



# Tasting Menu

## 'PERU'

12-17th January 2026 (after 5pm only)

### Canapé:

*Consomé de Tuberculos Andinos - Clear Broth of Potato skins, Huacatay Oil* Sy, SO2

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### Causa Limena

*Yellow Potato terrine, Aji Amarillo sauces, Avocado*

Sy, N

\*

### Ceviche

*Coconut, lime, Peruvian corn and crispy Cancha*

G, Sy, N

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### Quina Cremosa

*Red quinoa risotto, Roasted Winter Squash, Habanero Tuile*

Soy

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### Setas a la Anticuchera

*Grilled Mushroom skewers, smoked corn puree and red onion*

Sy, G

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### Arroz con Leche

*Mango and Cinamom*

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