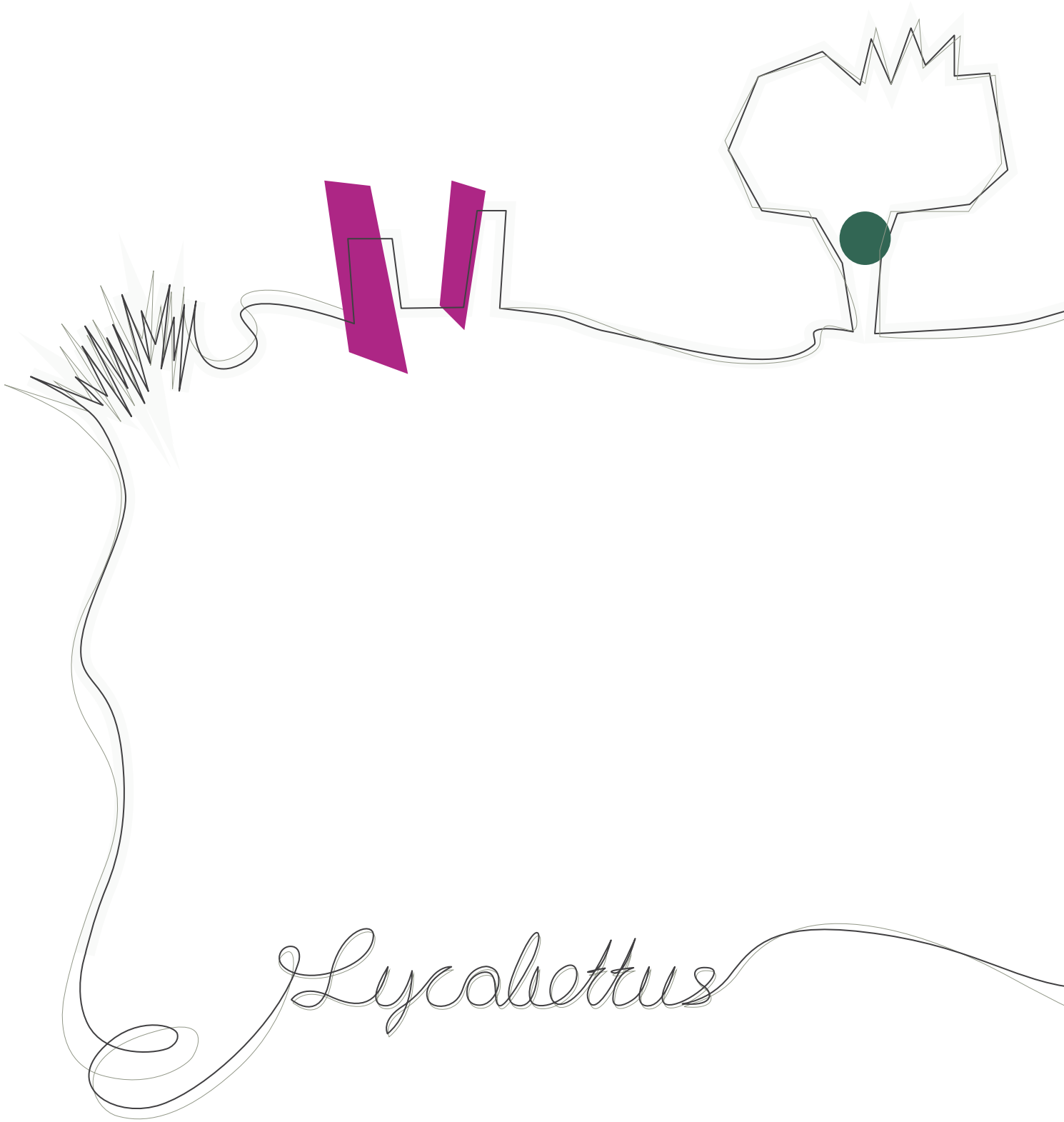
Lycabettus

vegetarian

VEGETARIAN
DEGUSTATION

Sourdough bread

Canape

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

Beetroot tartare | Hazelnut | Tahini dressing | Pasteli | Radicchio | Raspberries | Gorgonzola

Fava foam | Pickled wild greens | Chutney capers | Tomato confit | Goat cheese | Flatbread

Ravioli | Artichoke | Kariki cheese | Mushroom ragout | Hazelnut sabayon | Mushroom consome

Grilled celeriac | Celeriac puree | Wild greens | Herbal cream | Thyme sabayon

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

VEGETARIAN
MENU

STARTERS

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

Beetroot tartare | Hazelnut | Tahini dressing | Pasteli
Radicchio | Raspberries | Gorgonzola

Fava foam | Pickled wild greens | Chutney capers | Tomato confit
Goat cheese | Flatbread

Eggplant | Miso glace | Baba ganoush | Elephant bean puree
Harissa | Kefir

MAIN COURSES

Gnocchi | Smoked potato cream | Parmesan sauce | Parsley cream | Truffle

Ravioli | Artichoke | Kariki cheese | Mushroom ragout
Hazelnut sabayon | Mushroom consome

Grilled celeriac | Celeriac puree | Wild green | Herbal cream | Thyme sabayon

Fregola | Sunchoke cream | Garlic emulsion | Asparagus

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 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)"