

A JOURNEY FROM WATER TO WINE
New concepts in contemporary fish cuisine

9th March 2007

TVEIR FISKAR RESTAURANT
Reykjavík
Iceland

Roberto Bava
Wine Producer

Gissur Gudmundsson
Chef Patron

Simona Rossi
Acqua Panna Brand Manager

YIN AND YANG MENÙ

Sild og svartfugl
Herring and Guillemot
PRIMOSECOLO, CHARDONNAY BRUT COCCHI

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Humar og Hörpuskel
Langoustine and Scallops
COR DE CHASSE, GAVI DI GAVI BAVA 2006

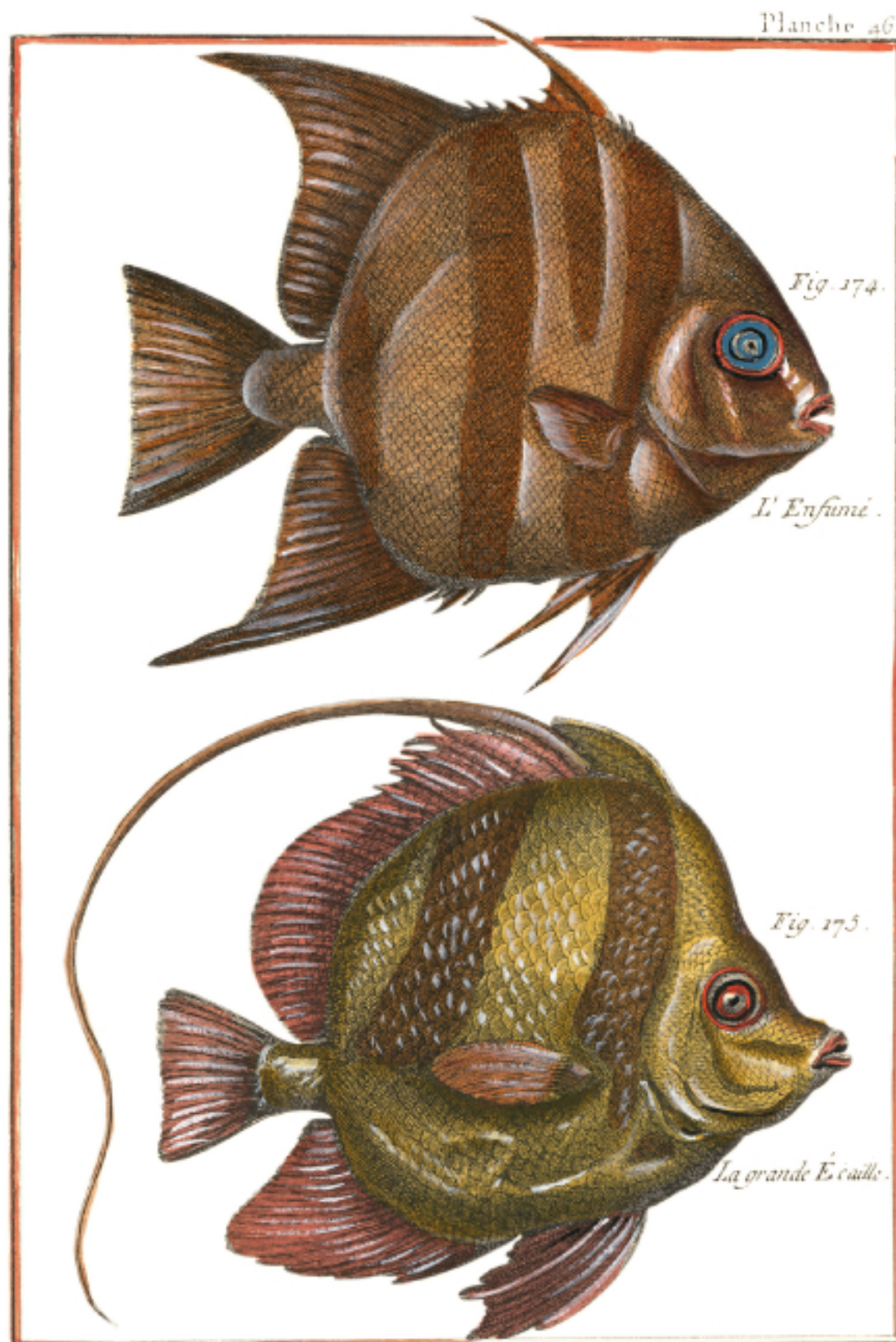
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Bleikja og Salfiskur
Artic Char and Bacalao
ALTESERRE, MONFERRATO DOC BIANCO BAVA 2001

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Frozen Malvasia and roses as a sorbet.
MALVASIA RÓSA SORBET

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Skötusclur og Hvalur
Monkfish and Whale
STRADIVARIO, BARBERA D'ASTI SUPERIORE BAVA 1998

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Rabbarbari og Skyr
Rhubarb and Skyr
BASS TUBA, MOSCATO D'ASTI BAVA 2006

✚
ACQUA PANNA
S.PELLEGRINO WATER



HISTOIRE NATURELLE.

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S.PELLEGRINO

PANNA

GIULIO COCCHI - ASTI

BAVA
WINES & VINEYARDS