

# Lycabettus

Mickael Viljanen\*\*

Canapes

Chilled tomato soup | Tomato & Savora sorbet | Red kosho

Red prawn tartare | Ruby grapefruit | Sobacha  
Basil & Elderflower bouillon

Lightly steamed Turbot | Seaweed & Dry scallop condiment  
Kristal caviar | Vin Jaune

Caramelised Veal sweetbreads | Yeasted cauliflower | Apricot & Black truffle  
Truffle & smoked kombu vinegar dashi

Chocolate souffle tart | Miso & tamari soy caramel  
Tahitian vanilla ice cream

Menu Tasting | 220€ per person

Wine Pairing | 145€ per person

Premium Wine Pairing | 252€ per person

Cocktail Pairing | 120€ per person

Non-Alcoholic Pairing | 95€ per person

