GAUTHIER

Tasting Menu

Autumn in Nice

4th-14th November (after 5pm only)

Canapé:

Socca & Panisse, Gauthier Tapenade G,SE,SO2

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Bread: Pain Bagnat

Sandwiches de Nice, Tofu Crab, Gauthier Olive Oil

G, soy, Se , So2

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Petit Farcie

In-season Stuffed Vegetables, Aromatic Black Rice, Thyme & Bay Leaf

G,SOY , SO2

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Pissaladière

Caramélisés Onion Tart, Black Olives de Nice

SE, SOY

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Daube de Nice

Gently Braised Mushrooms, Rich Wine Jus, Creamy Polenta

Soy, SO2

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Dessert: Swiss Chard Custard Tart

Sultanas , Orange blossom and Rum

G, SO2

Canape + 5 courses £65

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