



Cyan Restaurant / Amathous

Chef : Andreas MAVROMMATIS

Tourteau en feuille de blette, mousseline de choux fleur, huitre et gelée d'agrumes
Crab and Swiss chard Cannelloni, Cauliflower Mousseline,
Oyster and Citrus Jelly
Κανελόνι κάβουρα με λάχανο, πουρές κουνουπίδι, στρείδια & ζελέ από εσπεριδοειδή

Soupe de petits pois à la menthe, fromage de chèvre frais et magret de canard fumé
Green Pea Soup flavored with Mint, Goat Cheese, smoked Duck Breast
Μπιζελόσουπα αρωματισμένη με δυόσμο, κατσικίσιο τυρί και καπνιστό στήθος πάπιας

Homard, aubergine, oignons confits et artichauts poivrade, condiment corail
Lobster, Eggplant, Onion Confit and Artichokes, Lobster Egg Condiment
Αστακός, μελιτζάνες, κρεμμύδι κονφί & αγκινάρες, καρίκευμα από αυγοτάραχο αστακού

Filet de veau rôti, fèves, asperges et morilles à la française
Slow-roasted Veal Tenderloin, fresh Broad Beans, Asparagus and Morel Mushrooms,
Veal Jus
Σιγοψημένο μοσχαρίσιο φιλέτο στο φούρνο, φρέσκα κουκιά, σπαράγγια & μορχίλια,
μοσχαρίσιος ζωμός

Glace de thé aux fruits rouges et mousse de cassis
Red Fruit Tea Sorbet and Blackcurrant Mousse
Σορμπέ από τσάι κόκκινων φρούτων, μους από φραγκοστάφυλο

Triomphe au chocolat Manjari, macaron aux amandes et crème brûlée glacée
Manjari Chocolate Gateaux, Almond Macaroon and Crème Brûlée Ice Cream
Κέικ από γνήσια μαύρη σοκολάτα Μαδαγασκάρης, μακαρούν αμυγδάλου, παγωτό κρεμ
μπρουλέ

Café et Petits Fours
Coffee and Petit Fours
Καφές & Γλυκομπουκιές

Price of the menu : 95€

5% of the net revenue from the event will be donated to a local charity organization



The Chef of Cyan, Andreas Mavrommatis : Ambassador of French gastronomy in Cyprus, Ambassador of Mediterranean cuisine in France.

Andreas Mavrommatis was the first and only participating chef to last year's edition of Good France at the Mavrommatis restaurant of the Four Season hotel in Limassol. He came back especially for the occasion, and he will do the same this year at the Cyan restaurant (Amathous Hotel), where he will prepare a gastronomic dinner together with the Chef executive Savvas Savva.

Since 1981, the Mavrommatis family, originated from Limassol, founded 4 stores in Paris, 5 corner shops in Paris, Nice and Marseille, 3 restaurants in Paris, 1 restaurant in Cyprus, a wine cellar in Paris and a traditional production workshop in Palaiseau. If it became very famous in Paris and in the regions, the name of Mavrommatis in France is not only related to its premises: the values of Maison Mavrommatis are passed on from one generation to the next and the Mavrommatis brothers have established along the years a real culinary philosophy. For French people, the name of Mavrommatis is associated with Mediterranean culinary excellency and their hearty passion, that animates them, is engraved in the 21st century in a spirit of service and proximity for its clients.

On March, 21st 2016, Andreas Mavrommatis, Savvas Savva and the whole team of the Cyan restaurant will delight their hosts with original recipes mixing tastes and savors in the very pleasant atmosphere of the Amathous hotel in Limassol.

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