

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

Asparagus

smoked trout, caviar

2017 Menetou-Salon Cuvee Le Charnay

Jean-Max Roger, France, Loire Valley, Menetou-Salon

Rabbit

nori, seed onions

2018 Chablis

Domaine du Chardonnay, France, Chablis

Salmon trout

kohlrabi, mango, lime

2020 Rose Whispering Angel /Grenache&Rolle/

Château D'esclans, France, Cotes de Provence

Veal tenderloin

celery, oyster mushrooms, blueberries

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

Asparagus

smoked trout, caviar

*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

Salmon trout

kohlrabi, mango, lime

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

Celery

truffle, blueberry

*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: 240 lv.

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





TERROIR CUISINE

Three-course tasting menu

Asparagus

smoked trout, caviar

Veal tenderloin

celery, oyster mushrooms, blueberries

River stones

panna cotta, passion fruit, hazelnut, parsley

Price: 130 lv.

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





TERROIR CUISINE

Three-course vegetarian tasting menu

Asparagus

smoked trout, caviar

Celery

truffle, blueberry

River stones

panna cotta, passion fruit, hazelnut, parsley

Price: 110 lv.

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

