



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

### **Cherry tomatoes**

*smoked trout, basil*

*2017 Menetou-Salon Cuvee Le Charnay*

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

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### **Fresh cheese**

*truffle, thyme*

*2018 Chablis*

*Domaine du Chardonnay, France, Chablis*

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### **Salmon trout**

*kohlrabi, mango, lime*

*2020 Rose Whispering Angel /Grenache&Rolle/*

*Château D'esclans, France, Cotes de Provence*

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### **Veal tenderloin**

*celery, oyster mushrooms, blueberries*

*2018 Sauvigny-Les-Beaune,*

*Pascal Clement, France, Burgundy, Cote de Beaune*

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### **River stones**

*panna cotta, passion fruit, hazelnut, parsley*

*2019 Semillon Late Harvest,*

*Zornitza Family Estate, Bulgaria, Struma Valley*

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**Price: 260 lv.**

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





TERROIR CUISINE

## Vegetarian tasting menu

### **Cherry tomatoes**

*smoked trout, basil*

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

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### **Trahana**

*beets, fresh cheese, egg yolk*

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

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### **Salmon trout**

*kohlrabi, mango, lime*

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

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### **Celery**

*truffle, blueberry*

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

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### **River stones**

*panna cotta, passion fruit, hazelnut, parsley*

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

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**Price: 240 lv.**

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





TERROIR CUISINE

## Three-course tasting menu

**Cherry tomatoes**  
*smoked trout, basil*

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**Veal tenderloin**  
*celery, oyster mushrooms, blueberries*

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**River stones**  
*panna cotta, passion fruit, hazelnut, parsley*

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**Price: 130 lv.**

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





TERROIR CUISINE

## Three-course vegetarian tasting menu

**Cherry tomatoes**  
*smoked trout, basil*

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**Celery**  
*truffle, blueberry*

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**River stones**  
*panna cotta, passion fruit, hazelnut, parsley*

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**Price: 110 lv.**

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

