

*Lycabettus*

# DEGUSTATION

## DINNER

Bread

*(served with butter & our charcuterie)*

Canapé

Tomato soup

Tomato sorbet | Cherry tomatoes | Tomato dashi | Brioche open toast

Red shrimp tartare

Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Squid

Red mullet sauce | Lardo di Colonata | Espelette pepper | Caviar | Shellfish sabayon

Cod

Beurre blanc with yuzu kosho | Garum emulsion | Herbal cream | Fish roe

*or*

**Lobster** *(Extra charge 60€)*

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

Chicken breast

Topinambur | Pickled shallots | Jus | Truffle | Chicken royale | Porcini glaze | Hazelnut

*or*

**Wagyu striploin** *(Extra charge 70€)*

Baba ganoush | Smoked miso | Beef jus | Wagyu beef tartare  
Potato rosti | Caviar | Nori | Thyme sabayon

Pre-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 soup

Tomato sorbet | Cherry tomatoes | Tomato dashi | Brioche open toast

## Red shrimp tartare

Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

## Foie gras royale

White peach gel | Smoked eel | White peach sorbet

## Squid

Red mullet sauce | Lardo di Colonata | Espelette pepper | Caviar | Shellfish sabayon

## Scallops

Vadouvan velouté | Carrot purée | Peas | Salicornia

## Langoustine

Ramson emulsion | Lemon | Caviar | Sabayon | Pani puri

## Sweet corn chawanmushi

Grilled corn | Truffle | Chive emulsion | Wagyu ham | Chicken wing | Chicken mousseline

Koshihikari rice | Black garlic



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



# MAIN COURSES

## | FISH |

### Lobster *(extra charge 78€)*

Carrot purée with Bergamot | Lemon purée | Lobster butter sauce

Bomba rice | Sobrassada | Saffron sabayon

### Seabass

Zucchini puree | Bouillabaisse | Lardo di Colonata | Crouton

Zucchini flower | Shrimp mousseline

### Cod

Beurre blanc with yuzu kosho | Garum emulsion

Herbal cream | Fish roe



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

# MAIN COURSES

## | MEAT |

### Chicken breast

Topinambur | Pickled shallots | Jus | Truffle | Chicken royale

Porcini glaze | Hazelnut

### Milk Fed Lamb shoulder

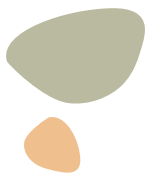
Harissa glaze | Peas and Girolles ragout | Peas purée | Lamb jus

Lamb sweetbreads | Salsa verde | Black garlic

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

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

Potato rosti | Caviar | Nori



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



# DESSERTS

Vanilla parfait

Caramel | Praline | Hazelnut ice cream

Crème brûlée vanilla

Chocolate | Tonka ice cream

Chocolate tart

Pecan | Caramel | Saffron ice cream

Strawberry

Lemongrass | Meringue | Raspberry sorbet



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.