

# 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 Savatiano, Mylonas)

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)

€135 / per person

(€195 including wine pairing / per person)



# D e s s e r t s

The Santorinian Volcano®

€26

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

The iconic chocolate black pearl

€18

Jerome's grandmother recipe of apple pie

€18

Millefeuille / white chocolate Namelaka

€15

Ice cream portion

(vanilla, chocolate, strawberry, pistachio)

€7/ 45 g

Seasonal fruit platter

€15

Cheese cold cut

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

€31

# A p p e t i z e r s

Salad Niçoise, green beans, cucumber and artichoke

€25

Mediterranean octopus salad with broccoli Romanesco on cucumber

€20

Santorinian tomatoes variety salad with mozzarella

€23

Gaspacho Andalouse

€20

Carpaccio of Atlantic shrimps

€23

Ceviche of Aegean sea bass, seaweed and citrus marinade

€29

The Greek crudo dorado in Santorinian marinade

€22

Smoked eel with Santorinian fava, black grapes and apricot cream

€40

Tuna brandade, aioli sauce, royal caviar

€24

Foie gras on sweet potato crème brûlée and Santorinian vinsanto sauce

€36

# F i s h

Dorado fillet in aromatic marinade,  
Santorinian tomato carpaccio

€33

Cod fillet with Jerusalem artichoke puree and  
fennel sauce

€49

Mediterranean sea bass in sea salt crust served  
with sauce vierge

€42

Orzo like a paella with saffron, shrimps,  
calamari, chorizo sausage and pork belly

€37

«The Marseillaise bouillabaisse»  
cooked in Aegean style

€43

# M e a t

Tartare de boeuf Black Angus  
«à la parisienne»

€40

Pork belly from Macedonia slow cooked,  
served with celery cream and  
lemongrass sauce

€31

Beef tenderloin Black Angus  
with potatoes terrine, chantharelles  
mushroom and bordelaise sauce

€59

Milk-fed lamb served  
with three carrot variation and cumin sauce

€47

Duck breast served  
with fava bean tart and caramelized figs

€45