



*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)

# A p p e t i z e r s

Salad Niçoise with green beans, cucumber,  
artichoke and tonnato sauce

€28

Mediterranean Octopus salad with broccoli  
Romanesco on cucumber

€25

Santorinian tomatoes variety  
on Feta cheese gel

€24

Gaspacho Andalouse

€26

Atlantic shrimps Carpaccio with  
fruit-gel bisque

€29

Ceviche of Aegean Sea bass, seaweed and  
citrus marinade

€34

The Greek crudo dorado in Santorinian  
marinade

€28

Tuna brandade with aioli sauce, salmon caviar

€26

Terrine Foie gras with sweet potato brûlée and  
brioche bread

€47

# F i s h

Mediterranean Dorado fillet «à la Barigoule»  
and coconut milk bisque

€42

Cod fillet slow cooked in ink and served with  
wild greens and fennel sauce

€59

Mediterranean Sea bass in sea salt crust served  
with sauce vierge and potato confit

€52

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

€45

«The Marseillaise bouillabaisse» cooked  
in Aegean style

€53

Smoked eel with Santorinian fava, grapes and  
apricot cream

€48

# M e a t

Beef Tartare «à la Parisienne»

€49

Pork belly slow cooked, served with fava  
beans and Asian-inspired sauce

€40

Rib eye steak with potato confit, king oyster  
and burnt onions sauce

€73

Confit milk-fed lamb with carrot puree and  
sauce from lamb juices

€58

Authentic French duck breast served with  
brown celery puree, pickled shallots and  
cherry sauce

€51



# D e s s e r t s

The Santorinian Volcano®

€32

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The iconic chocolate black pearl

€22

Jerome's grandmother recipe of apple pie

€22

Millefeuille

€18

Six-flavoured sorbets prepared in-house

€25

Baba au Rhum with fresh strawberry and  
whipped cream

€22

Seasonal fruit platter

€17

Cheese cold cut

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

€36





*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

Spinach salad / Rocket / Seasonal fruit /  
Petimezas dressing  
€28

Santorinian white eggplant grilled /  
Feta cheese / Tomato  
€19

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

Sea bass carpaccio 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  
marinated in ouzo  
€38

Dorado butterfly grilled with wild greens  
and fricassee sauce  
€34

Tuna skewers / Soya / Lemon / Thyme honey  
€38

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

Pork belly /vegetables / sauce asiatic  
€55

## D e s s e r t

The Santorinian Volcano®  
€31

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Millefeuille / Pistache praline  
€17

Seasonal fresh fruit platter  
€15

Baba au Rhum with fresh strawberry  
and whipped cream  
€22