

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 €

Greek Salad – Elliniki Salata

Heirloom tomato mille-feuille, PDO Feta, Kalamata olives, Green Zebra tomato sorbet, cucumber, oregano

Sea Bream - Fagri

Raw sea bream, Messolonghi bottarga, samphire, Peloponnese lemon, toasted fennel

Langoustine - Karavida

Kadaïf-wrapped langoustine, stuffed zucchini flower, Aegina pistachio condiment, spiced Metaxa bisque

Wild Seabass - Lavraki

Roasted wild seabass, tomato chutney, Paimpol beans with Organic Greek sheep's milk yogurt, shellfish, wild purslane

Lozère Lamb - Arni

Confit shoulder, loin roasted with PDO Halloumi, Swiss chard dolmades, Volos olive condiment

Mirabelle Plum – Damaskino Mirabelle

Mirabelle plum compote, light Chios mastiha cream, black lemon sorbet

Fig – Syko

Roasted fig and fig compote with cinnamon berries, crispy phyllo pastry, cinnamon berry ice cream, fig jus

Discovery Menu

Five acts

Pente praxis

A tribute to Greek terroirs

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

Greek Salad - Elliniki Salata

Heirloom tomato mille-feuille, PDO Feta, Kalamata olives, Green
Zebra tomato sorbet, cucumber, oregano
35 €

Sea Bream - Fagri

Raw sea bream, Messolonghi bottarga, samphire,
Peloponnese lemon, toasted fennel
38 €

Octopus - Chtapodi

Grilled octopus, crispy phyllo pastry, Xinomavro onion confit,
piperade condiment, sea lettuce
38 €

Multicoloured Tomatoes, Summer Freshness- Ntomate

Mint, arugula condiment, garlic flowers
32 €

FISH

Psarosoupa

Kakavia Jus, fish of the day
48 €

Red Mullet- Barbouni

Red Mullet, Zucchini and pepper cannelloni, Delicatess potato with Kozani saffron, citrus and Messolonghi bottarga emulsion
54 €

Wild Seabass - Lavraki

Roasted wild seabass, tomato chutney, Paimpol beans with Organic Greek sheep's milk yogurt, shellfish, wild purslane
68 €

MEAT

Lozère Lamb - Arni

Confit shoulder, loin roasted with PDO Halloumi, Swiss chard dolmades, Volos olive condiment
58 €

Racan Squab - Peristeri

Wrapped in vine leaves, girolle mushrooms, elderberry-pickled cherries, polenta, fresh almonds, Cretan honey jus
52 €

Bresse Chicken - Kotopoulo

Oregano-roasted breast, leg keftedes with Cretan snails, orache, Xiropotamos chicken jus
48 €

Girolle - Kantharella

Confit Délicatess potato, lemon and coriander, purslane, almond milk emulsion
39 €

DESSERT

Chocolate–Olive – Sokolata-Elia

Taiñori chocolate ganache with Kalamata olives,
chocolate and basil cream, orange blossom ice cream
22 €

Fig - Syko

Roasted fig and fig compote with cinnamon berries,
crispy phyllo pastry, cinnamon berry ice cream, fig jus
24 €

Raspberry - Smeouro

Organic sheep's milk yogurt parfait,
raspberries and beetroot gently cooked together
23 €

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