

# Lycabettus

LEWIS BARKER\*

Thursday 3 & Friday 4 August, 2023

## BREAD

Parker House Roll with Shio Kombu Butter

## CANAPÉ

Smoked Eel Layered with Potato, Green Apple and Watercress  
Comté Cheese with Black Truffle and Onion Sablé Breton

## FIRST

Red Prawn with Fennel Bavarois, Crustacean Consommé and Kristal Caviar

## SECOND

Manjimup Black Truffle "Farci" with Chanterelles and Globe Artichoke

## FISH

Blue Lobster from Brittany with Caramelised Cauliflower and Jasmine Tea

## MEAT

Wagyu Striploin with Red Miso, Kohlrabi and Sarawak Black Pepper

## DESSERT

Black Cherry from Vaucluse with Roasted Vanilla and Sake Lees

## MIGNARDISES

Passion Fruit and Mango Choux Croustillant  
Earl Grey and Tonka Bean Tarte Au Chocolat

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

