



G A U T H I E R

Tasting Menu

RIO DE JANIERO

Tuesday 22nd – Saturday 26th April

Canapé: Crispy Vegetable Pastel

Sy, G

Bread: Pão de Queijo

Classic Brazilian Cheese Bread

Sy, G

Ceviche

Mooli Ceviche and Zalmon,

Grated Corn, Red Chili and Pink Grapefruit

Sy, SO2

Moqueca

Seaweed Broth,

Tofu, Coconut Milk, Chilli & Coriander

S, SO2

Feijoada

Black Beans Stew, Ginger, Coriander, Garlic and Wild rice

Soy, Ce

Cocada

Coconut and Almond Sponge

Mango Cream

G, Soy, 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