

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

80 €

### **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

### **Langoustines and black truffle**

Roasted with Nákos lemon, Antanian roots ravioli with black truffle, grilled Epirus PDO organic feta cheese, langoustine 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, Madagascar vanilla ice-cream

## Discovery Menu

5 Courses

A tribute to Greek terroirs

Menu served to all guests

95 €

Wine pairing

55 €

Please inform our team of any food allergy or intolerance.

## STARTERS

### **Artichokes**

In fricassee, garden's vegetables, clams, dill, Constantinople style  
30 €

### **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 €

### **Langoustines and black truffle**

Roasted with Naxos lemon, Antanian roots ravioli with black truffle,  
grilled Epirus PDO organic feta cheese, langoustine broth with coriander  
45 €

## FISH

### **Red mullet**

Grilled cuttlefish, Charlotte potatoes with saffron, Kalamata olive crumble, sea urchin emulsion with nasturtium flowers

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 €

### **Roasted fillet of sea bass**

Smoked light piment crispy phyllo, Orzo with shells and black truffle, verbena and basil juice with pepper

48 €

## MEAT

### **Imperial "Angelin" pigeon**

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

44 €

### **'Bresse' poultry**

Zaatar better, confit legs in Keftedes, chestnut mousseline with Metaxà, salsify, black truffle 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, and roasted, 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 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**

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