



La Colline
DINNER MENU



APPETIZERS

BREAD & DIP

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

GAZPACHO ANDALOUSE

Chilled Tomato Soup
(8)
26

SANTORINIAN TOMATOES

Herb-infused Feta Cheese Gel
(5, 7)
25

FOIE GRAS

Sweet Potato brûlée | Porcini Sauce | Brioche Bread |
Seasonal Fruit
(1, 3, 5, 7, 14)
52

SMOKED EEL

Santorinian Fava | Grapes | Apricot Cream
(4)
49

SALADE NIÇOISE

Green Beans | Tuna | Artichoke | Tonnato Sauce
(3 ,4, 7, 9)
29

MEDITERRANEAN SEA FOOD SYMPHONY

Octopus | Mussels | Fermented vegetables | Basil Oil
(11, 13)
31

THE GREEK CRUDO

Sea Bass | Basil scented oil | Fresh Herbs
(4, 5)
29

BURNT LEEK

Gribiche sauce | Anchovies | Octopus
Optional accompanied by Caviar - Extra 20
(3, 4, 5, 9, 13)
28

CEVICHE OF AEGEAN SEA BASS

Seaweed | Citrus Marinade
(6, 10, 11, 15)
36

MAIN COURSES

Fish

COD FILLET A LA BARIGOULE

Beurre Blanc Sauce
Optional accompanied by Caviar - Extra 20
(4, 7, 8)
59

MEDITERRANEAN SEA BASS

Sea Salt Crust | Sauce Vierge | Potato Confit
(4, 5)
54

ORZO A LA PAELLA

Shrimp | Calamari | Parmigiano Foam | Chorizo| Sea Bream|
Herb Sauce
(1, 2, 4, 7, 11, 12, 13)
48

BOUILLABAISSE MARSEILLAISE

Traditional fish soup | Aegean twist
(2, 3, 11, 13)
53

Meat

SLOW COOKED PORK BELLY

Fava Spread | Asian-inspired sauce
(5, 6, 10, 12)
40

BEEF FILLET

Potato Pavé in Aromatic Butter| Burnt Onion Sauce
(7)
75

MILK-FED LAMB CONFIT

Smoked Aubergine | Lamb juice Sauce
(5)
59

CHICKEN LANGOUSTINE

Aromatic Tapioca | Exotic Bisque Sauce
(2, 10)
55

DESSERTS

THE SANTORINIAN VOLCANO®

Villa Bordeaux Trademark #017917884, EUIPO 19-10-2018
(3, 7)
33

THE ICONIC CHOCOLATE BLACK PEARL

(7, 5)
23

JEROME’S GRANDMOTHER APPLE PIE RECIPE

(1, 3, 7)
23

BABA AU RHUM

(1, 3,7)
23

CHEESE & COLD CUTS

(1, 5)
36

SORBET VARIATION

25

(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, (14) Mushrooms, (15) Seaweed

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



LUNCH MENU

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

SEA BASS FILLET

Smoked Aubergine Tartare | Balsamic Vinegar | Basil Oil
34

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33

OPERA

French Cake | Vanilla Ice Cream
22

SEASONAL FRESH FRUIT PLATTER

18

GREEK CHARCUTERIE PLATTER

Cheese | Cold cured meats
36

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