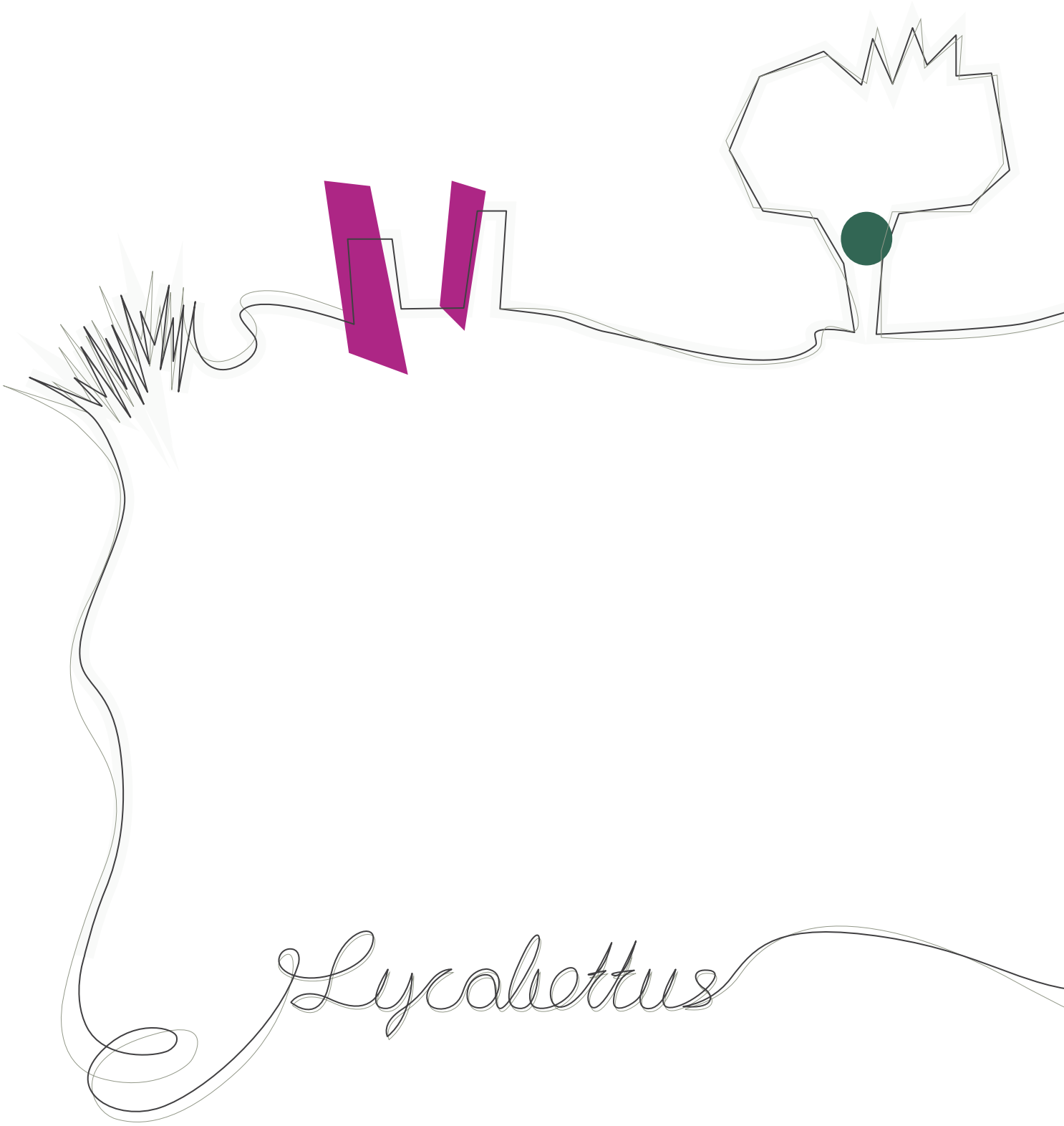
Lycabettus

gluten free

GLUTEN-FREE
DEGUSTATION

Gluten free bread

Canape

Tomato bavarois | Strawberry | Tomato dashi | Celery sorbet | Tuille

Red shrimp tartare | Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Squid | Pancetta affumicata sauce | Black garlic | Truffle | Kafir lime

Cod | Beurre blanc with yuzu kosho | Garum emulsion | Herbal cream | Caviar

Or

Lobster | Scallops | Zucchini | Lobster bouillon

extra charge: 60€

Chicken | Parsnip | Caramelized onion | Jus sage

Or

Wagyu striploin | Potato cream | Comte cheese | Parsley

Veal cheek | Thyme sabayon

extra charge: 70€

Pre dessert

Vanilla parfait | Caramel | Praline | Hazelnut ice cream

Mignardise

Menu Degustation: 200€ per person
Wine Pairing: 145€ per person
Premium Wine Pairing: 252€ per person
Cocktail Pairing: 120€ per person
Non-Alcoholic Pairing 95€ per person

GLUTEN-FREE
MENU

STARTERS

Tomato bavarois | Strawberry | Tomato dashi | Celery sorbet | Tuille

Red shrimp tartare | Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Squid | Pancetta affumicata sauce | Black garlic | Truffle | Kaffir lime

Beef tartare | Tonnata espuma | Garum | Cornichon sorbet

MAIN COURSE

Cod / beurre blanc with yuzu kosho | Garum emulsion | Herbal cream | Caviar

Lobster | Scallops | Zucchini | Lobster bouillon | Lobster roll

Chicken | Parsnip | Caramelized onion | Jus sage

Lamb shoulder and fillet | Eggplant | Harissa | Kefir | Tomato confit | Lamb sausage

Wagyu striploin | Potato cream | Comte cheese | Parsley | Veal cheek | Thyme sabayon

DESSERTS

Vanilla parfait | Caramel | Praline | Hazelnut ice cream

Riz au lait | Compote apricot | Cinnamon siphon | Almond tuille | Almond sorbet

Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option
162€ per person

“Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)”
“Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο)"