



7 course menu with our chef's recommendations

Tasting Menu

Yellowtail

Slices of Local Caught Yellowtail, Capers & fig Leaf Oil

Fennel Bulb on BBQ

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

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 Croute"

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

Yellowtail

Slices of Local Caught Yellowtail, Capers & Fig Leaf Oil

-Or-

Fava from Yannis

Greek Mushrooms, Smoked Egg Yolk Underneath Zephyr of Fava from Yannis Nomikos Estate,
Like Santorinian Sun

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€ per person

Desserts

Meringue

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Migniardise

165€ per person





Starters

Caviar | 120€

House Selection Caviar 30g

Fish of the Day Carpaccio | 34€

Thin slices of Fresh Fish Marinated with Vierge Sauce, Pickled Fennel & Caper Leaves

Risotto | 30€

Cooked with Local Dried Tomatoes and Herbs

Local Fava | 27€

Crispy Fried as a Croquette, Tomato Marmalade & Chilli

Greek Salad | 26€

Santorinian Cherry Tomato, Cucumber, Onion, Feta Cheese, Peppers,
Olives, Capers, Cretan Rusk & Extra Virgin Oil

Lettuce Salad | 26€

Baby Gem & Lettuce, Grapes, Gruyere Flakes, Pistachio, Pickled Onion,
Panko Breadcrumbs, White Balsamic Vinaigrette

Add Extra to Your Salad

Grilled Chicken | Supplement 7,00

Or

Grilled Greek Red Shrimp | Supplement 12,00





Main Courses

Lobster | 75€

Lobster Tail & Claws with Fresh Tagliatelle,
Tarragon, Lemon, Caviar



Red Bream | 40€

Fillet of Local Red Bream, Slow-cooked fennel
& Parsley Sauce

Beef | 72€

Greek Fillet of Beef, Rolled in a Thin Layer of Beef Cecina, Crispy Potatoes,
Roasted Onion, Mushrooms & Santorinian Red Wine Sauce

Chicken | 54€

Chicken Breast and Leg Roasted with Herbs,
Eggplant Purée, Onion & Mushrooms





Desserts

Chocolate | 28€

Milk Chocolate Parfait, Red Berries Sorbet & Hazelnut

Yoghurt | 24€

Cream of Yoghurt with Vanilla, Fig Marmalade, Pistachio Ice Cream

Fresh Fruits | 22€

Variety of Fresh Seasonal Fruits

