

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

### **Tomato**

*strawberry, aged goat cheese, lettuce*

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

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### **Green asparagus**

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

*2020 Pouilly-Fuisse  
Jaffelin, France, Burgundy*

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### **Lobster**

*lamb, salad*

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

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### **Lamb**

*crayfish, almond, potato, coriander*

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

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### **Rhubarb**

*raspberries, sheep yogurt, lime*

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

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**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.*

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





TERROIR CUISINE

## Vegetarian tasting menu

### **Tomato**

*strawberry, aged goat cheese, lettuce*

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

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### **Green asparagus**

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

*2020 Pouilly-Fuisse  
Jaffelin, France, Burgundy*

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### **Saint Jacques**

*cucumbers, lemon, zucchini, truffle*

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

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### **Artichoke**

*morel, spinach, apple, walnut*

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

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### **Rhubarb**

*raspberries, sheep yogurt, lime*

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

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



STARTERS

<i>V</i> <b>Tomato</b> <i>strawberry, aged goat cheese, lettuce</i>	<i>150 g</i>	<i>23 lv.</i>
<i>V</i> <b>Green asparagus</b> <i>truffle, artichoke, mixed salads, pine nuts, quail eggs</i>	<i>150 g</i>	<i>29 lv.</i>
<i>V</i> <b>Saint Jacques</b> <i>cucumbers, lemon, zucchini, truffle</i>	<i>150 g</i>	<i>32 lv.</i>
<b>Lobster</b> <i>lamb, salad</i>	<i>150 g</i>	<i>59 lv.</i>

OUR SELECTION

<i>V</i> <b>Cheese from the farm</b>	<i>150 g</i>	<i>40 lv.</i>
<i>V</i> <b>Aged homemade goat cheese</b>	<i>50 g</i>	<i>16 lv.</i>
<b>Sausages from the farm</b>	<i>150 g</i>	<i>50 lv.</i>
<b>Jamon</b> <i>“de Bellota” Juan Pedro Domecq, matured 48 months</i>	<i>50 g</i>	<i>78 lv.</i>
<i>V</i> <b>Olives</b> <i>Nocellara, Bella Di Cerignola, baked Kalamata, Manzanilla with anchovies, Taggiasca</i>	<i>350 g</i>	<i>28 lv.</i>

*V – vegetarian or vegan*

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



**MAIN DISHES**

<b>V Artichoke</b>		
<i>morels, spinach, apple, walnut</i>	250 g	39 lv.
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<b>V Sturgeon</b>		
<i>asparagus, black caviar, potato, Béarnaise</i>	250 g	52 lv.
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<b>Lamb</b>		
<i>crayfish, almond, potato, coriander</i>	250 g	55 lv.
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<b>Deer</b>		
<i>beets, cocoa, cherries</i>	250 g	82 lv.
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<b>V Wild fish</b>		
<i>artichoke, pistachio, nettle, chives</i>	250 g	62 lv.
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**DESSERTS**

<b>Strawberry</b>		
<i>champagne, nettle</i>	120 g	25 lv.
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<b>Rhubarb</b>		
<i>raspberries, sheep yogurt, lime</i>	120 g	19 lv.
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<b>Honey</b>		
<i>sweet potato, macadamia</i>	120 g	21 lv.
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<b>Seasonal sorbet</b>		
	60 g	14 lv.
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V – vegetarian or vegan

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