

Lycabettus

DEGUSTATION

DINNER

Bread

(served with butter & our charcuterie)

Canape

Tomato bavarois | Tomatoes | Tomato dashi | Tomato sorbet | Tuille

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

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

Cod | Beurre blanc with yuzu kosho
Garum emulsion | Herbal cream
Caviar

or

Lobster | Scallops | Zucchini
Lobster bouillon | Lobster roll
Jalapeno

(Extra charge 60€)

Chicken | Parsnip | Caramelized onion
Jus sage | Ravioli | Chicken confit
Wild mushrooms | Porcini sauce

or

Wagyu striploin | Potato cream
Comte cheese | Parsley | Veal cheek
Thyme sabayon (Extra charge 70€)

Pre dessert

Dessert

Vanilla parfait | Caramel | Praline | Hazelnut ice cream

Mignardises

Menu Degustation: 200€ per person
Wine Pairing: 145€ per person
Premium Wine Pairing: 252€ per person
Cocktail Pairing: 120€ 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 bavarois | Cherry tomatoes | Tomato dashi | Tomato sorbet | Tuille

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

Amberjack sashimi | Green apple & fennel dressing | Horseradish | Jalapeno granite

Beef tartare | Tonnata espuma | Garum | Cornichon sorbet

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

Scallops | Vadouvan veloute | Carrot puree | Peas | Salicornia

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

Ravioli | Artichoke | Kariki cheese | Mushroom ragout

Hazelnut sabayon | Mushroom consome



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



MAIN COURSES

| FISH |

Lobster | Scallops | Zucchini | Lobster Bouillon | Lobster roll
extra charge 78€

Dover sole | Smoked eel | Green herbs sauce | Leek compote
Anchovies | Parmesan | Mussels

Seabass | Celeriac puree | Bouillabaisse | Zucchini flower

Cod | Beurre blanc with yuzu kosho | Garum emulsion
Herbal cream | Caviar



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MAIN COURSES

|MEAT|

Chicken | Parsnip | Caramelized onion | Jus sage | Ravioli
Chicken confit | Wild mushrooms | Porcini sauce

Lamb shoulder & saddle | Eggplant | Harissa | Kefir | Lamb sausage

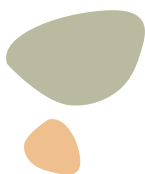
Wagyu striploin | Potato cream | Comte cheese | Parsley

Veal cheek | Thyme sabayon

extra charge 87€

Short rib | Sunchoke puree | Beurre noisette

Cantonese sauce | Tapioca



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DESSERTS

Vanilla parfait | Caramel | Praline | Hazelnut ice cream

Vacherin | Mango & passion sorbet | Meringue | Fruit chutney

Chocolate cremeux | Sorbet passion fruit | Banana compote
Pecan | Caramel

Fig | Honey & pollen cremeux | Namelaka goat cheese
Almond praline



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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.