



G A U T H I E R

December Festive Menu

TUESDAY TO FRIDAY FROM 12 PM TO 4 PM

--- STARTER ---

Gauthier Kelp Caviar

Potato waffles, sour cream, capers & fresh dill

SOY

OR

Celeriac & Truffle Velouté

Celeriac and Truffle Soup, Crips and Fresh Focaccia

G, SOY

---- MAIN COURSES ----

Christmas Pithiviers

Golden turnips, Sautéed Wild Mushroom & Juniper Sauce

G, SOY, SO2

OR

Potato & Mushroom Dauphinois

Christmas Brussels sprouts & Rich dashi velouté

SOY, M

--- DESSERT ---

Chocolate Louis XV

70% Chocolate Mousse, Caramel and Praline

N, SOY

OR

Vanilla & Chestnut Yule Log

G, SOY, SO2

3 courses £35

Tasting menu must be taken by everyone at the table. A 15% 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.