

DRINK & BITE 2024

Aamanns Køkken & Event

Show Dinner + tasting
with **Chef Adam Aamann** and Journalist
Morten Brink Iwersen

1st serving

Potato with truffles and hazelnuts (mini open-faced sandwiches smørrebrød)

Asparagus, egg yolk, and lardo (mini open-faced sandwiches smørrebrød)

Arancini with spinach, Castelmagno cheese, and cream with wild garlic and anchovies

Diego Pressenda | Metodo Classico Pas Dosè "Letizia"

Roberto Crosio | Erbaluce di Caluso DOCG "Costaparadiso"

Joseffa Saffirio | Langhe DOC Rossese Bianco

2nd serving

Baked hornfish in olive oil, capers, garlic, and parsley

Polenta with browned sage butter and cheese

Bitter crispy salads in vinaigrette

Grilled cabbage shoots with wild garlic, hazelnuts, and lemon cream

Paolo Manzone | Dolcetto d'Alba DOC "Magha"

Amerio Vincenzo | Nizza DOCG "Momburio"

Poderi Roset | Barolo DOCG Monvigliero Riserva

Podere Gagliassi | Langhe DOC Chardonnay

3rd serving

Rhubarb mousse with macaron base

Malvirà | Birbet Vino Spumante di qualità del tipo aromatico dolce

Discover the
Piedmontese taste



8 - 10 pm open tasting

Meet 8 piedmontese wine producers
and their wines!