

aEstivum 

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





TERROIR CUISINE

Tasting menu

Leaf salads, duck cured meat, peaches, pomegranate, shallots

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

Langoustines, avocado, yogurt, bisque

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

Lamb „Zornitza“, eggplant, little gem, sheep cheese, olives

*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.





TERROIR CUISINE

Vegetarian tasting menu

Tomato, avocado, watermelon, cedar nuts, peas

*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*

Artichokes chanterelle, potatoes, radishes, soy

*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*

Peach, saffron, chocolate, chili

*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.



STARTERS

<i>V</i>	Tomato — <i>avocado, watermelon, ouzo, pine nuts, peas</i>	<i>150 g</i>	<i>17 lv.</i>
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<i>V</i>	Leaf salads — <i>duck cured meat, peaches, pomegranate, shallots</i>	<i>150 g</i>	<i>18 lv.</i>
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	Octopus <i>avocado, pastrami, leaf salads, raspberries</i>	<i>150 g</i>	<i>32 lv.</i>
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	Nettle <i>mushrooms, goat cheese, quail eggs</i>	<i>200 g</i>	<i>17 lv.</i>
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	Salmon trout <i>melon, prunes, shallots</i>	<i>180 g</i>	<i>27 lv.</i>
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	Trahana <i>Egg, nettle, truffle</i>	<i>200 g</i>	<i>24 lv.</i>
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	Langoustines <i>avocado, yogurt, bisque</i>	<i>150 g</i>	<i>32 lv.</i>
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<i>VG</i>	Ground apple — <i>saffron, potato, spinach</i>	<i>200 g</i>	<i>18 lv.</i>
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OUR SELECTION

	Cheese <i>Roquefort, Papillon, Comté, Gruyère, Pecorino Fresco Verde, Tete de Moine</i>	<i>150 g</i>	<i>45 lv.</i>
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	Olives <i>Nocellara, Bella Di Cerignola, baked kalamata, Manzanilla with anchovies, Taggiasca</i>	<i>350 g</i>	<i>19 lv.</i>
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V – vegetarian, VG – vegan

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



MAIN DISHES

	Flank Steak <i>Asparagus, pine nuts, chives</i>	300 g	69 lv.
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	Lamb „Zornitza <i>eggplant, little gem, sheep cheese, olives</i>	300 g	46 lv.
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	Wild sea bass <i>Cabbage turnip, celery, radish, lentils, rice, saffron</i>	250 g	42 lv.
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	Pork <i>Slow cooked neck, carrot, coriander, cashew</i>	300 g	36 lv.
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<i>VG</i>	Artichokes <i>chanterelle, potatoes, radishes, soy</i>	250 g	28 lv.
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	Saint-Jacques <i>truffle, zucchini, soy, bacon</i>	180 g	45 lv.
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<i>V</i>	Chicory <i>potatoe, mushrooms, citrus</i>	250 g	16 lv.
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DESSERTS

	Strawberry <i>Lime, basil, doughnut</i>	130 g	14 lv.
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	Black forest “aEstivum” <i>mascarpone, cherries, chocolate, sour cherry liqueur</i>	130 g	13 lv..
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	Rhubarb <i>chocolate, caramel</i>	100 g	12 lv.
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<i>VG</i>	Peach <i>saffron, chocolate, chili</i>	110 g	25 lv.
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