



MYSTIQUE
HOTEL
SANTORINI

Santorini's volcanic eruption thousands of years ago, formed a rich land full of a delectable assortment of fresh produce. Aiming to awaken all senses, a Mediterranean-inspired menu created with Cycladic products and blended with the local heritage, invites you to an exploration of rich aromas and authentic tastes. My commitment to you is to offer a memorable epicurean experience, a promising culinary journey back to its roots.

Culinairement vôtre
Olivier Campanha
Exécutive Chef



Tony Green x Mystique

As seen in British Vogue, World of Interiors, Prada and Jacquemus, visual artist Tony Green has partnered with Mystique, a Luxury Collection Hotel to curate a bespoke selection of illustrations for the hotel's signature restaurant, Lure by Olivier Campanha. Portraying Mystique's barefoot, carefree, laid back luxury, the illustrations encapsulate this serene haven's energy, passion and power to emanate connection with loved ones; admiring the uninterrupted views of the caldera and reveling in the intimacy borne out of the peace and tranquility that prevail.

DEGUSTATION MENU

Amuse Bouche & Homemade Bread

Santorini

Santorini fresh green fava beans velouté, capers, green apple, basil oil, Tinos kariki cheese, caramelized lime
(VT)

Red Tuna

Yellowfin seared fillet, cherry tomatoes & horseradish coulis, raw – sweet lemon zest, roasted baby onions pickle, mousse tuna – sesame stick
(VT)

Ravioli

Greek mountain wild mushrooms, basil & spinach dough, Greek summer truffle king oyster grilled
(GF, VT)

John Dory

Tonka beans fillet grilled, summer vegetable briam, tomato coulis, pastourma beurre blanc, green fricassee – lemon foam
(VT)

Beef Fillet

Naxos grass-fed beef, Vinsanto jus, Thesauri Greek caviar & salmon egg, tartar -quail eggs tartelette, summer truffle, green apple – lemon gel, green & white asparagus

Cheese Trolley

Greek POP cheese, homemade marmalade & bread
(Option)
12

Volcan Mille-Feuille

Feuilletine milk chocolate, salted caramel, cream legere, coulis red
(VT)

Mignardise

190P.P
50 WINE PAIRING P.P



DEGUSTATION MENU PESCATARIAN

Amuse Bouche and Homemade Bread

Santorini

Santorini fresh green fava beans velouté, capers, green apple, basil oil,
Tinos kariki cheese, caramelized lime
(VT)

Scallop

Carpaccio & Greek summer truffle, smith apple granite, roasted & burned leek,
salmon egg, sauteed peach & ginger sauce

Ravioli

Greek mountain wild mushrooms, basil & spinach dough,
Greek summer truffle king oyster grilled
(GF, VT)

Kakavia

Down the cliff rockfish soup, celery cream, scorpion fish & Symi prawns,
saffron skordalia, mussels - lemon, sourdough toasted bread
(VT)

Lobster

Grilled Mediterranean lobster than lavender glazed, sweetcorn puree, gnocchi,
lime bisque, blueberries Jelly, claws lobster - tarragontartelette
(VT)

Cheese Trolley

Greek POP cheese, homemade marmalade & bread
(Option)
12

Kumquat Savarin

Mastic cream, liquor kumquat, chantilly
(VT)

Mignardise

190P.P
50 WINE PAIRING P.P



DEGUSTATION MENU VEGETARIAN

Amuse Bouche and Homemade Bread

Santorini

Santorini fresh green fava beans velouté, capers, green apple, basil oil,
Tinos kariki cheese, caramelized lime
(VT)

Summer Garden

Baby vegetables & textures, carrots – cumin broth, iced watermelon carpaccio
(DF, GF, VG, VT)

Ravioli

Greek mountain wild mushrooms, basil & spinach dough,
Greek summer truffle king oyster grilled
(GF, VT)

Artichoke

Barigoule sauteed, vegan beurre blanc sauce, onions demi-glace,
kritamo, puree & leaves gel
(DF, GF, VG, VT)

Greek Risotto

Trahana oldest foods in the Eastern Mediterranean, summer vegetable briam,
crispy tuile, Santorini cherry tomatoes foam
(VG, VT)

Cheese Trolley

Greek POP cheese, homemade marmalade & bread
(Option)
12

Kumquat Savarin

Mastic cream, liquor kumquat, chantilly
(VT)

Mignardise

190P.P
50 WINE PAIRING P.P

DF: Dairy-Free, GF: Gluten-Free, VG: Vegan, VT: Vegetarian

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce. The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese, our vegetables are bio and garnered locally, while all our fish are originated from the region of the Cyclades.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

All prices are in € and inclusive of 13% VAT