



La Colline
DINNER MENU



BREAD & DIP

Olive Paste | Tomato Paste | Butter | Olive Oil
Extra 6
(1, 7)

APPETIZERS

SALADE NIÇOISE

Green Beans | Tuna | Artichoke | Tonnato Sauce
(3,4, 7, 9)

MEDITERRANEAN OCTOPUS SALAD

Cucumber | Bell Pepper | Olives
(13)

THE GREEK CRUDO

Sea Bass | Basil scented oil | Fresh Herbs
(4, 5)

BURNT LEEK

Gribiche sauce | Anchovies | Octopus
Optional accompanied by Caviar - Extra 20
(3, 4, 5, 9, 13)

GAZPACHO ANDALOUSE

Chilled Tomato Soup
(8)

SANTORINIAN TOMATOES

Herb-infused Feta Cheese Gel
(5, 7)

MAIN COURSES

Fish

COD FILLET A LA BARIGOULE

Beurre Blanc Sauce
Optional accompanied by Caviar - Extra 20
(4, 7, 8)

MEDITERRANEAN SEA BASS

Sea Salt Crust | Sauce Vierge | Potato Confit
(4, 5)

ORZO A LA PAELLA

Shrimp | Calamari | Parmigiano Foam | Chorizo| Sea Bream|
Herb Sauce
(1, 2, 4, 7, 11, 12, 13)

BOUILLABAISSE MARSEILLAISE

Traditional fish soup | Aegean twist
(2, 3, 11, 13)

SMOKED EEL

Santorinian Fava | Grapes | Apricot Cream
(4)

Meat

SLOW COOKED PORK BELLY

Fava Spread | Asian-inspired sauce
(5, 6, 10, 12)

BEEF FILLET

Potato Pavé in Aromatic Butter | Burnt Onion Sauce
Extra 20
(7)

MILK-FED LAMB CONFIT

Smoked Aubergine | Lamb juice Sauce
(5)

CHICKEN LANGOUSTINE

Aromatic Tapioca | Exotic Bisque Sauce
(2, 10)

FOIE GRAS

Sweet Potato brûlée | Porcini Sauce | Brioche Bread |
Seasonal Fruit
(1, 3, 7)

DESSERTS

THE SANTORINIAN VOLCANO®

Villa Bordeaux Trademark #017917884, EUIPO 19-10-2018
Extra 14
(1, 3, 7)

THE ICONIC CHOCOLATE BLACK PEARL

(1, 7, 5)

JEROME’S GRANDMOTHER APPLE PIE RECIPE

(3, 7)

BABA AU RHUM

(3,7)

CHEESE & COLD CUTS

Extra 10
(1, 5)

LA COLLINE MENU 145 | WINE PAIRING 75

Appetizer 1, Appetizer 2, Main Course, Dessert

LA COLLINE SIGNATURE MENU 190 | WINE PAIRING 115

Appetizer 1, Appetizer 2, Main Course 1, Main Course 2, Dessert

(1) Gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Nuts, (6) Soya, (7) Lactose, (8) Celery, (9) Mustard, (10) Seasam, (11) Seafood, (12) Pork, (13) Molluscs.

Please inform us of any allergies or intolerances. All prices are indicated in EUR per person.

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



Caldera Menu





La Colline

BREAD & DIP

Olive Paste | Tomato Paste | Butter | Olive Oil
6

GREEK SALAD

Cherry tomatoes | Cucumber | Bell pepper | Feta cheese
23

SANTORINIAN SMOKED AUBERGINE

Feta cheese | Cherry Tomato
21

BABY CALAMARI

A la Plancha | Pesto
28

FRENCH FRIES

Feta | Oregano
12

CLUB SANDWICH

Slow-cooked Chicken breast | Gouda Cheese Bacon | Tomato | Lettuce | Mayo
29

BLACK ANGUS BEEF BURGER

Cheese | Bacon | Tomato | Sauce Tartare
32

SHRIMP LINGUINE

Cherry Tomato | Bisque | Fresh Herbs
35

DESSERTS

THE SANTORINIAN VOLCANO®

Villa Bordeaux Trademark #017917884, EUIPO 19-10-2018
33

CRÈME BRÛLÉE

15

SEASONAL FRESH FRUIT PLATTER

18

Please inform us of any allergies or intolerances. All prices are indicated in EUR.

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

