



G A U T H I E R

## Tasting Menu

### Georgia & The Black Sea

5th - 17th October (after 5pm only)

#### Canapé:

*Badrijani ~ Aubergine Rolls, Walnut and Pomegranate* N, Sy

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#### Bread:

*Khachapuri ~ Stuffed Cheese Traditional bread from Georgia, Sheese and Feta* G, N, SOY

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#### Lobio

*Traditional Red bean soup, spice, walnut and Pomegranate* N

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#### Khinkali : Georgian Dumpling

*Mushroom, Coriander and Ginger Big Dumpling* G, SOY, SO2

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#### Ajapsandali

*Aubergine and Peppers stew, Tofu, Potatoes and Herbes* Soy, SO2, N

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#### Dessert:

*Medok, Georgian-style honey cake*

*Our interpretation of honey cake, pear and pickle* G, SOY, SO2, N

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