



G A U T H I E R

Tasting Menu

GREEK ISLANDS

Chef Alexia Dellaca-Minot
19th May - 30th May (after 5pm only)

Canapé:

Roasted Pepper Tartelettes G, Sy

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Bread: Spanakopita

Spinach, Feta and Crispy Filo
G, Sy

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Gretan Salad

Crispy Barley Salad, Kalamata Olive, Tomato Granita
G, SOY

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Charred Tofu & Vegetable Souvlaki

Grilled & Smoked Late Spring Vegetables, Mint Tzatziki & Lemon
G, SOY

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Giouvetsi

Orzo, Tomato, Cinnamon & Oregano
G, Soy

*

Dessert : Galaktoboureko

Citrus, Lemon & Vanilla

G, Soy, N

5 Courses – £65 per person

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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