
A TASTE OF ELEGANCE

Culinary creations by Michelin awarded Chef, Alex Tsiotinis,
paired with Veuve Clicquot Champagne.

Fourni Restaurant | 31.08.2024

Sea bass tartare with oysters emulsion
and kiwi cucumber granité



VEUVE CLICQUOT BRUT YELLOW LABEL

Pinot Noir, Meunier, Chardonnay, 45% reserve wines

Kohlrabi tagliatelle glazed in retsina sauce,
with dill oil clams and mussels fricassée and osciètre caviar



VEUVE CLICQUOT BRUT YELLOW LABEL

Pinot Noir, Meunier, Chardonnay, 45% reserve wines

Beef fillet with royal dates sauce,
sumac scented dates purée and baby carrots



VEUVE CLICQUOT BRUT ROSÉ

Cuvée of traditional yellow label blend from 50 to 60 different crus,
Pinot Noir red wine, 45% reserve wines

Opalys chocolate ganache montée
with baby arugula, bottarga and green apple sorbet



VEUVE CLICQUOT BRUT ROSÉ

Cuvée of traditional yellow label blend from 50 to 60 different crus,
Pinot Noir red wine, 45% reserve wines

€95



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MoëtHennessy

| Veuve Clicquot



AMVYX

Price per person, inclusive of all taxes