



G A U T H I E R

Tasting Menu

--- Canapé ---

Black Kelp Caviar Tartelettes

G, Sy, SO2

Bread: Brioches feuilletes

Cashew Pate, Quince and Chicory

Sy, G, So2, N

A Selection of Sushi

Beetroot/Blood Orange/Pumking Seeds,

Kimchi and Cauliflower,

VSalmon/Avocado/Sesame

G, Soy, M, Ce

Pasta : Kale Tortelenni

Hazelnut and Peppercorn

Soy, N, G

Marinated Maiitake

Jerusalem Artichoke, Pickel Pear, Enoki Mushroom

Soy, So2

Winter Blood Orange

Lovage and Caramel

£50

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



Wine Pairing

Getariako Txakolina 2023, Bodega Ameztoi

Hondarabbi Zurri

A crisp white wine from the Basque Country. Zesty notes of citrus, touch of smokiness and bright acidity to cut through the sweetness and umami of the bread course.

Côtes de Provence, Capdevielle et Ginter 'Elegance'

Grenache, Cinsault, Syrah.

Dry Provençal Rosé with notes of citrus, peaches and flowers to pair the Autumnal Sushi selection.

Marlborough Valley, Te Whare Ra 'Riesling M'

Riesling

Modern organic New Zealand Riesling. Notes of ripe citrus and signature Riesling acidity to pair with the green flavours of the pasta dish and soften the kick of the peppercorn.

Côtes du Rhône, Domaine Ferme Saint-Martin 'Les Romanins'

Grenache, Syrah, Mourvedre, Cinsault

Medium bodied red wine from the Rhone Valley. Crunchy dark fruit and a touch of spice pairs with the earthy flavours of the mushrooms and nutiness of the jerusalem artichoke.

Dessert: Monbazillac 2021, Domaine L'Ancienne Cure 'Jour de Fruits' (+ £12 Supplement)

Semillon, Sauvignon Blanc et Gris

Dessert wine made with late harvested noble rot grapes. Ripe stone fruits and crisp acidity to pair with the combination of citrus and lovage in the dessert.

4 glasses £45
- 100ml servings -

Drinks Pairing

Non Alcoholic • By Chef Alexia Dellaca-Minot

Celery, Parsnip & Horseradish Shot

The perfect combination of sharp and creamy with a late hint of pepperness.

Oyster Leaf & Citrus Kombucha

Very mineral with the right amount of acidity which brings a robust sensation. Served at room temperature.

Chilled Chamomile Tea

Alcohol-free Prosecco infused with chamomile. The lively fizz will elevate the freshness of the pasta.

Homemade Verjus

Autumn in a glass. Kicks off with a sharp acidity and intense grape flavours then rounds off nicely with sweetness on the finish. A perfect combination with the depth of flavour of celeriac covered in dashi.

£30