

# Lycabettus

ALEX DILLING\*\*

Thursday 13 & Friday 14 July, 2023

## CANAPÉ SERVICE

Sourdough Bread

with Salted Brittany Butter, Olive oil & Whipped Anthotyro

Smoked Aubergine Tart with Yoghurt & Smoked Caviar

Jamón Ibérico Croquette, Carabinero and Lardo di Colonnata

## MENU

Caviar | Fine de Claire Oyster, Crème Fraîche, Ginger

Amberjack | Green Almond, Celery, Green Apple

BBQ Red Sea Bream | Smoked Butter Emulsion

Miyazaki Wagyu A4 | Koshihikari Rice, Black Truffle, Datterini Tomato

Greek Yoghurt | Tahitian Vanilla, Wild Strawberry, Timut Pepper

## PETIT FOUR

Browned Butter Financier | Baba au Rhum

Tarte au Chocolat | Salted Caramel

Menu Degustation: 220€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 120€ per person

Non-Alcoholic Pairing: 95€ per person

