

Lycabettus

Grigoris Kikis*

Canapes

Mackerel | Tarama | Lemon | Caper
Crab | Kiwi | Coriander

Duck

Metsovone cheese | Cacao nib

Potato salad

Eel | Dill oil | Chorizo

Seabass

Watermelon radish | Cucumber

Sole

Carrot | Curry | Yuzu

Beef

Miso | Celery root | Hazelnut

Pre dessert

Tangerine | Saffron | Honey

Dessert

Peach | Cinammon | Pecan

Mignardises

Menu Tasting | 220€ per person

Wine Pairing | 145€per person Premium

Wine Pairing | 252€ per person

Cocktail Pairing | 120€ per person

Non-Alcoholic Pairing | 95€per per person