



G A U T H I E R

# Tasting Menu

MILAN

28th Jan - 1st Feb

--- Canapé ---

Winter Arancini

Sy, M

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Herbes Focaccia

Capers Caponata

Sy, G

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Minestrone

Classic Vegetable Soup, Crematta

Soy, Se, So2, G

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Raviolo Carbonara

Black Pepper, Green oil

G, Soy, So2, M

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Aubergine Milanese

Creamy Polenta, Saffron

Sy, G

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Tiramisu

SO2, SY, G, N

£60

A 15% Discretionary Service Charge will be added to your bill. We adhere to the Government Tipping Act and 100% of service charge is fairly redistributed amongst all Studio Gauthier employees. Please note that we cannot accept non-monetary tips. If you feel that someone went far and beyond expectation and you would like to reward them accordingly, please ask them for their service QR code. Studio Gauthier is proud to present all its menus free from all animal products.

Allergens: G: Gluten, SO2: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery