



G A U T H I E R

# Tasting Menu 'PRAGUE, 1989' (after 5pm only)

## Velvet Revolution Canapé:

*Beetroot and Horseradish Tartelettes, Radishes & Pickles* Sy, M, G

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## Bread: Rye Sourdough

*Skvarkova Pomazanka, Traditional Spread, Smoked Tofu, Cornichons*  
G, M, Sy, N

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## Česnečka

*Classic Czech Garlic Soup with Olive Oil, Marjoram & Caraway Seeds*  
Sy

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## Bramboraky

*Potato Croquettes, Dill, Pickled Gherkin, Fresh Kohlrabi and Herbs*  
Soy, G

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## Houbový Kuba

*Braised Mushroom & Barley, Lovage, Cep & Crisp*  
Sy, G

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## Hruskový Frgal

*Pear Tart, Cinnamon and Apple Cider Caramel*  
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