

MENU

STARTERS

✓ Salad with tomato, artichoke, fresh cheese, fresh onion ⁽⁷⁾	250 g	21 lv.
✓ Salad with shrimps and seasonal fruits ⁽²⁾	200 g	28 lv.
✓ Mixed salad with cucumbers, quail eggs, radishes and smoked trout ^(3,4)	200 g	18 lv.
✓ The Chef’s Garden (serves two) ^(1,3,4,7,8)	700 g	42 lv.
✓ Octopus with fresh zucchini and spinach ^(6,9,10, 11,12)	200 g	38 lv.
Roast beef with poached egg from the farm, truffle and Béarnaise sauce ^(3,7)	250 g	55 lv.
Homemade cold cuts platter ^(1,8)	150 g	48 lv.
✓ Homemade cheeses platter ^(7,8)	150 g	38 lv.
✓ Aged homemade goat cheese ^(7,8)	50 g	14 lv.
✓ Olives selection	300 g	20 lv.

BURGERS

Beef burger „55“ ^(1,3,7)	350 g	32 lv.
Burger with pulled lamb from the farm ^(1,3,7)	350 g	32 lv.
Burger with pulled pork, mango and jalapeño ^(3,7)	350 g	30 lv.
Sandwich with crispy chicken and honey garlic ^(3,7)	350 g	29 lv.

PASTA

✓ Garganelli with fresh vegetables, goat cheese and basil ^(1,3,7)	250 g	26 lv.
✓ Orecchiette with nettles and crabs ^(1,2,3,7)	250 g	30 lv.
✓ Linguini with truffle, pine nuts and arugula ^(1,3,7,8)	250 g	32 lv.

MAIN DISHES

✓ Poached fagri, asparagus, cherry tomatoes and saffron ^(4,7)	300 g	40 lv.
Duck magret, broccolini, potatoes, goji berries, oyster mushroom ^(1,7)	300 g	46 lv.

✓ Pearl barley, artichoke, spinach, macadamia ^(1,7)	300 g	34 lv.
✓ Fennel, nettle, saffron ^(1,7)	300 g	28 lv.
Pork ribs in honey and baked potatoes ^(1,6,9,10)	400 g	49 lv.
Ribeye steak, asparagus and Béarnaise sauce ^(3,7)	400 g	73 lv.
✓ Risotto with nettle, fresh truffle and poached egg ^(1,3,7)	300 g	37 lv.

SAUCES

Béarnaise, pepper, BBQ ^(1,3,7)	50 g	9 lv.
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UPON PRIOR REQUEST

Slow-roasted lamb leg, cooked with Zornitsa wine (serves four) ⁽⁷⁾	3000 g	250 lv.
✓ Whole grilled octopus with grilled marinated vegetables (serves four) ⁽¹²⁾	3000 g	420 lv.

Tomahawk steak with fresh potatoes ^(1,3,7)	1800 g	220 lv.
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Roasted pork neck in dark beer with grilled vegetables (serves four) ^(9,10)	3000 g	180 lv.
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DESSERTS

Homemade ice cream ^{3, 7}	50 g	7 lv.
Yogurt panna cotta with seasonal fruits ^(1,3,7,8)	150 g	14 lv.
Raspberry mousse with white chocolate ^(1,3,7,8)	150 g	19 lv.
Chocolate tart with Baileys ^(1,3,7,8)	150 g	16 lv.

KIDS MENU

✓ Tarator (cold yogurt and cucumber soup) ^(7,8)	200 g	8 lv.
✓ Tomatoes, cucumbers and homemade cheese salad ⁽⁷⁾	250 g	14 lv.
Chicken sticks in panko ^(1,3,7)	250 g	18 lv.
Meatballs with mashed potatoes ^(1,3,7)	250 g	25 lv.
✓ Breaded homemade cheeses ^(1,3,7)	250 g	16 lv.
✓ French fries	150 g	12 lv.

ALLERGENS:

1 cereals containing gluten, wheat, rye, barley, oats, spelt, kamut **2** crustaceans and crustacean products **3** eggs and eggs products **4** fish and fish products **5** peanuts and peanuts products **6** soy and soy products **7** milk and dairy products **8** nuts **9** celery and celery products **10** mustard and mustard products **11** sesame seeds and sesame seeds products **12** molluscs and molluscs products **13** lupine and lupine products **14** sulfur dioxide and sulfates
✓ Vegan or vegetarian dish