



TERROIR CUISINE

Tasting Menu

Tomato

Gavi / Cortese / 2017
Bosio, Italy, Piedmont

Surmullet

Sauvignon Blanc 2016
Black Sea Rama, Bulgaria, Danube River Plain

Bell Pepper

Sangiovese Belvento 2014
Petra, Italy, Tuscany

Rabbit

Melnik & Marselan 2017
Zornitza Family Estate, Bulgaria, Struma Valley

Saffron

Grof Degenfeld Fortissimo Late Harvest 2006
Grof Degenfeld, Hunagry, Tokaji

Tasting menu price - 110 lv.

Tasting menu with “wine pairing” included - 170 lv.

Some dishes contain allergens. For more information, please contact Your waiter.



aEstivum

TERROIR CUISINE

Vegetables

Tomato

Tomato salad, parsley, gazpacho sorbet, onion, cro-toast 220 g 16 lv.

Onion

Onion stew cream, roasted pearl onion, porcini, yellow cheese, lard 220 g 23 lv.

Choban Salad

Tomato, cucumber, savory, aged sausage, pork belly, parsley 220 g 11 lv.

Bell pepper

Bell pepper terrine, katuk cream, crema cheese, cherry tomato 220 g 10 lv.

Potato

Potato espuma, potato cream, roasted potato, potato curry sauce 220 g 14 lv.

Some dishes contain allergens. For more information, please contact Your waiter.



Starters

Chicken soup

Chicken gelatin, onion, potato, celeriac, parsley

180 g 24 lv.

Seasonal Vegetables

Pie with summer vegetables, katuk cream, roasted beetroot

180 g 14 lv.

Lamb

Lamb tartar, citrus escomfy, radish, lamb milk cheese

180 g 34 lv.

Wheat

*Parsley salad with wheat, chicken stock, Balkan kim-chi,
pouched egg*

180 g 12 lv.

Bulgarian Foie Gras

Foie gras terrine, strawberry-truffle jam, green figs, white chocolate

180 g 34 lv.

Some dishes contain allergens. For more information, please contact Your waiter.



Fish and Seafood

Octopus

Octopus, beef stew/tomato sauce, basil 250 g 47 lv.

Black Sea mini-shrimps

Homemade pappardelle, black sea shrimps, peanut butter, ginger, onion, garlic, parsley 250 g 27 lv.

Surmullet

Marinated surmullet, cucumber, citruses, parsley, green peas 250 g 27 lv.

Sea bream

Sea bream, green peas, cucumber, zucchini, roasted cherry tomatoes, rakia sauce 250 g 36 lv.

Turbot

Fried turbot, warm potato salad, butter sauce with shrimps, tomato sauce, green herbs mayonnaise 180 g 50 lv.

Some dishes contain allergens. For more information, please contact Your waiter.



Main Dishes

Pigeon

Stewed pigeon, risotto with corn, carrots cream, truffle, roasted beetroot , pigeon sauce

350 g 68 lv.

Duck

Duck fillet, confit duck pie, nectarines compote, sour cherry sauce

350 g 37 lv.

Chicken

Chicken fillet, risotto with summer vegetables, sprout,

350 g 26 lv.

Rabbit

Roasted rabbit, wild mushrooms stew, green peas, carrots, rabbit sauce

250 g 38 lv.

Beef

Beef tenderloin, pappardelle, cauliflower, beef sauce

350 g 79 lv.

Pork

Pork belly, potato caussa with homemade yellow cheese, roasted zucchini, brown stock

350 g 33 lv.

Nettle

Roasted carnaroli rice and nettle stew, sheep milk cheese, lavender

350 g 19 lv.

Some dishes contain allergens. For more information, please contact Your waiter.



Desserts

Cotton candy <i>Cotton candy, chocolate, brownie cake, violets ice cream, homemade jam</i>	150 g	16 lv.
Gianduja <i>Gianduja parfait, sheep milk ice cream, nectarines</i>	150 g	14 lv.
Saffron <i>Saffron cheese cake, wild berries</i>	150 g	14 lv.
Coconut <i>Coconut tart, white chocolate, coffee, ginger ice cream</i>	150 g	10 lv.

Kid's Menu

Vegetables <i>Cucumbers and cherry tomatoes salad, homemade cow's cheese, olive oil</i>	200 g	6 lv.
Soup <i>Potatoes cream soup</i>	250 g	6 lv.
Pasta <i>Tagliatelle with tomatoes, basil, parmigiano</i>	250 g	9 lv.
Meatballs <i>Homemade meatballs, potatoes chips, homemade ketchup</i>	250 g	9 lv.
Chicken <i>Roasted chicken breast, potatoes puree, grilled vegetables</i>	250 g	9 lv.

Some dishes contain allergens. For more information, please contact Your waiter.

