

Wine Pairing

A Glass of Champagne Deville 'Care Noire' (+ £18 supplement)

~ or ~

A Glass of Prosecco Cantina Bernardi Spumante (+ £10 supplement)

Côtes de Gascogne 2021, Domaine Menard 'Cuvée Marine'

Ugni Blanc, Gros Manseng

Dry white wine from the South-West of France with notes of citrus and tropical fruit, to balance the richness and nuttiness of the Parmentier and cuts through the richness of the Brioche

Côtes de Provence 2022, Capdevielle et Ginter 'Elegance'

Grenache, Cinsault, Syrah

Dry Provençal Rosé with notes of citrus, peaches and flowers to pair with the flavours of the sea.

Chablis 2021, Domaine Tremblay

Chardonnay

Classic Chablis with notes of green apples and mineral finish to pair the aroma of the truffle and balance the rich dashi cream.

Haut-Medoc 2013, Chateau Lanessan

Cabernet Sauvignon, Merlot

An elegant and voluptuous wine from the Left Bank of Bordeaux. A full bodied and complex combination of dark fruits and savoury notes of roasted herbs, with light and chalky tanins to stand up to the textures and flavours of the main course.

Dessert: Banyuls 2014, Clos de Paulilles 'Tradition' (+ £12 supplement)

Four glasses £45

Tasting Menu

Canapes: Sweet Potato and Grapefruit Tartlets

Celeriac and Caviar Bouche

G

Brioche Feuillette

Lettuce, Lovage and Kale, Citrus Yoghurt

G, Sy

A Selection of Sushi

Dynamite Crispy Rice, Salmon Tartare

Crispy vTuna Spicy Miso

Avocado and vPrawns

Sy, Se, M

Classic Black Truffle Tortellini

Dashi Cream Sauce, Fresh Enoki Mushroom

Sy, G

Crispy Potato, Artichoke and Bacon

Coco sauce and green oil

Sy

Clementine and Dark Chocolate

Orange Insert

Sy

£65

Tasting menu must be taken by everyone at the table. A 12.5% service charge will be added to your bill.

Please inform your server about any dietary requirements and/or allergies.

Studio Gauthier & 123V is proud to present all of its menus free from all animal products.