



Lycabettus



CHAMPAGNE

MENU

Bread

(served with butter & our selection of condiments)

Canapé

Tomato soup

Chilled datterini soup with tomato sorbet and red kosho, accompanied by a tomato confit tart

Red shrimp tartare

Green gazpacho | Kohlrabi | Rossini caviar

Squid

Red mullet sauce | Lardo di Colonata | Espelette pepper | Rossini caviar | Shellfish sabayon

Veal Tartare

O' Toro tuna | Colatura di alici | Chilled umami dashi
Accompanied by "KFV" style veal sweetbread & Gribiche emulsion

Lobster

Carrot purée with Bergamot | Lemon cream | Lobster foamy sauce
Bomba rice | Sobrassada | Saffron sabayon

Wagyu striploin

Baba ganoush | Smoked miso | Smoked vinegar | Beef jus
Wagyu beef tartare | Potato rosti | Gold selection Rossini caviar

Pre-dessert

Pineapple

Lemon Tart | Pineapple | Coconut

Vanilla

Caramel | Parfait vanilla | Hazelnut

Mignardises

600€ per person



WINE TASTING MENU

Bread

(served with butter & our selection of condiments)

Canapé

Tomato soup

Chilled datterini soup with tomato sorbet and red kosho , accompanied by a tomato confit tart

Red shrimp tartare

Green gazpacho | Kohlrabi | Rossini caviar

Squid

Red mullet sauce | Lardo di Colonata | Espelette pepper | Rossini caviar | Shellfish sabayon

Lobster

Carrot purée with Bergamot | Lemon cream | Lobster foamy sauce

Bomba rice | Sobrassada | Saffron sabayon

Wagyu striploin

Baba ganoush | Smoked miso | Smoked vinegar | Beef jus | Wagyu beef tartare

Potato rosti | Gold selection Rossini caviar

Pre-dessert

Vanilla

Caramel | Parfait vanilla | Hazelnut

Mignardises

490€ per person





Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).
Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δε λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο).

Please inform our staff of any allergies or dietary restrictions.

Παρακαλούμε ενημερώστε το προσωπικό του εστιατορίου μας για αλλεργίες ή διατροφικές ιδιαιτερότητες.