



7 Course Menu with our Chef's Recommendations
Tasting Menu

Yellowtail

Capers | Fig Leaf Oil & Focaccia

Caviar

Langoustine & Local Ouzo Ice

(Supplement 45€ per person)

Fennel Bulb on BBQ

Assyrtiko Vinegar | Pickled Fennel | Greek Herbs & Fresh Olive Oil

Lobster

'Kakavia' with Lobster Gnocchi & Vegetables

Fava from Yannis

Greek mushrooms | Smoked Egg Yolk & Zephyr of Fava from Yannis Nomikos Estate

Beef "en Croute"

Beef Fillet Rolled in a Thin Layer of Puff Pastry | Crispy Potato Roll & Santorinian Style Béarnaise

(Supplement 45€ per person)

Or

Lamb

Loin & Shoulder | Eggplant Tart | Tarragon & Slow Cooked Neck with Artichoke

Cheese

Meringue

Eucalyptus Ice Cream | Pistachio & Fig Marmalade

Mignardises

Tasting Menu: 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

Canape - 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 Croute"

Greek Fillet of Beef, Rolled in a Thin Layer of Puff Pastry, Crispy Potato Roll
& Santorinian Style Béarnaise Sauce
Supplement 45,00€ per person

Dessert

Volcanic Truffle

House Made Chocolate Truffle Like a Volcano Rock

Migniardise

165€ per person

