

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, eggplant fondue, stuffed zucchini, cauliflower condiment,  
lobster bisque-Metaxa

### **Sea bass**

Roasted, tomato chutney, fava bean-artichoke, shellfish,  
iodized emulsion with nasturtium flowers and green anise

### **Suckling lamb**

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

### **Mango**

In kataifi, mango-passion fruit sorbet

### **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, eggplant fondue, stuffed zucchini, cauliflower condiment,  
lobster bisque-Metaxa

62 €

### Sea bass

Roasted, tomato chutney, fava bean-artichoke, shellfish,  
iodized emulsion with nasturtium flowers and green anise

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€

### **Cherry**

Compote and clafoutis, almond praline, fresh almonds

17 €

### **Peach**

Baked with verbena, roasted apricot, jasmine tea sorbet,  
white peach juice

16 €

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@chef\_andreasmavrommatis

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