



Lycabettus



CHAMPAGNE

MENU

Bread

(served with butter & our charcuterie)

Canapé

Tomato soup

Tomato sorbet | Cherry tomatoes | Tomato dashi | Brioche open toast

Red shrimp tartare

Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Scallops

Vadouvan velouté | Carrot purée | Peas | Salicorn

Langoustine

Ramson emulsion | Lemon | Caviar | Sabayon | Pani puri

Lobster

Carrot purée with Bergamot | Lemon purée | Lobster butter sauce
Bomba rice | Sobrassada | Saffron sabayon

Wagyu striploin

Baba ganoush | Smoked miso | Beef jus
Wagyu beef tartare | Potato rosti | Caviar | Nori

Pre-dessert

Strawberry

Lemongrass | Meringue | Raspberry sorbet

Vanilla parfait

Caramel | Praline | Hazelnut ice cream

Mignardises

600€ per person



WINE TASTING

MENU

Bread

(served with butter & our charcuterie)

Canapé

Tomato soup

Tomato sorbet | Cherry tomatoes | Tomato dashi | Brioche open toast

Red shrimp tartare

Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Squid

Red mullet sauce | Lardo di Colonata | Espelette pepper | Caviar | Shellfish sabayon

Lobster

Carrot purée with Bergamot | Lemon purée | Lobster butter sauce

Bomba rice | Sobrassada | Saffron sabayon

Wagyu striploin

Baba ganoush | Smoked miso | Beef jus | Wagyu beef tartare

Potato rosti | Caviar | Nori

Pre-dessert

Vanilla parfait

Caramel | Praline | Hazelnut ice cream

Mignardises

Wine Tasting Menu: 490€ per person



