



G A U T H I E R

Tasting Menu

MYKONOS

Tuesday 13th May – Saturday 17th May

Canape: Tomatokeftedes

Fried Tomato Balls, Basil, Oregano & Sweet Red Pepper
G, Soy

Koulouri Thessalonikis

Greek Sesame Bread, Tzatziki Dip
G, Soy

Kolokithokeftedes

Fried Zucchini Croquette, Rich Tomatoes Sauce
Soy

Fasolada

Classic White Bean Soup with Olive Oil
G, Sy

Moussaka

Greek Salad
Soy, Se, Ce

Dessert : Galatopita

Custard Curd, Orange Granita
Sy

£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