



aEstivum restaurant is an inspiring harmony of refined tastes from around the world, the experience of our chef and organic products from the Estate's farm. Chef Vesselin Kalev is well acquainted with the high Michelin standards and with the values of the Relais & Châteaux association. At aEstivum restaurant, he is presenting his approach to modern cuisine, built on the best of traditions and pure local products.

aEstivum is a living system, unfolding with the splendor of the four seasons. Part of it are the animals, vegetables and fruits from our farm, as well as the local producers, the terroir, the wine, the restaurant team. And, of course, all of you – our dear guests.

Enjoy the menu and the wine list created by:

Chef Vesselin Kalev
Chef Sommelier Alexander Skorchev



Tasting menu

Leaf salads, fresh cheese, cherries, walnuts, beetroot

Menetou-Salon Cuvee Le Charnay 2017
Jean-Max Roger, France, Loire Valley, Menetou-Salon

Langoustines, avocado, yogurt, bisque

Chablis Premier Cru Vaillons 2018
Domaine du Chardonnay, France, Chablis

Duck magret, salsify, raisins, eggplant, walnuts, chestnuts, red cabbage

Sauvigny-Les-Beaune 2018
Pascal Clement, France, Burgundy, Cote de Beaune

Slow cooked pork neck, carrot, coriander, cashew

Prelude a Grand-Puy Ducasse /Bordeaux blend/ 2015
Château Grand-Puy Ducasse, France, Bordeaux, Pauillac

Black forest “aEstivum”, mascarpone, cherries, chocolate, sour cherry liqueur

Château Coutet Premier Cru Classe 2013
Château Coutet, France, Bordeaux, Barsac

Price: 240 lv.

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



Vegetarian tasting menu

Leaf salads, fresh cheese, cherries, walnuts, beetroot

*2017 Menetou-Salon Cuvee Le Charnay
Jean-Max Roger, France, Loire Valley, Menetou-Salon*

Langoustines, avocado, yogurt, bisque

*2018 Chablis Premier Cru Vaillons
Domaine du Chardonnay, France, Chablis*

Couscous, Brussels sprouts

*2018 Alvariño Casa Santa Eulalia
Casa Santa Eulalia, Portugal, Mhno*

Chicory, potato, mushrooms, citrus

*2018 Sauvigny-Les-Beaune
Pascal Clement, France, Burgundy, Cote de Beaune*

Pineapple, coconut, nuts

*2019 Semillon Late Harvest
Zornitza Family Estate, Bulgaria, Struma Valley*

Price: 210 lv.

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



V	V Tomato		
	<i>avocado, watermelon, ouzo, pine nuts, peas</i>	<i>150 g</i>	<i>17 lv.</i>
V	Leaf salads		
	<i>fresh cheese, cherries, walnuts, beetroot</i>	<i>150 g</i>	<i>17 lv.</i>
	Octopus		
	<i>avocado, pastrami, leaf salads, raspberries</i>	<i>150 g</i>	<i>32 lv.</i>
	Nettle		
	<i>mushrooms, goat cheese, quail eggs</i>	<i>200 g</i>	<i>17 lv.</i>
	Melon		
	<i>goat cheese, Saint Jacques, bacon</i>	<i>200 g</i>	<i>22 lv.</i>
	Trahana		
	<i>Egg, nettle, truffle</i>	<i>200 g</i>	<i>24 lv.</i>
	Langoustines		
	<i>avocado, yogurt, bisque</i>	<i>150 g</i>	<i>32 lv.</i>
VG	Ground apple		
	<i>saffron, potato, spinach</i>	<i>200 g</i>	<i>18 lv.</i>

MAIN DISHES

	Flank Steak		
	<i>Asparagus, pine nuts, chives</i>	<i>300 g</i>	<i>69 lv.</i>
	Lamb „Zornitza		
	<i>eggplant, little jam, sheep's cheese, olives</i>	<i>300 g</i>	<i>46 lv.</i>

V – vegetarian, VG – vegan

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



	Wild sea bass <i>Cabbage turnip, celery, radish, lentils, rice, saffron</i>	250 g	42 lv.
	Pork <i>Slow cooked neck, carrot, coriander, cashew</i>	300 g	36 lv.
VG	Couscous <i>Brussels sprouts</i>	250 g	18 lv.
	Saint Jacques <i>pork belly, leek, chestnut, pickles</i>	300 g	32 lv.
V	Chicory <i>potatoe, mushrooms, citrus</i>	250 g	16 lv.

DESSERTS

	Strawberry <i>Lime, basil, doughnut</i>	130 g	14 lv.
	Black forest “aEstivum” <i>mascarpone, cherries, chocolate, sour cherry liqueur</i>	130 g	13 lv.
	Rhubarb <i>chocolate, caramel</i>	100 g	12 lv.
VG	Pineapple <i>coconut, nuts</i>	120 g	10 lv.

V – vegetarian, VG – vegan

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