



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)

Manager i/c upon Market Inspection: Mr. Koukouzelis Dimitrios

Kindly inform us for potential allergies

Prices include all legal surcharges

Olive oil is used in all food items, except for the fried ones for which we use sunflower
Frozen item*

D e s s e r t s

The Santorinian Volcano®

€33

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

The iconic chocolate black pearl

€23

Jerome's grandmother recipe of apple pie

€23

Six-flavoured sorbets prepared in-house

€25

Baba au Rhum with fresh strawberry and
whipped cream

€23

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

€36

A p p e t i z e r s

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

€29

Mediterranean Octopus salad with broccoli
Romanesco on cucumber

€26

Santorinian tomatoes variety
on Feta cheese gel

€25

Gaspacho Andalouse

€26

Atlantic shrimps Carpaccio with
fruit-gel bisque

€29

Ceviche of Aegean Sea bass, seaweed and
citrus marinade

€36

The Greek crudo dorado in Santorinian
marinade

€29

Burnt Leek with sauce Gribiche, anchovies,
Octopus and Salmon caviar

€28

Terrine Foie gras with sweet potato brûlée and
brioche bread

€49

F i s h

Cod fillet «à la Barigoule» with sauce
Beurre Blanc

€59

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

€52

Orzo like a paella with saffron, shrimps,
calamari, dorado with parmesan foam
and herb sauce

€48

«The Marseillaise bouillabaisse» – traditional
French fish soup cooked in Aegean style

€53

Smoked eel with Santorinian fava, grapes and
apricot cream

€49

M e a t

Beef Tartare «à la Parisienne»

€49

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

€40

Dry-aged 40-day Rib Eye Steak with truffle
mashed potato and burnt onion sauce

€73

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

€59

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

€54

Chicken, Langoustine with aromatic Tapioca
and sauce bisque exotic

€55



Caldera Menu

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

€22

Burrata salad / Zucchini carpaccio / Tomato
tartatre / Pesto of herbs

€25

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

Baby Calamari a la Plancha with pesto

€26

French fries with feta and oregano

€9

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

€27

Salmon club sandwich / Smoked Salmon /
Gouda cheese / Tomato / Lettuce / Mayo

€30

Mediterranean orzo with shrimp
marinated in ouzo

€38

Dorado butterfly grilled with steamed
vegetables and fricassee sauce

€34

Tuna skewers / Soya / Lemon / Thyme honey

€38

Beef burger / Yellow cheese / Bacon / Tomato /
Sauce tartare

€25

D e s s e r t

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Millefeuille / Pistache praline

€19

Seasonal fresh fruit platter

€17

Baba au Rhum with fresh strawberry and
whipped cream

€23