

AMINESS
Wine &
Gourmet nights
NOVIGRAD

Welcome drink

Aperitivo Ora d'Oro
Aura Distillery

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Cuttlefish with cauliflower

almonds and anchovy breadcrumbs

Piked dogfish confit with courgettes and roasted peppers

David Skoko

Sauvignon Blanc, 2024

Brčić Winery

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Sea bass

kombu (edible variety of kelp),
yellow plums, coriander, chilli

Smoked veal tongue marinated "in saor"

pumpkin seed oil, spring onions, pumpkin seeds
Jorg Zupan

Malvazija Istarska Grand Cru, 2020

Brčić Winery

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Conchiglioni pasta with musky octopus and fennel

Squid with pancetta in tomato sauce

David Skoko

Borgonja, 2024

Brčić Winery

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Dolma

(stuffed vegetables), mutton, baharat (spice mix), pine nuts, tahini

Beef steak

golden chanterelle mushrooms, Café de Paris sauce
(butter-based sauce with herbs and spices)

Jorg Zupan

Merlot barrique, 2019

Brčić Winery

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Fig cheesecake

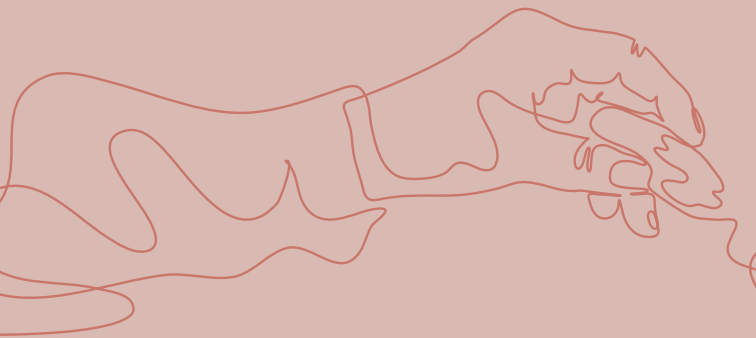
Chocolate mousse

almond chocolate bar

Martina Labinjan

Muškat žuti, 2024

Brčić Winery



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