

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 €

Scallops from Port-en-Bessin

In carpaccio, marinated clams, bottarga of Messolonghi

Lobster

Lobster cannellonis, cream of cauliflower perfumed with Ouzo, lobster bisque

Grilled eggplant

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

Steamed monkfish

Sea urchin, swiss chard, chickpeas, tahini sauce

Suckling lamb

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

Citrus

In phyllo pastry, orange blossom, blood orange and bergamot

Chocolate-olive and basil

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

Discovery Menu

5 Courses

A tribute to Greek terroirs

Menu served to all guests

110 €

Wine pairing

55 €

Please inform our team of any food allergy or intolerance.

STARTERS

Wild mushrooms

Egg yolk, grilled "halloumi" cheese, wild mushrooms broth with coriander
35 €

Grilled octopus

Filo pastry with olives, candied onions with Xinomavro,
sea lettuce chips, piperade condiment
37 €

Artichokes

In fricasee, garden's vegetables, clams, dill, Constantinople style
37 €

Scallops from Port-en-Bessin

In carpaccio, marinated clams, bottarga of Messolonghi
38 €

Lobster

Lobster cannellonis, cream of cauliflower perfumed with Ouzo, lobster bisque
47 €

FISH

« Psarosoupa »

Stuffed squid, sea scallop, roasted shrimp,
confit fennel with Kozani saffron, Rouille with turmeric, "Kakavia" jus
46 €

Scallops from Port-en-Bessin

Roasted with lemon tree leaves, flambeed with Ouzo,
ravioles of spinach and feta cheese, Kalamata olives crumble, green anise juice
48 €

Steamed monkfish

Sea urchin, swiss chard, chickpeas, tahini sauce
48 €

Poached sole

Langoustine in kadaif, marinated mussels, carrots, iodized juice with turmeric
65 €

MEAT

"Angelin" Imperial Pigeon

Roasted supreme, legs in Keftedes, glazed butternut with wild honey from Cyprus,
cinnamon beets, petimezi juice
49 €

Suckling lamb

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

Sweetbreads

Roasted with sage, Santorini split peas purée, grilled leeks, caper leaves,
veal juice with rosemary
56 €

Wagyu beef

Grilled and confit with spices, artichokes and wild mushrooms,
Kolokassi with Boukovo spices, juice of a « stiphado »
75 €

Autumn garden



Old roots vegetables, wild mushrooms, carrots crumble with cinnamon,
Petimezi vinegar condiment
37 €

DESSERT

Pear

Roasted with Cretan honey, pear ravani, Manjari chocolate with Commandaria, cinnamon and vanilla iced cream

19 €

Apple tatin

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

16 €

Chocolate-olive and basil

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

16 €

Cyprus bergamot

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

16 €

Follow our news on Instagram

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