



# SELENE

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ettore botrini

**Selene** [sə-lē'nē]

*noun*

<sup>1</sup> Moon

<sup>2</sup> The Greek goddess of the moon (ancient mythology)

Selene, with its 36 years of history, has been established as a gastronomic and cultural landmark of Santorini for defining and constantly reinventing Contemporary Greek & Cycladic Cuisine.

Led by Michelin-star rated Ettore Botrini, the most important Greek Chef of our time, Selene is entering its brightest phase yet. Influenced by the imposing aesthetics of the old Monastery in which the restaurant is currently based, the colours of the island, the abundance of the Aegean Sea and the perseverance of the rare local ingredients that flourish fearlessly among volcanic rocks, our Executive Chef introduces his culinary philosophy while honouring the legacy of Selene.

The goal is to immerse our guests in an authentic gastronomic experience which seamlessly combines tradition & creativity, simplicity & ingenuity, earth & sea, nostalgia & innovation and other contradictory concepts that float in the unique, intensely aromatic space occupied by the cuisine of Selene & Ettore Botrini.



# ECLIPSE

IN - 10 - ACTS / € 150

## Sea Aura

*chickpea tartlet with sea shells / beetroot / fresh herbs*

## Macaron with a Scent of Santorini

*fava bean macaron / smoked eel / caper*

## Herring — a Journey through Time

## Reference to a Corfu Orange Salad

*swordfish carpaccio made in the way of the Elba island fishermen*

## Gastro - Esperanto

*olive oil phyllo pastry / zucchini / truffle*

Bonito / Tarama Mousse / Framboise Vinegar / Mango from Paros

## Synchronicity

*milk-fed lamb / aubergine / cherry tomatoes / yoghurt*

## Citrus Fruits & Fennel

## Santorini Pistacchio Pallete

*with apricot & verbena*

## Mignardises

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## Cheese Selection

€ 30

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The Exploration Wine Pairing / € 70

The 'Grand Cru' Wine Pairing / € 125

Please inform our staff of any allergies or dietary restrictions.

A vegetarian tasting menu is available upon request.

Tasting menus are designed to be enjoyed by the whole table. All prices are per person.



## THE WINE PAIRINGS

*The pairings have been designed by Yiannis Karakasis MW*

### THE EXPLORATION / € 70

100ML / GLASS

Karamolegos, Aidani 2019, Santorini, Greece

Oenops, Vidiano 2019, Greece

Selene, Santorini Cuvée Privée 2020, Assyrtiko, Greece

Thymiopoulos, Naoussa Alta 2018, Xinomavro, Greece

### DESSERT WINES

50ML / GLASS

Argyros, Vinsanto First Release, Assyrtiko blend, Santorini, Greece

OR

Petrakopoulos, Muscat of Cephalonia, 2019, Cephalonia, Greece

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### THE 'GRAND CRU' / € 125

100ML / GLASS

Dr Loosen, 'Ürziger Würzgarten', Riesling Trocken GG Alte Reben 2018, Mosel, Germany

Karamolegos, '34' Assyrtiko 2019, Santorini, Greece

Olivier Leflaive, Chassagne Montrachet, 1er Cru 'Clos Saint-Marc' 2015, France

Domaine Tempier, Rosé 2020, Southern Rhone Blend, Bandol, France

Baudana, Barolo 'Cerretta' 2015, Piemonte, Italy

### DESSERT WINES

50ML / GLASS

Argyros, Vinsanto First Release, Assyrtiko blend, Santorini, Greece

OR

Petrakopoulos, Muscat of Cephalonia, 2019, Cephalonia, Greece