



The **Restaurant**

Long before Santorini became known as one of the world's most popular destinations, Oia was a small village with 306 inhabitants, located at the northern edge of the caldera. Lauda, built on this rock in 1971, was the village's first restaurant. It was the place where the locals gathered to talk and drink, the place with the village's only telephone.

Today, Lauda Restaurant is committed to honouring the history and tradition of this unique place. Equipped with exceptional local ingredients and our devotion to the volcanic soil, the native grapes, the aromas and the colours of Santorini we strive to offer you an authentic gastronomic experience.

The **Chef**



Emmanuel **Renaut**

The essence of the menu was created after my first visit last summer at a magic island, a peaceful place with influences from the local products, the sea and the mountain, embraced by a team with passion for the best and respect to nature.



TASTING MENU



6 course menu with the recommendations of our Chef in order to taste our cuisine

Tomato

Tomato and Watermelon Under a Thin Layer of Frozen Tomato
NOSTOS, MUSCAT SPINAS, MANOUSAKIS WINERY –PGI- CRETE

Celeriac

Celeriac and Greek Saffron Cooked Like a Risotto
VIOGNIER ECLECTIQUE 2017 , DOMAINE SKOURAS, -PGI- PELOPONNESE

Millefeuille

Fava from Yannis Nomikos estate, Local Sun-Dried Tomato, Pistachio and Artichokes
THALASSITIS 2017, GAIA WINES, -PDO- SANTORINI

Chicken

Greek Biological Chicken, Filled with Slow Cooked Legs, Glazed Eggplant Sauce 'Poulette'
MALBEC RESERVE 2014, ALTOS HORMITAS , UCO VALLEY MENDOZA

Lobster

Turban of Carrot and Lobster, Lobster Bisque Infused with Local Herbs
MERLOT 2017 , DOMAINE COSTA LAZARIDI , PGI DRAMA

Tart

With Yuzu and Local Pistachios Cremeux
G OINOS 2016, VRINIOTIS WINERY PGI EVIA

145,00€ per Person
Wine Pairing 80€



DISCOVERY MENU



8 course menu with the recommendations of our Chef in order to taste the best of our cuisine

Tomato

Tomato and Watermelon Under a Thin Layer of Frozen Tomato
NOSTOS, MUSCAT SPINAS, MANOUSAKIS WINERY –PGI- CRETE

Yellowtail

Thin Slices of Yellowtail Marinated with Caldera Seaweed and Cactus
LANGELAIS ALTE REBEN RESERVE 2016, WEINGUT BRUNDELMAYER , KAMPTA

Caviar

Greek Gamberoni and Caviar, Refreshed with Lemon and Grapefruit
PURE 2014, VOLCANIC SLOPES VINEYARD, PDO SANTORINI

Scorpion Fish

Quenelle of Scorpion Fish Nage of Rockfish
SANTORINI GRANDE RESERVE 2015, SANTTO WINES PDO SANTORINI

Sea Urchin

Royal of Sea Urchin Lightly Infused with Coffee
DUM VINUM SPERUM 2017 , DOMAINE SKOURAS, PGI PELOPONNESE

Lamb

Lamb Shoulder Cooked for 8 Hours in a Cocotte, Served with Gnocchi a la Romana
EARRTH & SKY2016, THYMIPOULOS VINEYARDS, PDO NAOUSA

Citrus

Citrus Jelly and Salad with Lemon Foam

Chocolate

Chocolate Mousse Stuffed with Figs and Prickly Pear
VINSANTO 2004, HATZIDAKIS WINERY PDO SANTORINI

185,00€ per Person
Wine Pairing 115€
Premium Wine Pairing 200€



STARTERS



Tomato

Tomato and Watermelon Under a Thin layer of Frozen Tomato

33,00€

Millefeuille

Fava from Yannis Nomikos Estate, Local Sun-Dried Tomato, Pistachio and Artichokes

36,00€

Celeriac

Celeriac and Greek Saffron Cooked Like a Risotto

36,00€

Yellowtail

Thin Slices of Yellowtail Marinated with Caldera Seaweed and Cactus

38,00€

Caviar

Greek Gamberoni and Caviar, Refreshed with Lemon and Grapefruit

90,00€

Octopus

Poached and Grilled Octopus, with Fennel and Red Wine Pickled Oignons

39,00€



MAIN COURSES



Fish Fillet

Mylokopi fish Marinated with Caper Leaves, Grilled White Eggplant Purée, Spinach and Sauce Vierge
48,00€

Lobster

Turban of Carrot and Lobster, Lobster Bisque Infused with Local Herbs.
80,00€

Daily catch

Daily Catch, Served Crispy with Sauce 'Rouille' and Gaufrette Potatoes
48,00€

Scorpion Fish

Quenelle of Scorpion Fish Nage of Rockfish
48,00€

Chicken

Greek Biological Chicken, Filled with Slow Cooked Legs, Glazed Eggplant, Sauce 'Poulette'
52,00€

Lamb for 2

Lamb Shoulder Cooked for 8 Hours in a Cocotte with Herbs, Served with Gnocchi a la Romana
(please allow us for 30 minutes of preparation)
130,00€

Beef

Greek Fillet of Beef, Rolled in a Thin Layer of Beef Cecina, Crispy Potato Roll and Santorinian Style Béarnaise Sauce
78,00€

Kobe

Smoked Kobe Beef Ribeye, Crispy Potato Roll and Santorinian Style béarnaise Sauce
135,00€



DESSERTS



Citrus

Citrus Jelly and Salad with Lemon Foam and Honey
22,00€

Fresh Fruits

Tartare of Fresh Seasonal Fruits, Pink Frozen Disc and Fennel Flowers
22,00€

Chocolate

Chocolate Mousse Stuffed with Figs and Prickly Pear
26,00€

Il Flotant (floating island)

Poached Meringue Flavoured with Lime and Eucalyptus Cream
22,00€

Sorbet and Ice Cream

Variety of Sorbet and Ice Creams with Santorini Flavors
22,00€

Greek Mont Blanc

Sweet Fava Beans Like a Mont Blanc Stuffed with Fig
24,00€

Tart

With Yuzu and Local Pistachios Cremeux
24,00€