

Lycabettus

LUXURY RESTAURANT



_lycabettus**dinner**

Welcome to the restaurant with the most beautiful balcony in the world- There is nothing else to expect but the finest taste from all over the island. Santorini showcasing extraordinary ingredients thanks to nutrient-rich volcanic soil. The alliance of the latest culinary trends with authentic Mediterranean cuisine and the unique agricultural products like the sweet Santorini tomato, ripe pistachios and the white fava bean make dining here so unique. The many accolades awarded is a direct result of the absolute joy of eating in Lycabettus Restaurant. Our chef Pavlos Kiriakis is constantly experimenting with new techniques, utilising the freshest ingredients and are committed to authentic and innovative gastronomy. Embrace this opportunity and savour every flavour – you will remember this five star culinary journey forever.

discoverymenu_

Chef's welcome

Crab with avocado, watermelon radish Greek yoghurt & raspberry

Smoked gazpacho soup with avocado & Greek sour cheese ice cream

Sea bass with almond crust, spinach, parmesan & clove

Lobster with green curry and asparagus (extra charge 40€)

Chicken breast with Jerusalem artichoke, lemon & black truffle

Or wagyu beef fillet with carrots, ginger & grapemust sauce (extra charge 50€)

Selection of Greek cheeses

Pre dessert

Banana ice cream with green apple, cacao & tonka

Mignardises

Discovery menu 148€ per person

greekmenu_

Chef's welcome

Cherry tomatoes, crithmum, capers, spring onions, sour cheese & carob bread

Oysters with cucumber, watermelon, lemon, avruga & mint

Octopus with potato, smoked salami & basil

Red sea bream with tomato, parsley & onion purée

Lamb filet with eggplant salad, greek yoghurt & sesame tuile

Pre dessert

Pistachio biscuit with greek coffee cream & fig sorbet

Mignardises

Greek menu 185€ per person

Optional wine pairing 115€ per person

Optional juice pairing 48€ per person

ST RTERS

Smoked gazpacho soup with avocado & Greek sour cheese ice cream	33€
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Sea bass tartare with blood orange, radish & avruga	40€
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Crab with watermelon radish, Greek yoghurt & raspberry	52€
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Beef tartare with joselito Jamon & mustard cream with herbs	41€
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Potato cream with calamari, lemon, basil & chorizo	40€
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Green salad with lobster, pink grapefruit, spring onion & mango	54€
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Risotto with shiitake mushrooms & smoked gruyere	42€
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Red quinoa salad with vegetables & rocket foam	33€

FISH

Sea bass with almond crust, spinach, parmesan & clove	49 €
Lobster with green curry & asparagus	70 €
Grouper with oyster, fennel & assyrtiko wine sauce	49 €
Sea bream with greens, leek & truffle beurre blanc sauce	51 €

MEAT

Wagyu fillet with carrots, ginger & grape must sauce	97 €
Veal fillet with celery root puree & hazelnut sabayon	54 €
Chicken breast with Jerusalem artichoke, lemon & black truffle	51 €
Lamb fillet with eggplant salad, Greek yoghurt & sesame tuille	54 €

DESSERTS

Banana ice cream with green apple, cacao & tonka	22 €
Mousse praline, raspberry & spices ice cream	23 €
Vanilla parfait, lemongrass cream & rhubarb ice cream	23 €
Chocolate bavaroise with almond sable, lemon confit & popcorn ice cream	26 €