

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 the roots.

Culinairement vôtre,
Olivier Campanha
Executive Chef

Starters

Santorini

Santorini fava beans velouté, capers, red berries, basil oil, Tinos kariki cheese

(GF, VT)

24

Legumes

Beetroots, apple and courgette carpaccio, almonds, chives, caramelized cherry tomatoes, tomatoes confit rouille

(DF, GF, VG, VT)

26

Crab

Fricassée and herbs, verbena jelly, mussel cream, tacos, aromatic salad

(VT)

46

Bonito

Flamed slice, basil and lemon jelly, wasabi ice cream, tartare, avocado, tuile, cucumber and coriander consommé

(DF, GF, VT)

33

Langoustine

Grilled, seaweed salad, custard, burnt red oil, pickled onions, samphire, tartare, Thesauri Greek caviar, watercress, green apples

(GF, VT)

44

Veal

Tartare and Thesauri Greek caviar, horseradish, Metsovone cheese, veal tataki

40

Risotto

Acquerello aged rice, Greek bottarga, white chocolate, green peas foam, asparagus and spinach

(GF, VT)

38

Main Courses

Cycladic Briam

Cycladic briam of summer vegetables, Santorini tomatoes velouté

(DF, GF, VG, VT)

30

Ravioli

Spinach ravioli, wild mushrooms, truffle consommé, almond foam

(GF, VT)

36

Kakavia

Rockfish and shellfish broth, carrot cream, skordalia, celery jelly

(VT)

52

Lobster

Grilled lobster, corn gnocchi purée, lime bisque, cassis liqueur, chopped lobster, tarragon

(GF, VT)

59

Barbouni

Sautéed red mullet, watermelon and prawn tartare, broad beans and pattypan casserole, courgette and sea urchin sauce

(GF, VT)

48

Cod

Slow-cooked cod, lemongrass beurre blanc and fish eggs, lahanodolmades, artichokes

(VT)

46

Beef Fillet

Naxos grass-fed beef, parsnips, Thesauri Greek caviar, wild mushrooms and asparagus tartelette, summer truffle sauce

55

Chicken

Slow-cooked corn-fed chicken fillet, green mousseline, celeriac purée, hazelnut and cashew crumble, burnt celery sauce

46

Desserts

Choco-Comb

Bitter chocolate sphere, milk chocolate mousse, salted caramel sauce,
flower honeycomb

(VT)

16

Baba

Rum-soaked baba, caramelized mango, Madagascar vanilla cream

(VT)

16

Upside Down

Citrus meringue, lemon cream, lime and basil jelly

(VT)

16

Ice Cream and Sorbet Selection

(GF, VT)

12

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.