

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

145 €

Wine pairing

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

80 €

Yellowtail

In carpaccio, marinated clams, bottarga of Messolonghi

Green asparagus

From Provence, creamy of green asparagus and ewe's yoghurt, Kalamata olives crumble, smoked sword fish, basil sorbet and citrus

Grilled eggplant

Wild thyme, candied onions, Obsliblue prawns, raw and cooked vegetables, Lardo di Colonnata

Grilled Turbot

Shellfish and rhubarb, capers gnocchis with savory, Wild capers leaves, iodized turmeric juice

Suckling lamb

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

Strawberry and sweet peppers

Olive oil crumble, strawberry with a basil Chantilly cream, strawberry and sweet peppers sorbet

Chocolate-olive and basil

Tainori ganache, candied kalamata olives, chocolate cream with basil, orange blossom ice-cream

Discovery Menu

5 Courses

A tribute to Greek terroirs

Menu served to all guests

105 €

Wine pairing

55 €

Please inform our team of any food allergy or intolerance.

STARTERS

Morels and halloumi cheese

Confit organic egg, grilled halloumi cheese, morels with spinach and feta cheese,
cream of wheat soup with kefir

32 €

Mackerel

In fillet, smoked mackerel cromesquis, avocado humus,
Consommé of langoustines

32 €

Grilled octopus

Filo pastry with olives, candied onions with Xinomavro,
sea lettuce chips, piperade condiment

35 €

Green asparagus

From Provence, creamy of green asparagus and ewe's yoghurt,
Kalamata olives crumble, smoked sword fish, basil sorbet and citrus

35 €

Yellowtail

In carpaccio, marinated clams, bottarga of Messolonghi

35 €

FISH

Grilled red mullet

Squid ink raviolis stuffed with zucchini and basil, artichokes, fresh herbs juice
42 €

« Psarosoupa »

Stuffed squid, grilled sea bass, roasted shrimp, poulpe,
confit fennel with Kozani saffron, Rouille with turmeric, "Kakavia" jus
44 €

Roasted line-caught sea bass

Sesame Kadaïf, spring spelt risotto with smoked eel, emulsified juice with Greek fennel
54 €

Grilled Turbot

Shellfish and rhubarb, young leeks, capers gnocchis with savory,
Wild capers leaves, iodized turmeric juice
54 €

MEAT

Rabbit Rex du Poitou

Roasted saddle with oregano, grilled octopus, carrot mousseline with ginger,
crumble of olives from Vólos, lemon thyme earth sea juice
38 €

"Angelin" Imperial Pigeon

Roasted supreme, melting potatoes with Kozani saffron, "stifado onions,
bulgur with orange blossom, spiced juice and petimezi vinegar
44 €

Limousin veal

Roasted fillet, white asparagus, morels and wild garlic,
Aegina pistachio condiment, sour juice with Santorini capers
48 €

Suckling lamb

Shoulder confit, saddle roasted with halloumi, Chard "Dolmades", Volos olives condiment
52 €

Spring garden



White asparagus juice in escabeche flavoured 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 with 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

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