

sterna

fine dining

The restaurants of the KINSTERNA mansion serve Greek Mediterranean cuisine. In the all-day restaurant “Mouries” you can enjoy authentic homemade dishes, while in the attractive restaurant “Sterna”, next to the Byzantine cistern, Greek Mediterranean cuisine is prepared in an excellent ‘collaboration’ with modern styles.

Every day we offer you fresh seasonal produce from our mansion’s gardens, such as vegetables, fruit and aromatic herbs. Our fertile estate produces table olives, extra virgin olive oil made from the local ‘Athinolia’ variety, and our excellent wines and ‘tsipouro’ spirit, promoting the policy of sustainability and organic farming that is followed at the mansion.

Furthermore, we collaborate with local producers and fishermen, who provide us with select local meats, fish and other produce so that we can showcase the special flavours of Laconia.

We would like to thank our partners, including:

- Mr Dimitris Koukouselis (and other small farmers): wild black bryony, greens and bulbs from the mountain
- Mr Yiannis Gerontidis: salmon, caviar, trout and sturgeon from Mt Taygetos
- Mr Nikos Andromidas: cold cuts and meat from the villages of Parnonas
- Mr Christos Kyriazakos: dairy products and cheeses
- Ms Aspasia Kontakou: ‘ladotyri’ cheese from the village of Koulentia
- Mr Dimitris Sgardelis (Neapoli, Laconia) and Mr Giorgos Gliatis (Agios Nikolaos, Monemvasia): honey
- Mr Panagiotis Nikolinakos: free-range eggs from Apidia, Laconia
- Mr Thodoris and Mr Dimitris Angelakos: fresh Laconian bakery products (Agia Paraskevi, Monemvasia)

We would be delighted to give you a tour of our estate, especially the area where we make fresh bread, olive oil, olives, ‘tsipouro’ and soap.

Enjoy our renewed menus exclusively designed in cooperation with the renowned “Spondi”, the only 2 Michelin star restaurant in Greece!

Giorgos Hapsas, Chef de Cuisine
Yiannis Aivaliotis, Maitre d’Hotel

Salads & Appetizers

Cold tomato soup / herbs from our garden / goat cheese
€ 10

Mesclun greens / multi colored beetroot & carrots / radish / beetroot purée with wasabi
€ 17

Trilogy of cherry tomatoes / handmade basil pesto / fresh mozzarella / raw asparagus / arugula / Greek prosciutto
€ 18

Potato cream / egg / crispy bacon / caramelized & crispy onion / fresh truffle
€ 18

Scallops / herb crust / peas / lime Zabaione
€ 24

Trilogy of cereals / crayfish / beetroot
€ 26

Main Courses

Lamb / sour frumenty / shallot onions / eggplant
€ 26

Orzotto / shrimps / shrimp biscuit
€ 28

Grilled Grouper / spinach / tomato / dill / lemon meringue / fricassee
€ 30

Rooster Confit / handmade "hilopita" / goat cheese
24 euros

Dry aged beef fillet / mushrooms variety ragout / Malvasia wine sauce
€ 31

Desserts

Chocolate biscuit / milk chocolate mousse / chocolate mirror glaze / white caramelized chocolate / dulcey

€9

Almond Dacquoise / lemon crémeux / coulis de framboise / vanilla cream

€ 9

Sablée / vanilla cream / seasonal fruit

€ 8

Fresh seasonal fruit platter

€ 7

Ice-cream or sorbet

€3,5 / per scoop

Vanilla

Chocolate

Kaimaki

Strawberry sorbet

Mango sorbet