

LA COLLINE - DINNER MENU

BREAD & DIP

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

APPETIZERS

GAZPACHO ANDALOUSE

Chilled Tomato Soup
(8, 16)

SANTORINIAN TOMATOES

Herb-infused Feta Cheese
(5, 7)

SMOKED EEL

Santorinian Fava | Grapes | Apricot Cream
(4)

MEDITERRANEAN SEA FOOD SYMPHONY

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

THE GREEK CRUDO

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

MEDITERRANEAN RED SHRIMPS TARTARE

Tomato consommé | Fresh Herbs
Optional accompanied by Black Siberian Caviar - Extra 20
(2, 5, 10, 11)

TUNA BRANDADE

Tarama - Fish Roe Spread
Optional accompanied by Black Siberian Caviar - Extra 20
(4, 5, 7, 10, 15)

TERRINE FOIE GRAS

Sweet Potato Brûlée | Brioche Bread
(1, 3, 5, 7)

8 MAIN COURSES

COD FILLET A LA BARIGOULE

Herb Sauce
Optional accompanied by Black Siberian Caviar - Extra 20
(4, 7, 8)

MEDITERRANEAN SEA BASS

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

ORZO A LA PAELLA

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

BOUILLABAISSSE MARSEILLAISE

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

SLOW COOKED PORK BELLY

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

SIGNATURE RIBEYE

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

MILK-FED LAMB CONFIT

38 Smoked Aubergine | Lamb juice Sauce
(5)

CHICKEN BALLOTINE

37 Mushroom Duxelles | Celery Puree | Truffle Infused Jus
(5, 7, 8, 9, 14)

VEGETARIAN TAPIOCA WITH FRESH HERBS

White mushrooms
(6, 14, 16)

BEEF FILLET ROSSINI

57 Foie Gras | Truffle | Berry Reduction
(1, 5, 7)

DESSERTS

THE SANTORINIAN VOLCANO®

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

THE ICONIC CHOCOLATE BLACK PEARL

(7, 5)

JEROME'S GRANDMOTHER APPLE PIE RECIPE

(1, 3, 7)

LA COLLINE SIGNATURE TRILOGY

Apple Pie | Chocolate Mousse With Truffle Ganache | Almond Cream Tart with Seasonal Fruit
(1, 3, 5, 7)

CHEESE & COLD CUTS

(1, 5)

(1) Gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Nuts, (6) Soya, (7) Lactose, (8) Celery, (9) Mustard, (10) Sesam, (11) Seafood, (12) Pork, (13) Molluscs, (14) Mushrooms, (15) Seaweed, (16) Vegetarian
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 - LUNCH MENU

MEDITERRANEAN BREAD & DIP

Olive Paste | Tomato Paste | Capari | Tarama-Fish Roe Spread | Fava Spread

GREEK SALAD

Cherry tomatoes | Cucumber | Bell pepper | Feta cheese

SANTORINIAN SMOKED AUBERGINE

Feta cheese | Cherry Tomato

BABY CALAMARI

A la Plancha | Pesto

FRENCH FRIES

Feta | Oregano

CLUB SANDWICH

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

BLACK ANGUS BEEF BURGER

Cheese | Bacon | Tomato | Sauce Tartare

SHRIMP LINGUINE

Cherry Tomato | Bisque | Fresh Herbs

SEA BASS FILLET

Smoked Aubergine Tartare | Balsamic Vinegar | Basil Oil

18

24

21

29

12

29

35

36

35

DESSERTS

THE SANTORINIAN VOLCANO®

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

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JEROME'S GRANDMOTHER APPLE PIE RECIPE

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SEASONAL FRESH FRUIT PLATTER

18

CHEESE & COLD CUTS

36

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