



*Lycabettus*

# DEGUSTATION

## DINNER

Bread

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

Canapé

Tomato soup

Chilled datterini soup with tomato sorbet and red kosho | Tomato confit tart

Red shrimp tartare

Cucumber | Jalapeno | Kohlrabi | Rossini Caviar

Squid

Red mullet sauce | Lardo di Colonnata | Rossini Caviar | Espelette pepper | Shellfish sabayon

Cod

Miso glazed Cod | Poached oyster | Smoked onion puree | Citrus condiment | Beurre blanc

*or*

Lobster *(Extra charge 60€)*

Carrot purée with Bergamot | Lemon | Aromatic Lobster sauce  
Bomba rice | Sobrassada | Saffron

Guinea Fowl

Guinea Fowl breast glazed with Vin Jaune sauce & black truffle  
Parsley & roasted garlic puree | Morel | Périgueux sauce  
Guinea Fowl A la Royale

*or*

Wagyu striploin *(Extra charge 70€)*

Baba ganoush | 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

165€ per person



# STARTERS

## Tomato soup

Chilled datterini soup with tomato sorbet and red kosho

Tomato confit tart

## Sweetbread

Veal sweetbread | Grenobloise | Satay condiment | Cauliflower puree | Vadouvan butter sauce

## Red shrimp tartare

Cucumber | Jalapeno | Kohlrabi | Rossini Caviar

## Squid

Red mullet sauce | Lardo di Colonnata | Rossini Caviar | Espelette pepper | Shellfish sabayon

## Langoustine

Langoustine | Sweetcorn Puree | Kombu confit | Wasabi | Sauce bourride

## Foie gras royale

White peach gel | Smoked eel | White peach sorbet | Pecan



Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option  
165€ per person



# MAIN COURSES

## | FISH |

### Cod

Miso glazed Cod | Poached oyster | Smoked onion puree

Citrus condiment | Beurre blanc

### Dover Sole

Celery dashi | Mussels | Lovage | Brandade

### Lobster *(extra charge 78€)*

Carrot purée with Bergamot | Lemon | Aromatic Lobster sauce

Bomba rice | Sobrassada | Saffron



Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option  
165€ per person

# MAIN COURSES

## | MEAT |

Wagyu striploin (*extra charge 87€*)

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

Potato rosti | Gold selection Rossini caviar

Guinea Fowl

Guinea Fowl breast glazed with Vin Jaune sauce & black truffle

Parsley & roasted garlic puree | Stuffed morel | Périgueux sauce

Guinea Fowl A la Royale

Lamb

Lamb Loin | Piperade | Zucchini puree | Caillette of lamb

Stuffed date with spiced lamb sausage | Jus

Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option  
165€ 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



Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option  
165€ 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.