

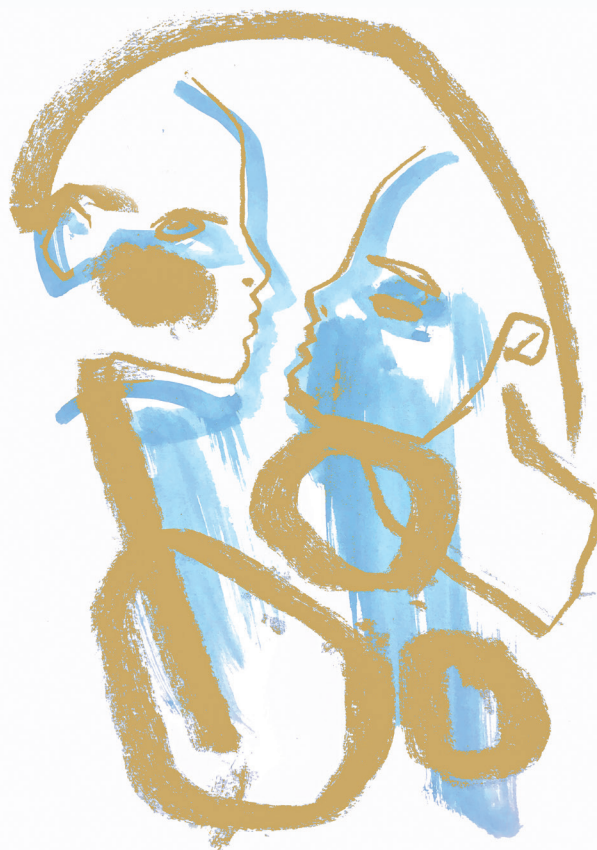


MYSTIQUE
HOTEL
SANTORINI

The volcanic eruption of Santorini thousands of years ago formed an affluent land of powerful energy, reflected not only in the island's raw beauty, but in its delightful array of unique produce. Lure restaurant is the embodiment of my philosophy of refined yet authentic taste and my pledge for locality paired with clean eating, highlighting the pure ingredients of each dish, underlining unique tones and textures, always with respect to natural flavor. My commitment to you is to offer a memorable journey to the rich epicurean heritage of Santorini.

Culinairement vôtre
Olivier Campanha Executive Chef

Head Chef: **Manos Sarris**
Pastry Chef: **George Kafouros**



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 and homemade bread

Santorini

Santorini fava beans PDO, capers fruit, chicory, romanesco,
baby carrots, tamarind, red radish, basil oil

(DF, GF, VT, VG)

Calamari

Preveza smoked eel PDO, calamari, ouzo and fennel cream,
lemon egg foam, dill oil

(GF)

Ravioli

Homemade langoustine ravioli, vanilla flavored broth,
langoustine tartar, salmon egg, lemon gel

Grouper

Sauteed fillet, white beans cream, deep-fried fresh broad beans,
pork singlino, Greek saffron beurre blanc

Surf and Turf

Naxos grass-fed beef fillet, demi-glace jus, Thesauri Greek caviar and sea urchin,
Greek summer truffle potatoes puree, courgette cream, chive oil,
confit pearl onions

(GF)

Cheese Platter

Greek cheese PDO, homemade marmalade

Optional

16

Choco^{SD}

Milk and white chocolate cremeux, chocolate air, kalingo chocolate sauce

(VT)

Mignardise



DEGUSTATION MENU

PESCATARIAN

Amuse bouche and homemade bread

Santorini

Santorini fava beans PDO, capers fruit, chicory, romanesco, baby carrots, tamarind, red radish, basil oil

(DF, GF, VT, VG)

Red Mullet

Marinated, crispy skin, pumpkin puree, cappuccino leaves, Kalamon olives and raspberry crumble, citrus broth

Ravioli

Homemade langoustine ravioli, vanilla flavored broth, langoustine tartar, salmon egg, lemon gel

Kakavia

Local rockfish soup, celery cream, scorpion fish and Symian prawns, saffron skordalia, mussels or scallops, lemon, sourdough toasted bread and bonito flakes

(GF)

Lobster

Bisque glazed roasted lobster, green peas puree, burnt grapefruit coulis, caramelized olives, grapefruit gel, avocado mousse

(GF)

Cheese Platter

Greek cheese PDO, homemade marmalade

Optional

16

The Bee

Honey and rosemary cream, honeycomb, rosemary crumble, sea salt

(VT)

Mignardise



DEGUSTATION MENU

VEGETARIAN

Amuse bouche and homemade bread

Santorini

Santorini fava beans PDO, capers fruit, chicory, romanesco, baby carrots, tamarind, red radish, basil oil

(DF, GF, VT, VG)

Mushrooms

Casserole of Greek mountain morels, king mushrooms and trompette mushrooms, wild mushrooms cream, Greek summer truffle, pickled mushrooms, chilly and chive oil

(GF, VT)

Beetroots^{SD}

Charcoal roasted and raw beetroots, red cabbage, horseradish, aged balsamic gel

(DF, GF, VT, VG)

Crab

Charcoal grilled leg, crab remoulade cucumber roll, citrus caviar, Greek bottarga sliced, tarragon oil

(GF)

Cauliflower

Slow-cooked flavored with vadouvan, vegan cauliflower cream, pomegranate, pickled onions, almond butter

(DF, GF, VT, VG)

Cheese Trolley

Greek cheese PDO, homemade marmalade

Optional

16

Volcan

Charcoal cream caramel, Vinsanto wine coulis, grapes

(GF, VT)

Mignardise

STARTERS

Santorini^{SD}

Santorini fava beans PDO, capers fruit, chicory, romanesco,
baby carrots, tamarind, red radish, basil oil

(DF, GF, VT, VG)

34

Mushrooms

Casserole of Greek mountain morels, king mushrooms and trompette
mushrooms, wild mushrooms cream, Greek summer truffle,
pickled mushrooms, chilly and chive oil

(GF, VT)

34

Beetroots

Charcoal roasted and raw beetroots, red cabbage,
horseradish, aged balsamic gel

(DF, GF, VT, VG)

32

Crab

Charcoal grilled leg, crab remoulade cucumber roll, citrus caviar,
Greek bottarga sliced, tarragon oil

(GF)

48

Red mullet^{SD}

Marinated, crispy skin, pumpkin puree, cappuccino leaves,
Kalamon olives and raspberry crumble, citrus broth

44

Calamari^{SD}

Preveza smoked eel PDO, calamari, ouzo and fennel cream,
lemon egg foam, dill oil

(GF)

42

MAIN COURSES

Cauliflower

Slow-cooked flavored with vadouvan, vegan cauliflower cream, pomegranate, pickled onions, almond butter

(DF, GF, VT, VG)

42

Ravioli

Homemade langoustine ravioli, vanilla flavored broth, langoustine tartar, salmon egg, lemon gel

48

Kakavia^{SD}

Local rockfish soup, celery cream, scorpion fish and Symian prawns, saffron skordalia, mussels or scallops, lemon, sourdough toasted bread and bonito flakes

(GF)

56

Lobster

Roasted lobster bisque glazed, green peas puree, burnt grapefruit coulis, caramelized olives, grapefruit gel, avocado mousse

(GF)

64

Grouper^{SD}

Sauteed fillet, white beans cream, deep-fried fresh broad beans, pork singlino, Greek saffron beurre blanc

66

Surf and Turf^{SD}

Naxos grass-fed beef fillet, demi-glace jus, Thesauri Greek caviar and sea urchin, Greek summer truffle potatoes puree, courgette cream, chive oil, confit pearl onions

(GF)

64

Lamb

Roasted lamb rack, smoked eggplant and edible flower puree, poached pear, celeriac and white onions

58

Chicken

Corn-fed chicken breast, roots vegetables (carrots, courgette, turnips), Tinos kariki cheese sauce, crispy skin, thyme and lemon glazed

(GF)

49

DESSERTS

Cheese Platter

Greek cheese PDO, homemade marmalade

22

Choco^{SD}

Milk and white chocolate cremeux, chocolate air, kalingo chocolate sauce

(VT)

16

The Bee

Honey and rosemary cream, honeycomb, rosemary crumble, sea salt

(VT)

16

Volcan

Charcoal cream caramel, Vinsanto wine coulis, grapes

(GF, VT)

16

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

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 euro (€) and inclusive of 13% VAT.