



TERROIR CUISINE

## Tasting Menu

### **Tomato**

*Sauvignon Blanc Levent 2016*

*Rousse Wine House, Bulgaria, Danube River Plain*

---

### **Red beet**

*Riesling Tsarev Brod 2014*

*Tsarev Brod, Bulgaria, Danube River Plain*

---

### **Shrimps**

*Rose Middle Forest 2016*

*Manastira, Bulgaria, Thracian Valley*

---

### **Wague Beef – Soup**

*Shiroka Melnishka Loza 2016*

*Zornitza Family Estate, Bulgaria, Struma Valley*

---

### **Duck**

*Shiroka Melnishka Loza&Marselan 2016*

*Zornitza Family Estate, Bulgaria, Struma Valley*

---

### **Peanut butter**

*Grof Degenfeld Fortissimo Late Harvest 2006*

*Grof Degenfeld, Hungary, Tokaji*

---

PRICE OF THE TASTING MENU - 120 lv.

PRICE OF THE TASTING MENU WITH “WINE PAIRING” INCLUDED - 170 lv.

*Some dishes contain allergens. Please, contact your waiter for information*



# aEstivum

TERROIR CUISINE

## STARTERS

### Tomato

*Tomato salad, homemade white brined cheese, fresh herbs, pepper juice* 180 g 16 lv.

---

### Garden vegetables

*Garden vegetables salad, vinaigrette, nuts and currants* 180 g 12 lv.

---

### Pear

*Leafy vegetables, duck fillet, pear, tonka vinegar, truffle toast* 180 g 24 lv.

---

### Red beet

*Marinated red beet, duck pastrami, apples, smoked avocado cream, yogurt* 180 g 16 lv.

---

### Duck liver

*Duck liver parfait, rabbit rilette, marinated red onion, almonds, truffle ice cream* 180 g 29 lv.

---

### Wagyu beef soup

*Beef carpaccio, carrots, potatoes, peas, beef stock* 180 g 34 lv.

---

### Octopus

*Octopus, fennel jam, lardo, salsa verde, smoked avocado cream* 180 g 38 lv.

---

### Shrimps

*Royal shrimps, apple, celery, onion, garlic* 180 g 39 lv.

---

### Veal tongue

*Veal tongue, meringue with savory, green herbs salad* 180 g 22 lv.

---

### Truffle

*Pasta corzetti, truffle, cottage cheese, cheese Parnar* 180 g 34 lv.

---

*Some dishes contain allergens. Please, contact your waiter for information*



## VEGETABLES

### Nettle

*Nettle porridge, homemade white brined cheese, veal tongue,  
spinach air* 220 g 17 lv.

---

### Carrot

*Carrots cream, cumin, green herbs, truffle aroma* 220 g 14 lv.

---

### Peas

*Cold peas soup, crustaceans salad, celery, onion, herbs* 220 g 46 lv.

---

### Giant white beans

*White beans veloute, porcini roll, mint* 220 g 15 lv.

---

### Potato

*Potato salad, cheese, green herbs air* 220 g 15 lv.

---

### Eggplant

*Eggplant, tomato, cheese, basil* 220 g 16 lv.

---

*Some dishes contain allergens. Please, contact your waiter for information*



## Main Dishes

### **Carp**

*Carp fillet, bulgur stew, dried tomato tapenade, dried black olives* 350 g 26 lv.

---

### **Sea bass**

*Sea bass, spinach, fennel jam, beurre blanc* 350 g 49 lv.

---

### **Duck**

*Lavender and honey glazed duck breast, parsnip puree, iceberg with balsamic vinegar, Portwine sauce* 350 g 34 lv.

---

### **Chicken**

*Chicken stuffed with garden herbs, dried tomato, rise, zucchini, ginger, sesame sauce* 350 g 22 lv.

---

### **Rabbit**

*Slow cooked rabbit, cumin roasted carrots, porcini burek, juniper sauce* 350 g 29 lv.

---

### **Lamb**

*Lamb fillet, spinach liver stew, lamb sauce with mint and mustard* 350 g 47 lv.

---

### **Pork**

*Char grilled neck from black boar, duck fat pan-fried brussels sprouts, scallions puree, red wine sauce* 350 g 29 lv.

---

### **Beef**

*Black Angus ribeye, garlic gnocchi, asparagus, beef sauce* 350 g 69 lv.

---

### **Meatball**

*Meatball with herbs, marinated vegetables, ancho chilli sauce* 350 g 19 lv.

---

### **Cauliflower**

*Grilled cauliflower steak, bulgur risotto, carrot curry puree, basil* 350 g 17 lv.

---

*Some dishes contain allergens. Please, contact your waiter for information*



## PROPOSALS FROM OUR FARM

<b>Cow milk cheese</b>	<i>50 g</i>	<i>8 lv.</i>
<b>Sheep milk cheese</b>	<i>50 g</i>	<i>9 lv.</i>
<b>Fresh cheese</b>	<i>50 g</i>	<i>8 lv.</i>
<b>Smoked cheese</b>	<i>50 g</i>	<i>12 lv.</i>
<b>Balkan mozzarella</b>	<i>50 g</i>	<i>10 lv.</i>
<b>Bulgarian yellow cheese</b>	<i>50 g</i>	<i>12 lv.</i>
<b>Pancetta</b>	<i>50 g</i>	<i>12 lv.</i>
<b>Pork jerky</b>	<i>50 g</i>	<i>12 lv.</i>
<b>Duck pastrami</b>	<i>50 g</i>	<i>15 lv.</i>
<b>Smoked white amour</b>	<i>50 g</i>	<i>12 lv.</i>
<b>Smoked trout</b>	<i>50 g</i>	<i>10 lv.</i>

*Some dishes contain allergens. Please, contact your waiter for information*



# aEstivum

TERROIR CUISINE

## Desserts

### Chocolate

*Chocolate tart with caramelized hazelnuts, grilled banana ice cream* 150 g 16 lv.

---

### Blueberry

*Blueberry parfait, maple syrup, mountain tea, lavender sands* 150 g 10 lv.

---

### Turkish delight

*Turkish delight semifreddo, meringue, boza ice cream* 150 g 10 lv.

---

### Peanut butter

*Peanut butter cheesecake, violets foam, wild berries sorbet* 150 g 14 lv.

---

*Please, ask your waiter for our daily suggestions.*

## KIDS' MENU

### Vegetables

*Cucumbers and cherry tomato salad, white brined cheese and olive oil* 200 g 6 lv.

---

### Soup

*Garden vegetable soup with croutons* 250 g 6 lv.

---

### Pasta

*Tagliatelle with tomatoes, basil and parmesan* 250 g 9 lv.

---

### Kufte (meat ball)

*Kufte (meat ball) with french fries and homemade ketchup* 250 g 9 lv.

---

### Chicken

*Grilled chicken breast, potato puree and grilled vegetables* 250 g 9 lv.

---

*Some dishes contain allergens. Please, contact your waiter for information*

