

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





Tasting menu

Tomato

strawberry, aged goat cheese, lettuce

2017 Riesling Tsarev Brod Tsarev Brod, Bulgaria, Danube River Plain

Green asparagus

truffle, artichoke, mixed salads, pine nuts, quail eggs

2020 Pouilly-Fuisse Jaffelin, France, Burgundy

Lobster

lamb, salad

2022 Rosé Whispering Angel /Grenache&Rolle/, Château d'Esclans, France, Côtes de Provence

Lamb

crayfish, almond, potato, coriander

2019 Santenay Premier Cru Les Gravieres Jaffelin, France, Burgundy, Cote de Beaune

Rhubarb

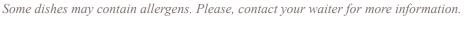
raspberries, sheep yogurt, lime

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

Price: 330 lv.

If you would like to explore the variety and flavours of Bulgarian wines, we will be glad to offer you a tasting menu, paired with a selection from the country's best wine regions.

Please ask our sommelier.







Vegetarian tasting menu

Tomato

strawberry, aged goat cheese, lettuce

2017 Riesling Tsarev Brod Tsarev Brod, Bulgaria, Danube River Plain

Green asparagus

truffle, artichoke, mixed salads, pine nuts, quail eggs

2020 Pouilly-Fuisse Jaffelin, France, Burgundy

Saint Jacques

cucumbers, lemon, zucchini, truffle

2022 Rose Whispering Angel / Grenache&Rolle/ Château d'Esclans, France, Cotes de Provence

Artichoke

morel, spinach, apple, walnut

2019 Santenay Premier Cru Les Gravieres Jaffelin, France, Burgundy, Cote de Beaune

Rhubarb

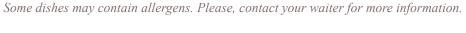
raspberries, sheep yogurt, lime

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

Price: 290 lv.

If you would like to explore the variety and flavours of Bulgarian wines, we will be glad to offer you a tasting menu, paired with a selection from the country's best wine regions.

Please ask our sommelier.



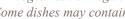




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STARTERS

Tomato strawberry, aged goat cheese, lettuce	150 g	2
Green asparagus truffle, artichoke, mixed salads, pine nuts, quail eggs		2
Saint Jacques cucumbers, lemon, zucchini, truffle	150 g	<i>(</i> 1)
Lobster lamb, salad		<i>5</i>
OUR SELECTION		
Cheese from the farm		4
Aged homemade goat cheese	50 g	Î
Sausages from the farm		5
Jamon "de Bellota" Juan Pedro Domecq, matured 48 months	50 g	7
Olives Nocellara, Bella Di Cerignola, baked Kalamata, Manzanilla with anchovies, Taggiasca	350 g	2



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



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MAIN DISHES

Artichoke morels, spinach, apple, walnut	250 g	39 lv
Sturgeon asparagus, black caviar, potato, Béarnaise	250 g	52 lv
Lamb crayfish, almond, potato, coriander	250 g	55 lv
Deer beets, cocoa, cherries	<u>250 g</u>	82 lv
Wild fish artichoke, pistachio, nettle, chives	<u>250 g</u>	62 lv
DESSERTS		
Strawberry champagne, nettle	120 g	25 lv
Rhubarb raspberries, sheep yogurt, lime	120 g	19 lv
Honey sweet potato, macadamia	120 g	21 lv
Seasonal sorbet	60 g	14 lv

V – vegetarian or vegan

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

