



TERROIR CUISINE

*The author's terroir dishes of Chef Spassov,
featured in our tasting menus*

Tasting Menu

— 5 —

Ravioli

Beetroot ravioli with Dunavia cheese

Sauvignon Blanc LPQ 2018 Tsarev Brod, Bulgaria, Danube River Plain

Premium pairing: *Sancerre Cuvee Genese 2018 Jean-Max Roger, France, Loire Valley, Sancerre*

Foie gras parfait

Homemade jam, nuts

Chardonnay 2018 BlackSeaRama, Bulgaria, Danube River Plain

Premium pairing: *Chardonnay The Federalist 2016 Federalist Vineyards,
USA, California, Mendocino County*

Shrimps

Shrimps, tomato, beurre blanc, fresh herbs

Riesling Tsarev Brod 2015 Tsarev Brod, Bulgaria, Danube River Plain

Premium pairing: *Pouilly-Fume Cuvee Les Alouettes 2018 Jean-Max Roger,
France, Loire Valley, Pouilly-Fume*

Duck

Duck magret, green onion, leek, duck jus

Hebo (Cabernet Sauvignon, Merlot&Sangiovese) 2014 Petra, Italy, Tuscany

Premium pairing: *Prelude a Grand-Puy Ducasse (Bordeaux blend) 2015
Château Grand-Puy Ducasse, France, Bordeaux, Pauillac*

Chocolate and sesame

Chocolate ganache, sesame tahini cream, merengue

Dimyat Dragomir 2013 Dragomir, Bulgaria, Thracian Valley

Premium pairing: *Château Coutet Premier Cru Classe 2015 Château Coutet, France, Bordeaux, Barsac*

Price: 100 lv.

With Wine Pairing: 160 lv.

With Premium Wine Pairing: 220 lv.

Някои ястия съдържат алергени. Моля, обърнете се към вашия сервитьор за информация.





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Vegan Tasting Menu

Tomato

Cherry tomato salad, cucumber and Hendrick's gin sorbet

Gavi (Cortese) 2017 Bosio, Italy, Piedmont

Beetroot

BBQ beetroot, grilled salad, vegan jux

Pinot Noir Reserva 2015 Tsarev Brod, Bulgaria, Danube River Plain

Carrot

Grilled carrot with honey, Bulgarian curry, marinated beetroot salad

Mavrud Ilaya Reserva 2016 Manastira, Bulgaria, Thracian Valley

Sorbet

Apple sorbet

Muscat Ottonel Hera 2013 Neragora, Bulgaria, Thracian Valley

**Price: 70 lv.
With Wine Pairing: 120 lv.**

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TERROIR CUISINE

*The author's terroir dishes of Chef Spassov,
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Tasting Menu

— 7 —

Ravioli

Beetroot ravioli with Dunavia cheese

Sauvignon Blanc LPQ 2018 Tsarev Brod, Bulgaria, Danube River Plain

Premium pairing: *Sancerre Cuvee Genese 2018 Jean-Max Roger, France, Loire Valley, Sancerre*

Foie gras parfait

Homemade jam, nuts

Chardonnay 2018 BlackSeaRama, Bulgaria, Danube River Plain

Premium pairing: *Chardonnay The Federalist 2016 Federalist Vineyards,
USA, California, Mendocino County*

Rabbit

Fried rabbit, butter fried red pepper, tomato

Pinot Noir Reserva 2015 Tsarev Brod, Bulgaria, Danube River Plain

Premium pairing: *Sancerre Rouge Cuvee La Grange Dimiere 2015 Jean-Max Roger,
France, Loire Valley, Sancerre*

Shrimps

Shrimps, tomato, beurre blanc, fresh herbs

Riesling Tsarev Brod 2015 Tsarev Brod, Bulgaria, Danube River Plain

Premium pairing: *Pouilly-Fume Cuvee Les Alouettes 2018 Jean-Max Roger,
France, Loire Valley, Pouilly-Fume*

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TERROIR CUISINE

Duck

Duck magret, green onion, leek, duck jus

Hebo (Cabernet Sauvignon, Merlot&Sangiovese) 2014 Petra, Italy, Tuscany

Premium pairing: *Prelude a Grand-Puy Ducasse (Bordeaux blend) 2015 Château Grand-Puy Ducasse, France, Bordeaux, Pauillac*

Halvah

Halvah ice cream and chocolate

Muscat Ottonel Hera 2013 Neragora, Bulgaria, Thracian Valley

Premium pairing: *Perrin Muscat de Beaumes de Venise 2011 Famille Perrin, France, Cotes du Rhone*

Chocolate and sesame

Chocolate ganache, sesame tahini cream, merengue

Dimyat Dragomir 2013 Dragomir, Bulgaria, Thracian Valley

Premium pairing: *Château Coutet Premier Cru Classe 2015 Château Coutet, France, Bordeaux, Barsac*

Price: 130 lv.

With Wine Pairing: 210 lv.

With Premium Wine Pairing: 280 lv.

Някои ястия съдържат алергени. Моля, обърнете се към вашия сервитьор за информация.



A la Carte

Tomato	200 g	16 lv
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<i>Cherry tomato salad, cucumber and Hendrick's gin sorbet</i>		
Ravioli	180 g	16 lv
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<i>Beetroot ravioli with Dunavia cheese</i>		
Foie gras parfait	50 g	34 lv
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<i>Homemade jam, nuts I</i>		
Rabbit	180 g	28 lv
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<i>Fried rabbit, butter fried red pepper, tomato</i>		
Shrimps	150 g	28 lv
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<i>Shrimps, tomato, beurre blanc, fresh herbs</i>		
Duck	300 g	36 lv
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<i>Duck magret, green onion, leek, duck jus</i>		
Beef	400 g	120 lv
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<i>Beef ribeye steak, fried Bulgarian donuts, blue cheese, tomato salsa</i>		
Beetroot	300 g	23 lv
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<i>BBQ beetroot, grilled salat, vegan jus</i>		
Carrot	300 g	24 lv
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<i>Grilled carrot with honey, Bulgarian curry, marinated beetroot salad</i>		
Halvah	120 g	10 lv
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<i>Halvah ice cream and chocolate</i>		
Chocolate and sesame	120 g	14 lv
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<i>Chocolate ganache, sesame tahini cream, merengue</i>		
Sorbet	100 g	9 lv
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<i>Apple sorbet</i>		

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