
A TASTE OF ELEGANCE

A fusion of flavors by the acclaimed chef, Thanos Stasinou,
paired with Veuve Clicquot Champagne.

Masari Restaurant | 01.09.2024

Sea bream carpaccio, palm heart tartare, green tea



VEUVE CLICQUOT BRUT YELLOW LABEL

Pinot Noir, Meunier, Chardonnay, 45% reserve wines

Sautéed scallops, cauliflower cream



VEUVE CLICQUOT BRUT YELLOW LABEL

Pinot Noir, Meunier, Chardonnay, 45% reserve wines

Grouper, kimchi, wasabi purée



VEUVE CLICQUOT BRUT ROSÉ

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

Green apple soup, yuzu sorbet, fresh red berries



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