



Premium 10 course menu with our Chef's best recommendations

Discovery Menu

Tomato

Tartar & Textures of Tomato as a Salad

Yellowtail

Slices of Local Caught Yellowtail, Capers & Fig Leaf Oil

Caviar

Martini served Caviar, Langoustine & Santorini Fava

Fennel Bulb on BBQ

Assyrtiko Vinegar, Pickled Fennel, Green Herbs, Fresh Olive Oil

Fish of the Day

Fillet of Locally Caught Fish Wrapped in Caper Leaves with Eggplant Purée,
Assyrtiko Wine & Local Flavors Sauce

Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Lemon Verbena

Main Course

Cheese Trolley

Selection of Greek Cheese

Seasonal Fruits & Strawberry Ice Chocolate Truffle

Soufflé

Chios Island Mastic & Lemon Sorbet

Migniardise

Menu Discovery: 275€ per person
Wine Pairing: 156€ per person
Premium Wine Pairing: 277€ per person
Cocktail Pairing: 144€ per person
Non-Alcoholic Pairing: 105€ per person





7 course menu with our chef's recommendations

Tasting Menu

Tomato

Tartar & Textures of Tomato as a Salad

Mussels

Greek Mussels & Saffron

Lobster

Like Kakavia with Lobster Gnocchi & Vegetables

Fava from Yannis

Greek mushrooms, Smoked Egg Yolk Underneath Zephyr of Fava from Yannis

Nomikos Estate, Like Santorinian Sun

Beef "en Crouete"

Greek Fillet of Beef, Rolled in a Thin Layer of Puff Pastry, Crispy Potato Roll &

Santorinian Style Béarnaise Sauce

(Supplement 45€ per person)

-Or-

Lamb

Loin & Shoulder of Lamb, Eggplant Tart, Tarragon, Accompanied

with Slow Cooked Neck & Artichoke

Cheese Trolley

Selection of Greek Cheese

Meringue

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Migniardise

Menu Tasting: 200€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 144€ per person

Non-Alcoholic Pairing: 105€ per person



Small Tasting Menu
with Lauda Classics Courses
in Degustation Portions



Petit Menu

Canapé - Snacks

Starter

Ravioli

Filled with Smoked Feta Cheese, Octopus & Santorinian Tomato

-Or-

Fava from Yannis

Greek mushrooms, Smoked Egg Yolk Underneath Zephyr of Fava from Yannis Nomikos Estate

Main Course

Lobster

Like Kakavia with Lobster Gnocchi & Vegetables

-Or-

Lamb

Loin & Shoulder of Lamb, Eggplant Tart, Tarragon, Accompanied with Slow-Cooked Neck & Artichoke

-Or-

Beef "en Croûte"

Greek Fillet of Beef, Rolled in a Thin Layer of Puff Pastry, Crispy Potato Roll & Santorinian-Style Béarnaise Sauce

Supplement 45€ per person

Dessert

Volcanic Truffle

House Made Chocolate Truffle Like a Volcano Rock

Migniardise

165€ per person

