

WINE EVENINGS



Dear friends,

We strongly recommend you to save the date **12/13/2024**.
for a stay at Aparthotel Lucky Bansko SPA & Relax!

We invite you to a memorable **wine evening** with a temptingly
delicious and elegant Alpine 5-course menu,
accompanied by selected French and Bulgarian wines and drinks!

Get ready to embark on a memorable and unique experience
at the exquisite Alpine restaurant Fondue in Bansko!

The hosts of the evening will be the outstanding professionals

Chef Martin Bairev – chef at Fondue restaurant and Le Bistro restaurant. He started his career in 2014 in the USA and continued it in the UK.

Chef Martin Bayrev is a passionate admirer of healthy eating. When preparing the dishes, he uses natural products with proven quality and tries to preserve their nutritional value as much as possible, and the natural taste of the ingredients.

He uses innovative technologies and is a fan of modern cuisine.



Dimitar Tsutsov is the F & B manager at Aparthotel Lucky Bansko. He graduated with a BA Hospitality Management from the University of Glasgow and then worked in Michelin-starred restaurants. Dimi is an exceptional erudite and highly skilled sommelier known for his exceptional passion for wine and extensive knowledge of beverages. We rely on Mr. Tsutsov to tell us about the latest trends in the industry and he will convince us that wine is an art form and that each bottle tells its own unique story.

The highlight of the evening will be the drinks, precisely selected by Mr. Dimitar Tsutsov and established with their exceptional qualities and taste.

The French and Bulgarian wines selected by him are an expression of the modern reading of the tradition in winemaking.

Centuries-established practices are intertwined with modern and innovative winemaking to create terroir wines with their own style and inimitable character, modern, elegant and attractive.



Give yourself a **unique culinary experience** with our precisely prepared alpine menu. Each dish is carefully selected and skillfully prepared to achieve a perfect harmony of flavors, aromas and colors as a guarantee for a truly unforgettable wine evening.

Price for the cover for 1 adult: 140 BGN incl. VAT

Menu

Gratinated Artichoke*

with Bresaola, Appenzeller Cheese*
and Herbal Gremolata* • 125 g

Classic French recipe tweaked with the flavor of 6-month-ripened Swiss Appenzell in tandem with Italian beef bresaola

Accompanied by

Eisacktal Isarco Classic, Alto Adige, Italy

Muller Thurgau • 125 ml

Müller Thurgau is a popular wine variety grown mostly on the southern slopes of the Alps. Its intense nose prepares you for the explosion of flavors perfectly paired with this starter

Fondue Tête de Moine

Tête de Moine*, Gruyere*, white wine • 90 g

The legendary Alpine cheese with a rich history and rich taste, served in the classic and even more legendary Fondue version

Accompanied by

Aplauz Villa Melnik, Struma Valley, Bulgaria

Sandanski Misket • 125 ml

This local wine is extremely fresh and has a round and long aftertaste, which makes fondue with cheese the perfect combination for it

Smoked Quail

Stuffed with Liver and Apricots over Sweet Potato Brunoise*
and Pancetta with Sour Cherry Liquor Sauce* • 200 g

A multi-layered combination of flavors that captivate and complement each other. The foie gras compensates for the slight dryness of the game, the apricot adds sweetness without disturbing the texture of the farce, the saltiness of the pancetta balances the batter, and the cherry liqueur in the sauce adds depth

Accompanied by

Coteaux Bourguignons, Burgundy, France

Pinot Noir • 125 ml

The fruity spicy nose and soft tannins are part of the reason why this Pinot Noir pairs ideally with this perfectly balanced dish

Venison Tenderloin on a Hotplate

100 g

The technology of preparing the venison, namely on a heated plate in front of you, allows you to determine the degree of doneness of the meat according to your preferences

Accompanied by

Midalidare Rock'N'Rolla, Thracian Valley, Bulgaria

Cabernet Sauvignon & Cabernet Franc • 125 ml

The rich dark red color and the complex aroma of smoke and pepper are meaningless if not paired with red meat and especially the game flavor of venison

Fusion Pear with White Chocolate*

Hazelnut-Cappuccino Sponge*, Crumble* and
Crispy Gruyere Tiles* • 100 g

A dessert that proves that not everything is as it seems.
By implementing Gruyere in this recipe and its spicy aroma,
slight saltiness and nutty aftertaste, we have enhanced the contrast and
put a limit on the sweetness of the white chocolate

Accompanied by

Liqueur from Pear Williams &

Cognac Grande Chamoage François Peyrot • 50 ml

Made from fully ripe Williams pear, this liqueur has all the properties
of a cognac with a sweet note, making it a perfect end to the evening in
combination with the subtle flavors of this dessert

