.5% service charge will be added to your bill

Otto's Classic French Cuisine

**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.

A la Carte

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

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

Terrine de Foie Gras des Landes au Porto £16.50

Duck Foie Gras Terrine, Saturnes Jelly, brioche

Sautée 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

Plats

Soufflé aux Morilles £24.00

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

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 Simmental 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