



G A U T H I E R

Tasting Menu

GAUTHIER HITS OF INSTAGRAM

Chef Alexia Dellaca-Minot
April 2026 (after 5pm only)

Canapé:

Chick Pea Panisse, Mustard Dip Sy, Se, SO2

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Bread: Classic Brioche Feuillette

Gauthier Olive Oil

G, Sy

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Spaghetti & Caviar

Beurre Blanc, Chives

G, SOY

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Bouillabaisse, with No Fish

G, SOY

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Bourgignon

Grilled and braised Mushroom, Rich Jus, Mashed Potato

M, Soy, SO2

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Dessert : Creme Brulee

G, Soy

5 Courses – £65 per person

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