
CULINARY ESCAPADES

A sparkling experience
that redefines Japanese cuisine.

Shrimp tempura salad with cucumber tagliatelle
and yuzu-sesame ponzu sauce



VEUVE CLICQUOT BRUT YELLOW LABEL

Beef yakitori with red sauce foam
inspired by pastitsada



VEUVE CLICQUOT RICH ROSÉ

Grilled scallops with Spetseriko foam
and Mexican achiote



VEUVE CLICQUOT BRUT ROSÉ

Ibérico pork chops with taro root-miso sauce



VEUVE CLICQUOT BRUT ROSÉ

Mille-feuille with pistachio cream
and Japanese matcha tea

€90 p.p.

Inclusive of all taxes.



Veuve Clicquot