

Otto's

Restaurant Français

Since 1957, Bresse Chickens are fiercely protected under French and European law by the status of Appellation d'Origine Contrôlée and 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.

POULARDE DE BRESSE DEMI-DEUIL EN VESSIE – RECETTE DE MERE BRAZIER ET PAUL BOCUSE

*3 ½ Hour Slow Poached Bresse Chicken Breast, Stuffed with Black Truffles,
Seasonal Vegetables, Morel Mushroom Sauce, Truffle and Madeira Sauce*

3 ½ Hour Slow Poached Bresse Chicken Leg, Sautéed Spinach, Truffle and Madeira Sauce

One Chicken, Two Guests, Two Courses – £140

Available at Lunch and Dinner, for up to Six Guests

Pre-Booking Essential, Strictly Limited

POULARDE DE BRESSE ROTIE

*Whole Roasted Bresse Chicken Breast, Seasonal Vegetables,
Morel Mushroom Sauce, Truffle and Madeira Sauce*

Whole Roasted Bresse Chicken Leg, Sautéed Spinach, Truffle and Madeira Sauce

One Chicken, Two Guests, Two Courses – £110

Available at Lunch and Dinner, for up to Six Guests

PLEASE ASK ABOUT AVAILABILITY, THIS PRODUCT DOES NOT REQUIRE PRE-BOOKING BUT IS LIMITED