

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER'

SPRING 2024

Tuesday-Saturday - from 7.30pm, Saturday Lunch

Canapés

*Spring Leek & Kelp Caviar Tartlet * Young Peas, Sorrel & Olive Oil Velouté*
(allergens) G

Warm Brioche Feuilleté

Velvet Wild Garlic Pesto

Purple Ligurian Artichoke

Carrot, Onion Tempura Nut Crunch, Classic Dijon Mustard & White Wine Jus
N, SO², G, M

March's "Asperges Vertes des Landes"

Morel & Garlic, Morel Infused Dashi Sauce

Large Green Raviolo

Wild Rocket, Spinach & Saffron, Lovage Aromatic Broth

Loire Valley White Asparagus

Purple Cauliflower & Broken Peas, Seaweed Tartar & Charcoal Crumble, Beurre Blanc

Kohlrabi

Aubergine, Kamalata Olive, Spring Green & Confit Lemon

Cherry Mochi

Cherry Marmalade

Spring Strawberry

Tarragon & Black Sesame, Sorbet, Sugar Crust

Mauritius Vanilla Cube

Roasted Pineapple, Salted Caramel

£95 per person

Sommelier Wine Pairing - £75

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Buy Gift Voucher

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, SO²: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery