

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

95 €

### **Royal Sea Bream**

Tartare, Greek Oscietra caviar, fennel espuma with Kozani saffron

### **Green Asparagus from Provence**

Buckwheat tartlet with PDO Manouri, organic sheep's milk Greek yogurt condiment

### **Lobster**

Claws in lahanodolmades, coral condiment, lobster bisque with Metaxa

### **John Dory**

Steamed, fava beans and organic chickpeas from Grevena, tahini sauce

### **Suckling lamb**

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

### **Citrus**

Turmeric ice cream, bergamot condiment, clementine-yuzu espuma

### **Strawberry**

Organic sheep's milk Greek yogurt parfait, strawberries in their own juice,  
basil ice cream

## 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

70 €

## 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

50 €

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

## STARTERS

### **White Asparagus**

Grilled, Greek-style pea dressing, finger lime,  
Messolonghi bottarga

34 €

### **Grilled eggplant**

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

36 €

### **Grilled octopus**

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

38 €

## FISH

### « Psarosoupa »

Kakavia juice, fish of the day

48 €

### John Dory

Steamed, fava beans and organic chickpeas from Grevena, tahini sauce

54 €

### @VgYf

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58 €

## MEAT

### Suckling lamb

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

58 €

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52 €

### Greek-Style Vegetables

Spelt risotto, garden vegetables, kefir emulsion

39 €

## DESSERT

### **Discovery of Aegina**

Aegina pistachio and citrus tart, coconut sorbet,  
citrus jus  
23 €

### **Tarte tatin**

Apple, caramelized phyllo pastry, vanilla parfait,  
cinnamon and clove cream, walnut ice cream, apple jus  
22€

### **Strawberry**

Organic sheep's milk Greek yogurt parfait,  
strawberries in their own juice, basil ice cream  
23 €

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