

# Appetizers

Salad Niçoise, green beans,  
cucumber and artichoke served with  
eggs "parfait"  
€18

Mediterranean seafood variation,  
ginger gelée on cucumber  
€21

Santorinian tomatoes variety salad  
with mozzarella  
€14

Gaspacho Andalouse  
€13

Carpaccio of Atlantic shrimps  
€21

Ceviche of Aegean sea bass and langoustes,  
seaweed and  
citrus marinade  
€25

The Greek crudo dorado  
in Santorinian marinade  
€19

Foie gras on pumpkin crème brûlée and  
porcini mushrooms  
€28

# Fish

Mussels "à la marinière"  
€21

Dorado fillet in aromatic marinade,  
Santorinian tomato carpaccio  
€26

Mediterranean sea bass in sea salt  
crust served with sauce vierge  
€34

Orzo like a paella with saffron, shrimps,  
calamari, chorizo sausage and pork belly  
€28

"Bourride provencale"  
cooked in Aegean style  
€32

"The Marseillaise bouillabaisse"  
cooked in Aegean style  
€32

"Brandade de morue",  
calamari in tempura (served with  
homemade vodka marinade shot)  
€16

# Meat

Tartare de boeuf Black Angus "à la  
parisienne"  
€31

Pork belly from Macedonia slow cooked  
served with fava and dry fruits  
€19

Beef tenderloin Black Angus  
with potatoes confit, bacon and thyme  
€42

Milk-fed lamb served  
with Santorinian white eggplant caviar  
€39

Duck breast served  
with fava mousse and dry fruits  
€32

# Desserts

The Santorinian volcano  
€15

The iconic chocolate black pearl  
€15

Jerome's grandmother recipe of apple pie  
€15

Iced melon granita, Vin Santo flavor  
€16

Strawberry yogurt dessert  
€15

Ice cream portion  
(vanilla, chocolate, pistachio, yogurt with  
honey)  
€6 / 45 g