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GAUTHIER

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SOHO

MENU CLASSIC 'PETIT DÎNER'

SPRING 2024

Tuesday - Saturday - 5pm only, Saturday Lunch

Canapés

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

*

Warm Brioche Feuilleté

Velvet Wild Garlic Pesto

G

*

March's "Asperges Vertes des Landes"

Morel & Garlic, Morel Infused Dashi Sauce

SO²

*

Wild Pea & Broad Bean Riso

Spinach & Soft Plant Ricotta, Thyme & Lovage cream

Sy

*

Kohlrabi

Aubergine, Kamalata Olive, Spring Green & Confit Lemon

Sy

*

Spring Strawberry

Tarragon & Black Sesame, Sorbet, Sugar Crust

G, Se

*

Mauritius Vanilla Cube

Roasted Pineapple, Salted Caramel

£55 per person

Sommelier Wine Pairing - £45

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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