



Lycabettus



CHAMPAGNE

MENU

Sourdough Bread & Butter

Canapes

Tomato bavarois | Cherry tomatoes | Tomato dashi | Tomato sorbet | Tuille

Red shrimp tartare | Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

King crab | Passion fruit | Cucumber | Gin | Fennel

Langoustine | Ramson emulsion | Lemon | Caviar | Sabayon | Pani puri

Lobster | Scallops | Zucchini | Lobster bouillon | Lobster roll

Wagyu striploin | Potato cream | Comte cheese | Parsley
Veal cheek | Thyme sabayon

Pre Dessert

Dessert

Strawberry sorbet | Almond crumble | Lime gel
Green apple | Yoghurt | Verbena | Caramel | Lemon

Mignardises

600€ per person



WINE TASTING

MENU

Bread

(served with butter & our charcuterie)

Canape

Tomato bavarois | Cherry tomatoes | Tomato dashi | Tomato sorbet | Tuille

Red shrimp tartare | Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Squid | Pancetta affumicata sauce | Black garlic | Truffle | Kafir lime

Lobster | Scallops | Zucchini | Lobster bouillon | Lobster roll | Jalapeno

Wagyu striploin | Potato cream | Comte cheese | Parsley
Veal cheek | Thyme sabayon

Pre dessert

Vanilla parfait | Caramel | Praline | Hazelnut ice cream

Mignardise

Wine Tasting Menu: 490€ per person



