

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 acts

Epta praxis

To celebrate the finest Hellenic cuisine

Menu served to all guests

150 €

Wine pairing

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

80 €

### **Pagre fish**

Cockle, bottarga of Messolonghi, cucumber-Granny Smith apple soup

### **Greek salad**

Heirloom tomato mille-feuille, PDO feta cheese, Kalamata olive,  
Green Zebra tomato sorbet with basil

### **Lobster**

Zucchini flower, pea, fava bean-verbena, Agros rose emulsion

### **Sea bass**

Roasted, tomato chutney, Paimpol bean with sheep yogurt, shellfish, wild purslane,  
iodized nasturtium flower emulsion

### **Suckling lamb**

Confit shoulder, roasted saddle with PDO halloumi cheese,  
chard "dolmades", Volos olives condiment

### **Citrus**

In phyllo pastry, Bavarian cream with orange blossom, blood orange and bergamot

### **Sesame & red fruits**

Sesame shortbread, creamy praline, red fruit sorbet, blueberry juice

## Discovery Menu

Five acts

Pente praxis

A tribute to Greek terroirs

Two starters, one fish, one meat, one dessert

Menu served to all guests

110 €

Wine pairing

60 €

## Initiation Menu

Four acts

Tesseris praxis

A tribute to Greek terroirs

One starter, one fish, one meat, one dessert

Menu served to all guests.

Exclusively available from Tuesday  
to Thursday for dinner  
and Saturday for lunch.

89 €

Wine pairing

45 €

*"A la carte" dishes are only available  
for dinner from Tuesday to Thursday.*

## STARTERS

### **Greek salad**

Heirloom tomato mille-feuille, PDO feta cheese, Kalamata olive,  
Green Zebra tomato sorbet with basil

34 €

### **Pagre fish**

Cockle, bottarga of Messolonghi,  
cucumber-Granny Smith apple soup

36 €

### **Grilled eggplant**

Wild thyme, Obsliblue prawn, raw and cooked vegetables,  
lardo di Colonnata

32 €

### **Grilled octopus**

Phyllo pastry, onion cooked in Xinomavro,  
sea lettuce & piperade condiment

38 €

### **Chanterelle**

Zephyr zucchini, green beans, cherry, Aegina pistachio,  
tomato-pomegranate condiment

32 €

## FISH

### « Psarosoupa »

Kakavia juice, fish of the day

48 €

### Lobster

Zucchini flower, pea, fava bean-verbena, Agros rose emulsion

62 €

### Sea bass

Roasted, tomato chutney, Paimpol bean with sheep yogurt, shellfish,  
wild purslane, iodized nasturtium flower emulsion

65 €

## MEAT

### Free-range pigeon

Roasted with Cyprus lavender, legs confit with bulgur, vlita, cherry chutney,  
Petimezi juice

48 €

### Limousin veal

Roasted with savory, shallot, candied cheek, broad bean and artichoke,  
saffron apple, stifado veal juice, Florinis piperokama

54 €

### Suckling lamb

Confit shoulder, roasted saddle with PDO halloumi cheese, chard "dolmades",  
Volos olives condiment

58 €

### Cévennes onion

Confit with Kozani saffron, pea-chanterelle, carrot with orange blossom,  
almond milk emulsion

39 €

## DESSERT

### **Discovery of Aegina**

Aegean pistachio tart, poached rhubarb, coconut sorbet,  
rhubarb juice

19 €

### **Sesame and red fruits**

Sesame shortbread, creamy praline, red fruit sorbet, blueberry juice

19€

### **Galaktoboureko**

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

17 €

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

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

16 €

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