



Wine Dinner

CULINARY EXPERIENCE
LIKE NO OTHER

International flavours, paired with the finest
wines from Midalidare winery

NOVEMBER
24-26

at Fondue Restaurant
in Aparthotel Lucky Bansko SPA & Relax



LuckyBansko
Spa&Relax
APARTHOTEL ★ ★ ★ ★ ★



LuckyBansko
Spa & Relax

APARTHOTEL ★ ★ ★ ★ ★

Dear Guests,

We are pleased to invite you to a **Wine Dinner on Nov 24-26** at Fondue Restaurant in Aparthotel Lucky Bansko SPA & Relax. Get ready to embark on an unforgettable and one-of-a-kind experience featuring **Midalidare wines** and two fascinating hosts.

You will be greeted by **Milen Penin**, an internationally recognized expert in restaurant management, who will welcome you with a glass of bubbly. As a pairing master and professional taster of low and high-alcohol drinks, coffee, and tea, Milen will take you on a culinary journey that will tantalize your senses and leave you with a newfound appreciation for the art of gastronomy. Along the way, he will amuse you with incredible stories and fascinating insights. The highlight of the evening is an exquisite 6-course meal that blends international flavours, paired with the finest wines from Midalidare winery, as well as some other surprises that will make your night special.

Dimitar Tsutsov, our other host, is a highly skilled and knowledgeable Sommelier. He is known for his exceptional passion for wine and his extensive knowledge in the field. Dimitar has been working as a professional Sommelier for more than eight years now, and during this time, he has gained invaluable experience in the field. He has mainly worked in Michelin-starred restaurants, where he has honed his skills and expertise. Dimitar is an expert in pairing wines with food and can suggest the perfect wine to enhance any dish. Always eager to learn more and keeps himself updated with the latest trends and developments in the industry. Dimitar will convince you that wine is an art form and that every bottle has a unique story to tell.

Midalidare wines will be the stars of the evening. They are carefully crafted, aged to perfection and known for their exceptional quality and flavour. Midalidare wines are an expression of the modern reading of 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.

Treat yourself to a culinary experience like no other with **our carefully curated menu**. Each dish has been expertly crafted to achieve a perfect harmony of flavours and aromas, ensuring that our wine dinner will be a truly memorable one.

—○—○—○—
Price per adult: BGN 85 including VAT
—○—○—○—



**LuckyBansko
Spa & Relax**

APARTHOTEL ★ ★ ★ ★ ★

MENU

Welcome Drink

Midalidare Blanc de Blancs Brut • 80 ml

Amuse Bush

Ratatouille wrapped in a crispy rice crust served
with celery and apple cream • 50 g

Sauvignon Blanc Barrel Fermented “Winemaker’s Choice” • 100 ml

Cold Appetizer

Duck pastrami served with pomegranate mousse • 130 g

Rosé de Mourvèdre Single Barrel • 100 ml

Hot Appetizer

A variety of root vegetables / different colours of carrots,
parsnips, beets / on pea puree with citrus notes • 180 g

Syrah Angel’s Share • 100 ml

Main Dish

Mini steaks from Bulgarian beef and pork,
garnished with sweet potato and parsnip chips,
served with pomegranate sauce and Dijon pepper sauce • 320 g

Malbec Grand Vintage • 125 ml

Dessert

Crispy tart with winter pear, sprinkled with smoked salted caramel • 100 g

Pear brandy • 25 ml

After Dessert

Dark chocolate candy with porcini • 25 g

Syrah Grand Vintage • 100 ml
