



La Colline
Moscou - Santorini

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 Thalassitis, Gaia Winery)

3. “Mediterranean Dorado”

grilled baby calamari, potato confit &
bouillabaisse sauce

(glass of white Savatiano, Mylonas)

4. Grass Fed Lamb “Kebab”

Eggplant, spicy yoghurt &
Santorinian cherry tomatoes

(glass of red M.M. Domaine Sigalas)

5. The Santorinian Volcano®

Italian Meringue, strawberry & vanilla ice
cream sauce from berries of the forest

(glass of champagne Chapuy
Brut Reserve Grand Cru)

€125 / per person

(€185 including wine pairing / per person)



Desserts

The Santorinian Volcano®

€24

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The iconic chocolate black pearl

€16

Jerome's grandmother recipe of apple pie

€16

Raspberry sensation

€18

Ice cream portion
(vanilla, chocolate, strawberry, pistachio)

€7/ 45 g

Seasonal fruit platter

€15

Cheese cold cut
(variation from four different cheeses and meat
options, accompanied
with marmalade)

€28

Appetizers

Salad Niçoise, green beans, cucumber and
artichoke served with eggs «parfait»

€23

Mediterranean seafood variation of octopus,
mussels and broccoli Romanesco
on cucumber

€18

Santorinian tomatoes variety salad
with mozzarella

€21

Gaspacho Andalouse

€18

Carpaccio of Atlantic shrimps

€21

Ceviche of Aegean sea bass, seaweed and
citrus marinade

€26

The Greek crudo dorado in Santorinian
marinade

€20

Smoked eel with Santorinian fava,
black grapes and apricot cream

€36

Foie gras on sweet potato crème brûlée and
forest fruits sauce

€33

F i s h

Mussels «à la marinière»

€28

Dorado fillet in aromatic marinade,
Santorinian tomato carpaccio

€30

Cod fillet with Jerusalem artichoke puree and
fennel sauce

€45

Mediterranean sea bass in sea salt crust served
with sauce vierge

€38

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

€34

«The Marseillaise bouillabaisse»
cooked in Aegean style

€39

M e a t

Tartare de boeuf Black Angus

«à la parisienne»

€36

Pork belly from Macedonia slow cooked,
served with three variations of celery root and
lemongrass sauce

€28

Beef tenderloin Black Angus
with potatoes terrine and truffle sauce

€54

Milk-fed lamb served
with Santorinian white eggplant caviar

€43

Duck breast served
with fava mousse and dry fruits

€41