



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

Root vegetables

quince, pumpkin

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

Rabbit

rabbit, nori, seed onions

*2018 Chablis
Domaine du Chardonnay, France, Chablis*

Sweetbread

leeks, porcini, celery, shallot

*2020 Rose Whispering Angel /Grenache&Rolle/
Château D'esclans, France, Cotes de Provence*

Pigeon

Savoy cabbage, onions, mushrooms, pine nuts

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

River stones

panna cotta, passion fruit, hazelnut, parsley

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

Price: 260 lv.

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





TERROIR CUISINE

Vegetarian tasting menu

Root vegetables

quince, pumpkin

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

Trahana

beets, fresh cheese, egg yolk

2018 Alvariño, Casa Santa Eulalia, Portugal, Miño

Ground apple

ground apple, saffron, potato, spinach

*2020 Rose Whispering Angel /Grenache&Rolle/
Château D'esclans, France, Cotes de Provence*

Celery

celery in salt, truffle, blueberry

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

Beetroot

chocolate, red cabbage, chestnut

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

Price: 240 lv.

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





TERROIR CUISINE

STARTERS

| | | | |
|----|--|-------|--------|
| V | Root vegetables | | |
| — | <i>quince, pumpkin</i> | 150 g | 18 lv. |
| V | Asparagus | | |
| — | <i>asparagus, smoked trout, caviar</i> | 150 g | 26 lv. |
| | Octopus | | |
| | <i>avocado, pastrami, leaf salads</i> | 150 g | 32 lv. |
| | Duck consommé | | |
| | <i>goose liver, coffee, chocolate</i> | 180 g | 26 lv. |
| V | Salmon trout | | |
| — | <i>kohlrabi, mango, lime</i> | 180 g | 22 lv. |
| V | Trahana | | |
| — | <i>beets, fresh cheese, egg yolk</i> | 200 g | 18 lv. |
| | Rabbit | | |
| | <i>rabbit, nori, seed onions</i> | 150 g | 32 lv. |
| VG | Ground apple | | |
| — | <i>saffron, potato, spinach</i> | 200 g | 18 lv. |
| | Quail | | |
| | <i>quail, asparagus, truffle</i> | 150 g | 32 lv. |

OUR SELECTION

| | | | |
|--|--|-------|--------|
| | Cheese from the farm | 150 g | 29 lv. |
| | Jamon | | |
| | <i>“de Bellota” Juan Pedro Domecq, matured 48 months</i> | 50 g | 59 lv. |
| | Olives | | |
| | <i>Nocellara, Bella Di Cerignola, baked Kalamata, Manzanilla with anchovies, Taggiasca</i> | 350 g | 19 lv. |

V – vegetarian, VG – vegan

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





TERROIR CUISINE

MAIN DISHES

Veal fillet

veal fillet, celery, oyster mushrooms, blueberries

250 g 59 lv.

Duck magret

celery, red cabbage, blueberries, macadamia nuts

200 g 38 lv.

Pork fillet

pumpkin, celery, porcini

200 g 32 lv.

V **Wild fish**

kohlrabi, celery, radishes, lentils, rice, saffron

250 g 54 lv.

V **Celery**

celery in salt, truffle, blueberries

200 g 29 lv.

Sweetbread

leeks, porcini, celery, shallot

150 g 26 lv.

Pigeon

Savoy cabbage, onions, mushrooms, pine nuts

200 g 46 lv.

DESSERTS

Chocolate

chocolate, mango, basil

130 g 18 lv.

Black forest “aEstivum”

mascarpone, chocolate, sour cherry liqueur

130 g 13 lv.

Beetroot

chocolate, red cabbage, chestnut

120 g 15 lv.

River stones

panna cotta, passion fruit, hazelnut, parsley

120 g 13 lv.

V – vegetarian, VG – vegan

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