mavrommátis

restaurant

Saint Sylvestre Menu

290€

Seven acts
To celebrate the finest Hellenic cuisine

Amuse-bouche
Pressed duck foie gras with Commandaria wine

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Scallop Tartare
Greek Oscietra caviar, delicate saffron-infused rock fish jelly

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Avgolemono Artichoke
With black truffle

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Royal Langoustine
Pan-seared with spices, hibiscus flower bisque

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Sole
Medallions, spanakopita raviolo, Jerusalem artichoke-infused seafood jus

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Venison Loin
Cooked in a spice crust, spelt bulgur with dried fruits, passion fruit condiment, cinnamon jus

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Citrus
Turmeric ice cream, bergamot condiment, clementine–yuzu espuma

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Rose and Lychee Sphere
Almond sponge, caramelized almonds, lychee–raspberry juice

Please inform our team of any food allergy or intolerance
You will be asked to pay for the menus in advance to guarantee your reservation.
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