

Lycabettus

DEGUSTATION

DINNER

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

Cod

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

or

Lobster *(Extra charge 60€)*

Carrot purée 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 | Morel | Chicken jus
accompanied by Chicken Royale

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



a la carte dinner

Please choose

One Starter

One Main Course | Fish or Meat |

One Dessert option

162€ per person

STARTERS

Tomato soup

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

Wild mushrooms Chawanmushi

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

Red shrimp tartare

Green gazpacho | Kohlrabi | Rossini caviar

Squid

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

Langoustine

Langoustine | Sweetcorn Puree | Kombu confit | Buckwheat | Tarragon | Sause bourride

Foie gras royale

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



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



MAIN COURSES

| FISH |

Cod

Miso glazed Cod | Poached oysters | Smoked onion puree

Citrus condiment | Yuzu kosho beurre blanc

Dover Sole

Celery dashi | Mussels | Lovage | Brandade

Lobster *(extra charge 78€)*

Carrot purée with Bergamot | Lemon cream | Lobster foamy sauce

Bomba rice | Sobrassada | Saffron sabayon



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

MAIN COURSES

| MEAT |

Wagyu striploin (*extra charge 87€*)

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

Potato rosti | Gold selection Rossini caviar

Chicken

Free range chicken breast glazed with Vin Jaune sauce & black truffle

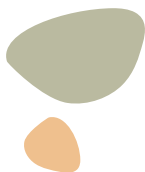
Parsley & roasted garlic puree | Stuffed morel | Chicken jus

accompanied by Chicken Royale

Lamb

Lamb Loin | Piperade | Zucchini puree | Caillette of lamb

Stuffed date with spiced lamb sausage | Green olives | Jus



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162€ per person



DESSERTS

Baba

Baba exotic | Passion fruit | Mango

Vanilla

Caramel | Parfait vanilla | Hazelnut

Pineapple

Lemon Tart | Pineapple | Coconut

Chocolate

Chocolate mousse | Orange | Pecan | Saffron



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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.