

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

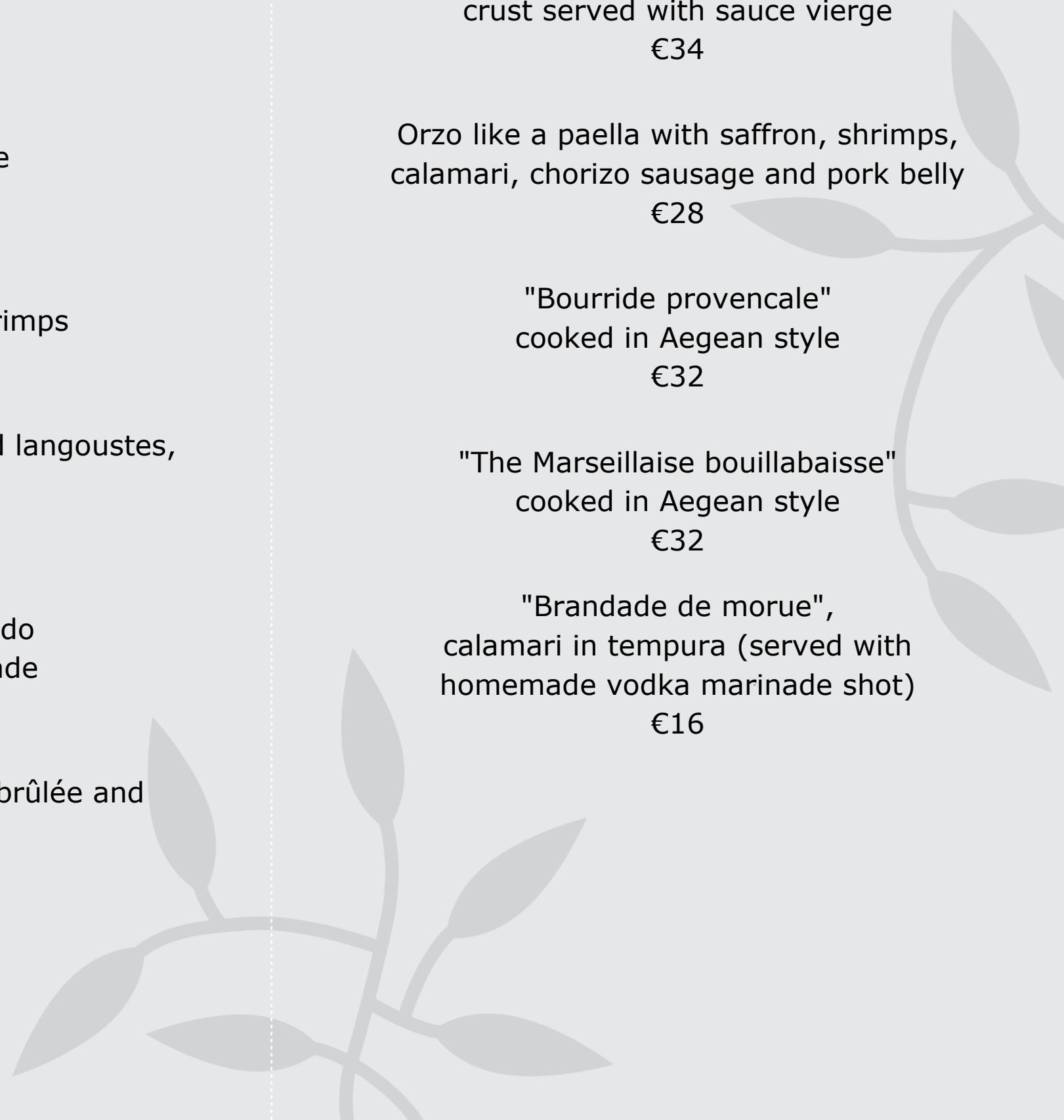
Mediterranean sea bass in sea salt crust served with sauce vierge
€34

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



M e a t

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

D e s s e r t s

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



D e g u s t a t i o n

M e n u

1. "Cherve Bouyiourdi"
goat cheese, bell peppers, olives &
caper leaves from Santorini

2. "Cycladic Orzo"
wild green's & grilled baby octopus

3. "Mediterranean Scorpion Fish"
grilled baby calamari, potato confit &
bouillabaisse sauce

4. Grass Fed Lamb "Kebab"
Eggplant, spicy yoghurt & Santorinian
cherry tomatoes

5. "Eikon Volcano"
Italian Meringue, strawberry & vanilla
ice cream sauce from
berries of the forest

€110 / per person

D e g u s t a t i o n

M e n u

1. "Cherve Bouyiourdi"
goat cheese, bell peppers, olives &
caper leaves from Santorini

(glass of rose Nostos Pink, Manousakis)

2. "Cycladic Orzo"
wild green's & grilled baby octopus

(glass of white A.M. Domaine Sigalas)

3. "Mediterranean Scorpion Fish"
grilled baby calamari, potato confit &
bouillabaisse sauce

(glass of white Mylonas Savatiano)

4. Grass Fed Lamb "Kebab"
Eggplant, spicy yoghurt & Santorinian
cherry tomatoes

(glass of red M.M. Domaine Sigalas)

5. "Eikon Volcano"
Italian Meringue, strawberry & vanilla
ice cream sauce from
berries of the forest

(glass of sparkling wine Deus Rosato,
Mega Spileo Domaine)

€145 / per person