



*Lycabettus*

gluten free

degustation

# GLUTEN-FREE DEGUSTATION

## Gluten free bread

*(served with butter & our selection of condiments)*

## Canape

## Tomato soup

Tomato sorbet | Cherry tomatoes | Tomato dashi

## Red shrimp tartare

Green gazpacho | Kohlrabi | Rossini caviar

## Squid

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

## Cod

Miso glazed Cod | Poached oysters | Smoked onion puree | Citrus condiment | Yuzu kosho beurre blanc

**-Or-**

## Lobster *(extra charge: 60€)*

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

## Chicken

Free range chicken breast glazed with Vin Jaune sauce & black truffle  
Parsley & roasted garlic puree | Stuffed morel | Chicken jus

**-Or-**

## Wagyu striploin *(extra charge: 70€)*

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

Menu Degustation: 200€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 145€ per person

Non-Alcoholic Pairing 95€ per person





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a la carte

*Please choose*

One Starter  
One Main Course | Fish or Meat |  
One Dessert option

162€ per person

# GLUTEN-FREE MENU

## STARTERS

### Tomato soup

Tomato sorbet | Cherry tomatoes | Tomato dashi

### Red shrimp tartare

Green gazpacho | Kohlrabi | Rossini caviar

### Wild mushrooms Chawanmushi

Confit wild mushrooms | Truffle | Wild mushroom dashi | Aged Parmesan foam

### Squid

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

### Langoustine

Langoustine | Sweetcorn Puree | Kombu confit | Buckwheat | Tarragon

### Foie gras royale

White peach gel | Smoke eel | White peach sorbet | Pecan

## MAIN COURSES

### Cod

Miso glazed Cod | Poached oysters | Smoked onion puree | Citrus condiment | Yuzu kosho beurre blanc

### Lobster *(extra charge: 78€)*

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

### Dover Sole

Celery dashi | Mussels | Lovage | Brandade

### Chicken

Free range chicken breast glazed with Vin Jaune sauce & black truffle  
Parsley & roasted garlic puree | Stuffed morel | Chicken jus

### Wagyu striploin *(extra charge: 87€)*

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

### Lamb

Lamb Loin | Piperade | Zucchini puree | Caillette of lamb  
Stuffed date with spiced lamb sausage | Green olives | Jus

## DESSERTS

### Vanilla

Caramel | Parfait vanilla | Hazelnut

### Chocolate

Chocolate mousse | Orange | Pecan | Saffron

### Fruit Salad

Raspberry | Passion fruit Sorbet | Lemongrass

Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option  
162€ 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.