

# G A U T H I E R

S O H O

## MENU CLASSIC 'PETIT LUNCH'

December 2025

### Canapés

*Hazelnut Butter, Smoked Beetroot & Aged Xerec Tartine* G, Sy, SO2  
*Soft Rice Blinis, Marinated Sea Carrots, Dill Crematta* N, SO2, G

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### Brioche Feuilletée

*Sunflower & Miso Butter, Apple & Quince Chutney* G, Sy, SO2

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### Faux Gras 2.0.

*Gauthier Faux Gras Terrine, Toasted Brioche* M, Se, SO2

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### Salsify De La Mer

*Roasted Salsify, Furikake-Crusted House Tofu, Saffron & Fennel Pastis, Croutons & Confit Garlic* Sy, SO2, Se

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### Christmas Pithivier

*Topinambur Purée, Braeburn Apple, Madeira Jus, Autumn Truffle* C, SO2

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### "Les Guarrigues"

*Olive Oil Marinated Plant Chèvre, Thyme,  
Rosemary & Black Pepper, Sourdough Toasts* N, G - (Supplementary cheese course - £15)

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### Le Normand

*Green Apple Sorbet, Calvados Roasted Apple, Cider*

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### Louis XV

*Rocher à L'Or* N, G

£65

Chef & Sommelier Seasonal Drinks Pairing *Non alcoholic* - £30 • Sommelier Wine Pairing - £50

BOOK NOW

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 Gauthier Soho 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. 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