



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 Peplo High Elevation
Skouras Winery, Moschofilero)

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 Viognier Cuvee Larsinos
Skouras Winery, Peloponnesos)

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)

€175 / per person

(€245 including wine pairing / per person)

B r e a d & d i p

olive paste / tomato paste / aromatic butter
with smoked eel, poudre nori / olive oil
€7

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 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

Foie gras with sweet potato brûlée, sauce
porcini, brioche bread and seasonal fruits
€52

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

€54

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 aubergine tartare
and sauce from lamb juices

€59

Duck leg confit served with celery puree,
pickled shallots and cherry sauce

€54

Chicken, Langoustine with aromatic Tapioca
and sauce bisque exotic

€55

D e s s e r t s

The Santorinian Volcano®

€33

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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 and
honey)

€36



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*

Edition August, 2024



Caldera Menu

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

€22

Burrata salad / Zucchini carpaccio / Tomato
tartare / 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