

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

Seven 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

### **Pear**

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

## Discovery Menu

Five courses  
A tribute to Greek terroirs

Two starters, one fish, one meat, one dessert

Menu served to all guests

110 €

Wine pairing

60 €

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 €

### **Scallops from Port-en-Bessin**

In carpaccio, marinated clams, bottarga of Messolonghi  
38 €

### **Artichoke and black truffle**

In fricassee with dill, garden's vegetables, clams, Constantinople style  
42 €

### **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, Kolokasse with truffle, melting potato with Boukovo,  
juice of a « stiphado »  
75 €

### Vegetal 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 €

### **Pomegranate**

In marmalade, iced parfait with Aegina pistachios, raspberries and hibiscus juice

19€

### **Galaktoboureko**

Crispy phyllo pastry, orange confit, vanilla cream, mandarin and yuzu sorbet

17 €

### **Chocolate-olive and basil**

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

16 €

**Follow our news on Instagram**

@chef\_andreasmavrommatis

@lemavrommatisrestaurant