

TERROIR CUISINE

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.





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 Alvariñho Casa Santa Eulalia Casa Santa Eulalia, Portugal, Mihno

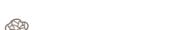
Chicory, potato, mushrooms, citrus

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.





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	V Tomato avocado, watermelon, ouzo, pine nuts, peas	150 g	17 lv.
	Leaf salads fresh cheese, cherries, walnuts, beetroot	150 g	17 lv.
	Octopus avocado, pastrami, leaf salads, raspberries	150 g	32 lv.
	Nettle mushrooms, goat cheese, quail eggs	200 g	17 lv.
	Melon goat cheese, Saint Jacques, bacon	200 g	22 lv.
	Trahana Egg, nettle, truffle	200 g	24 lv.
	Langoustines avocado, yogurt, bisque	150 g	32 lv.
VG	Ground apple saffron, potato, spinach	200 g	18 lv.
	MAIN DISHES		
	Flank Steak Asparagus, pine nuts, chives	300 g	69 lv.
	Lamb "Zornitza eggplant, little jam, sheep's cheese, olives	300 g	46 lv.

 $V-vegetarian,\ VG-vegan$

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





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	Wild sea bass Cabbage turnip, celery, radish, lentils, rice, saffron	250 g	42 lv.
	Pork Slow cooked neck, carrot, coriander, cashew	300 g	36 lv.
VG	Couscous Brussels sprouts	250 g	18 lv.
	Saint Jacques pork belly, leek, chestnut, pickles	300 g	32 lv.
	Chicory potatoe, mushrooms, citrus	250 g	16 lv.
	DESSERTS		
	Strawberry Lime, basil, doughnut	130 g	14 lv.
	Black forest "aEstivum" mascarpone, cherries, chocolate, sour cherry liqueur	130 g	13 lv.
	Rhubarb chocolate, caramel	100 g	12 lv.
VG	Pineapple coconut, nuts	120 g	10 lv.

V – vegetarian, VG – vegan