



TERROIR CUISINE

Tasting Menu

Pheasant

Sauvignon Blanc 2016

Black Sea Rama, Bulgaria, Danube River Plain

Pepper

Vermentino Belvento 2016

Petra, Italy, Tuscany

Cheese

Sangiovese Belvento 2014

Petra, Italy, Tuscany

Duck

Chateau Darzac Bordeaux Superieur 2015

Chateau Darzac, France, Bordeaux, Entre-Deux-Mers

Coconut

Grof Degenfeld Szamorodni 2005

Grof Degenfeld, Hungary, Tokaji

Tasting menu price - 110 lv.

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

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



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TERROIR CUISINE

STARTERS

Shopska salad

Cherry tomatoes, cucumber, cheese, onion, pepper 180 g 16 lv.

Pheasant

Green salad, pheasant carpaccio, honey, egg 180 g 24 lv.

Veal

Veal ravioli, pecorino, parsley 180 g 27 lv.

Duck liver

Duck liver parfait, duck liver risotto, strawberry jam 180 g 31 lv.

Octopus

Octopus, crispy duck fat, prosciutto, olives 180 g 36 lv.

Shrimps

Shrimps, semolina, samardala spice, fresh herbs, herbal vinaigrette 180 g 32 lv.

VEGETABLES

Turnip

Turnip, daikon, radishes, honey, olive oil, jamon serrano 220 g 13 lv.

Potato

Homemade gnocchi, wild mushrooms, truffle, parmesan 220 g 19 lv.

Artichoke

Artichoke, togarashi, potatoes foam 220 g 17 lv.

Bean

Cold beans cream, sausage, horse flat sausage, fresh herbs salad, cherry tomatoes 220 g 19 lv.

Pepper

Roasted bell peppers terrine, whole yogurt cream 220 g 14 lv.

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Main DISHES

Sea bass

Sea bass, parsnip puree, marrow, sea bass veluté 300 g 42 lv.

Cheese

Roasted homemade cheese, beetroot, honey, pouched apples 350 g 22 lv.

Pork

Pork neck steak, cauliflower, truffle, celery, apple 350 g 31 lv.

Duck

Glazed duck breast, cauliflower cream, truffle, celery tagliatelle, strawberry jam 350 g 36 lv.

Beef

Beef Ribeye steak, patatnik, roasted beetroot, truffle sauce 400 g 79 lv.

Rabbit

Rabbit ballotine, spinach fricassee, glazed carrots, rabbit sauce 350 g 34 lv.

Chicken

Fried chicken, coconut pancake, potato causa, Coleslaw salad 350 g 26 lv.

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TERROIR CUISINE

DESSERTS

Chocolate

Chocolate tart, sheep's milk ice cream, almond cake 150 g 16 lv.

Forest fruits

Forest fruits variation 150 g 14 lv.

Coconut

Coconut tart, white chocolate, coffee, ginger ice cream 150 g 10 lv.

French toast

Fried french toast, truffle, honey, yogurt, homemade strawberry jam 150 g 11 lv.

KID'S MENU

Vegetables

Cucumber and cherry tomatoe salad, homemade cow's cheese, olive oil 200 g 6 lv.

Soup

Potato cream soup 250 g 6 lv.

Pasta

Tagliatelle with tomatoes, basil, parmigiano 250 g 9 lv.

Meatballs

Homemade meatballs, potato chips, homemade ketchup 250 g 9 lv.

Chicken

Roasted chicken breast, potato puree, grilled vegetables 250 g 9 lv.

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