

# G A U T H I E R

S O H O

## MENU CLASSIC 'GRAND DÎNER'

WINTER 2022

(From 7.30pm Tues-Sat - and at 12.30-1pm Saturdays)

### Canapés

*Winter Green Chard & Chervil Barbajuan, Kumquat & Avocado Tart*  
(allergens) G, Sy, SO<sup>2</sup>

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### Soft Sea Soldiers

*Roscoff Marinières Onion, Sage, Seaweed & Pebbles*  
G, SO<sup>2</sup>

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### Tea Mushroom

*Enoki Crisp, Soft Gnocchi, Cep Cream*  
Sy, SO<sup>2</sup>

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### Caviar

*Kelp & Charcoal / Sour Cream / Shallots / Pomme Purée*  
G, Sy, SO<sup>2</sup>

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### Truffe Noire du Perigord

*Berlingot Moelleux, Truffle / Dashi Velouté*  
G, Sy

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### Leek Kromeski

*Arabica Roasted Hazelnut, Sauce Blanche*  
Sy, SO<sup>2</sup>, N

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### Orange Cider Haché

*Tender Braised Celeriac, Smoked Carrot & Hot Paprika*  
C, G, SO<sup>2</sup>

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### Le Tout Poire

*Sorbet, Fresh & Cidered*  
SO<sup>2</sup>

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### Roast Pineapple / Clove / Rum

*Crisp & Cream*  
G, SO<sup>2</sup>

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### 70% Dark Chocolate

*Praline, Almond, Hazelnut, Hot Chocolate*  
G, Sy, N

£75 per person

Sommelier Wine Pairing - £70

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A 15% Service Charge will be added to your bill.

Gauthier Soho is proud to present all its menus free from all animal products. Allergens: G: Gluten, SO<sup>2</sup>: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery