

mavrommátis



Valentine's Day menu

260 €

Six courses to celebrate the best of Greek cuisine

« Champagne Gonet Grand Cru Blanc de blanc Extra brut » and canapés

Mise en bouche

Scallops from Port-en-Bessin

Bergamot broth, Kombu seaweed and mushrooms, Greek oscietra caviar



Sea bass

Ceviche with combava, fine kakavia jelly, Messolonghi barley, lemon condiment



Black truffle

In spelt risotto, artichoke and salsify, watercress juice with sheep's milk yoghurt



Saint-Pierre

Ravioles of old-fashioned vegetables, shellfish with truffle and ginger,
lobster bisque with Metaxa



Wagyu beef

Chard dolmades with sumac, saffron apple, candied shallot,
espuma of 'Klimatophylla' vine shoots



Frosted shell

Raspberry and rose water



Grand Cru" chocolate temptation

Passion and yuzu heart



Mignardises

Please inform our team of any allergies or dietary restrictions

A 50% deposit is required in advance to guarantee your reservation

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