

mavrommátis



restaurant

"Hills as far as the eye can see capped with ancient windmills.
Lambs grazing wild grass on the hillsides, salted by the sea winds,
between hundred-year-old olive trees.

Apricots ripened in the sun of the Ionian Islands, the vegetables of these small gardens with dry stone walls which accumulate the gentle heat all day long and receive the sea breeze in the evening carrying the legends of Ulysses and Alexander.

This is the universe that fed me. How not to want to share these emotions
and put them in my cuisine? "

Andréas Mavrommatis

Signature Menu

7 Courses

To celebrate the finest Hellenic cuisine

Menu served to all guests

135 €

Wine pairing

Experience our sommelier selection of unique Greek & Cypriot wine diversity and expression

70 €

Scallops from Port-en-Bessin

In carpaccio, marinated cockles, bottarga of Messolonghi

Greek Osciète Caviar

Organic egg, parsley roots, squid ink in Kadaïf, watercress coulis

Roasted langoustines

With Nákos citron, ravioli with Antanian roots, grilled Epirus PDO organic feta cheese, scampi broth with coriander

« Psarosoupa »

Stuffed squid, scallop, grilled cuttlefish,
fennel confit with Kozani saffron, Rouille with turmeric, "Kakavia" jus

Suckling lamb

Confit shoulder, roasted saddle with halloumi,
Chard "Dolmades", Volos olives condiment

Mahalepi

Crunchy chetsnuts biscuit, creamy Aegina pistachio, orange blossom juice

Chocolate-olive and basil

Taiñori ganache, kalamata olives, chocolate and basil cream,
orange blossom ice-cream

Discovery Menu

5 Courses

A tribute to Greek terroirs

Menu served to all guests

95 €

Wine pairing

50 €

Please inform our team of any food allergy or intolerance.

STARTERS

Artichokes

In fricassee, garden's vegetables, clams, dill, Constantinople style
28 €

Grilled octopus

Filo pastry with three olives types, candied onions with Xinomavro,
Piperade condiment (tomatoes, onions, green peppers and Espelette pepper),
sea lettuce chips
30 €

Greek Oscietra Caviar

Organic egg, parsley roots, squid ink in Kadaïf, watercress coulis
35 €

Scallops from Port-en-Bessin

In carpaccio, marinated cockles, bottarga of Messolonghi
35 €

Roasted langoustines

With Náxos citron, ravioli with Antanian roots, grilled Epirus PDO organic feta cheese,
scampi broth with coriander
45 €

FISH

Red mullet

Grilled cuttlefish, sea urchins, Kalamata olive crumble, wild caper leaves, full-bodied jus with Xinomavro

39 €

Scallops of Port-en-Bessin

Roasted, poivrade artichoke, Agros rose, scallop fumet with Macedonian boukovo

39 €

« Psarosoupa »

Stuffed squid, scallop, red mullet, grilled cuttlefish, fennel confit with Kozani saffron, Rouille with turmeric, "Kakavia" jus

44 €

MEAT

Imperial "Angelin" pigeon

Roasted breast, confit legs, cinnamon beet gnocchi, spiced juice with Cyprus bergamot

44 €

Back of venison

Roast with cardamom, Kolokasi with truffle juice, quince chutney, Petimezi vinegar jus

44 €

Suckling lamb

Confit shoulder, roasted saddle with halloumi, Chard "Dolmades", Volos olives condiment

48 €

Calf sweetbread from Limousin

Poached in Greek mountain tea Tsai Vounou, candied onions, carrots, juice of a Stifado

52 €

Roots of Yesteryear



"Avgolemono" juice with dill

32 €

DESSERT

Apple tatin

Caramelized apple, phyllo pastry, light cream with spices and mascarpone,
walnuts ice cream

15 €

Chocolate-olive and basil

Taiñori ganache, kalamata olives, chocolate and basil cream,
orange blossom ice-cream

16 €

Citrus

White chocolate balls, vanilla mousse with turmeric,
citrus fruits with Cyprus bergamot, orange and mint sorbet

16 €

Tiramisu

Greek coffee, caramel and Metaxá

18 €

Follow our news on Instagram

@chef_andreasmavrommatis

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