



La Colline

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)

€135 / per person

(€195 including wine pairing / per person)



Desserts

The Santorinian Volcano®

€26

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The iconic chocolate black pearl

€18

Jerome's grandmother recipe of apple pie

€18

Raspberry sensation

€20

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)

€31

Appetizers

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

€25

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

€20

Santorinian tomatoes variety salad
with mozzarella

€23

Gaspacho Andalouse

€20

«La vie en rose» Summer beetroot Gaspacho
beetroot rose

€20

Carpaccio of Atlantic shrimps

€23

Ceviche of Aegean sea bass, seaweed and
citrus marinade

€29

The Greek crudo dorado in Santorinian
marinade

€22

Smoked eel with Santorinian fava,
black grapes and apricot cream

€40

Tuna brandade, aioli sauce, royal caviar

€24

Foie gras on sweet potato crème brûlée and
forest fruits sauce

€36

F i s h

Dorado fillet in aromatic marinade,
Santorinian tomato carpaccio

€33

Cod fillet with Jerusalem artichoke puree and
fennel sauce

€49

Mediterranean sea bass in sea salt crust served
with sauce vierge

€42

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

€37

Sweet potato Agnolotti pasta, sage cream,
lemongrass sauce

€31

«The Marseillaise bouillabaisse»
cooked in Aegean style

€43

M e a t

Tartare de boeuf Black Angus
«à la parisienne»

€40

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

€31

Beef tenderloin Black Angus
with potatoes terrine and truffle sauce

€59

Milk-fed lamb served
with Santorinian white eggplant caviar

€47

Duck breast served
with fava mousse and dry fruits

€45