



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 Vidiano, Douloufakis)

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)

€165 / per person

(€235 including wine pairing / per person)



Desserts

The Santorinian Volcano®

€31

® Trade mark registration № 017917884 by EUIPO on 19/10/2018.

The iconic chocolate black pearl

€21

Jerome's grandmother recipe of apple pie

€21

Millefeuille / white chocolate Namelaka

€17

Ice cream portion

(vanilla, chocolate, strawberry, pistachio)

€8/ 45 g

Seasonal fruit platter

€15

Cheese cold cut

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

€37

Appetizers

Salad Niçoise, green beans, cucumber and artichoke

€27

Mediterranean octopus salad with broccoli Romanesco on cucumber

€23

Santorinian tomatoes variety salad with mozzarella

€24

Gaspacho Andalouse

€23

Carpaccio of Atlantic shrimps

€27

Ceviche of Aegean sea bass, seaweed and citrus marinade

€33

The Greek crudo dorado in Santorinian marinade

€25

Smoked eel with Santorinian fava, black grapes and apricot cream

€45

Tuna brandade, aioli sauce, royal caviar

€26

Foie gras on sweet potato crème brûlée and Santorinian vinsanto sauce

€44

F i s h

Dorado fillet in aromatic marinade,
Santorinian tomato carpaccio

€37

Cod fillet with Jerusalem artichoke puree and
fennel sauce

€58

Mediterranean sea bass in sea salt crust served
with sauce vierge

€48

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

€42

«The Marseillaise bouillabaisse»
cooked in Aegean style

€49

M e a t

Tartare de boeuf Black Angus
«à la parisienne»

€46

Pork belly from Macedonia slow cooked,
served with celery cream and
lemongrass sauce

€35

Beef tenderloin Black Angus
with potatoes terrine, catherelles mushroom
and bordelaise sauce

€67

Milk-fed lamb served
with three carrot variation and cumin sauce

€56

Duck breast served
with fava bean tart and caramelized figs

€51



Caldera Menu

Greek salad / Cherry tomatoes / Cucumber /
Red pepper / Feta cheese
€22

Quinoa salad / Organic quinoa / Baby spinach/
Cherry tomatoes / Dry fruits /
Passion fruit dressing
€25

Burrata salad / Burrata cheese /
Zucchini Rolls / Pesto
€28

Rocca salad / Rocca / Grilled peach /
Sour cheese from Ios
€21

Santorinian white eggplant grilled /
Feta cheese / Tomato
€19

Mediterranean dip / Tzatziki / Spicy cheese /
Santorinian fava / Olive paste
€14

Sea bass ceviche in Aegean style
€26

Grilled octopus served with sauce vierge
€32

French fries with feta and oregano
€9

Chicken club sandwich /
Slow cooked chicken breast / Gouda cheese /
Bacon / Tomato / Lettuce / Mayo
€27

Mediterranean orzo with shrimp
€38

Grilled dorado with steamed vegetables and
lemon sauce
€34

Tuna skewers / Soya / Lemon / Thyme honey
€38

Chicken burger / yellow cheese / avocado /
bacon /tomato /sweet sour sauce
€24

T-bone beef steak
€55

D e s s e r t

Crème brulee / vanilla ice cream
€17

Millefeuille / white chocolate Namelaka
€17

Seasonal fresh fruit platter
€15