

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

DEGUSTATION MENU

Amuse-Bouche

Santorini

Santorini fava beans velouté, capers, red berries, basil oil, Tinos kariki cheese
(GF, VT)

Ravioli

Spinach ravioli, wild mushrooms, truffle consommé, almond foam
(GF, VT)

Cod

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

Beef Fillet

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

Choco-Comb

Bitter chocolate sphere, milk chocolate mousse, salted caramel sauce, flower honeycomb
(VT)

Mignardises

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.

