
CULINARY ESCAPADES

A sparkling experience
with Michelin-starred flair.

Tuna tataki with beetroot confit, light flaxseed
garlic sauce, and black cherry granita



VEUVE CLICQUOT RICH ROSÉ

Moussaka tart with dry-aged beef fillet,
semolina sabayon with white truffle butter,
vegetable confit, and eggplant sablé



VEUVE CLICQUOT BRUT YELLOW LABEL

Fresh herb green salad with peach, walnuts,
goat cheese, and a handmade peach liqueur dressing



VEUVE CLICQUOT BRUT YELLOW LABEL

Carbonara gnocchi with braised egg yolk
and Greek black swine bacon



VEUVE CLICQUOT BRUT YELLOW LABEL

Grass-fed beef picanha (440g) with grilled greens
flavoured with garlic butter and potato puree



VEUVE CLICQUOT BRUT ROSÉ

Tiramisu with mascarpone mousse, marinated
savoyard in Ecuadorian espresso syrup, and crispy praline

€90 p.p.

Inclusive of all taxes.



Veuve Clicquot