



G A U T H I E R

Tasting Menu

Julius Fiedler (@hermann)

10th & 11th June 2026 - 6.30pm

Canapé – Pani Puri

Light crispy sooji flour puffs with yellow pea Ragda
Sy

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Bread: Arepas

Cornmeal Flatbreads with dips: Tourn, Zaalouk & Shatat Dakwa
Sy, G, SO2

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Liang Fen

Mung Bean Jelly Noodles
Black Vinegar, Soy & Chilli dressing
G, Sy, N

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Tahu Tempeh Bacem

Braised Tofu & Tempeh, Tamarind, Galangal & Coconut, Sambal Balado
Soy, G

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Shish Andaz

Walnut & Aubergine Stew
Saffron Rice, Onion & Almond
N, Sy, SO2

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Castagnaccio

Tuscan Chestnut Cake
N, Soy

Canapes + 5 Courses – £70 per person

[Book Now](#)

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.

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