



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

V **Root vegetables**

carrot, celery, beet, corn

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

Guinea fowl consomme

saffron, carrot, celery, farfalle

*2020 Pouilly-Fuisse
Jaffelin, France, Burgundy*

Lobster

beef sweetbread, Chinese cabbage, mango

*2022 Rose 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, Côte de Beaune*

Sweet potato

quince, chestnut, walnut, caramel

*Château Coutet Premier Cru Classe 2008
Château Coutet, France, Bordeaux, Barsac*

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.*

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





TERROIR CUISINE

Vegetarian tasting menu

Root vegetables

carrot, celery, beet, corn

2017 Riesling Tsarev Brod

Tsarev Brod, Bulgaria, Danube River Plain

Soya

celery, Madeira wine

2020 Pouilly-Fuisse

Jaffelin, France, Burgundy

Lobster

royal oyster mushroom, Chinese cabbage, mango

2022 Rose Whispering Angel /Grenache&Rolle/

Château d'Esclans, France, Côtes de Provence

Artichoke

morels, spinach, apple, walnut

2019 Santenay Premier Cru Les Gravieres

Jaffelin, France, Burgundy, Côte de Beaune

Sweet potato

quince, chestnut, walnut, caramel

Château Coutet Premier Cru Classe 2008

Château Coutet, France, Bordeaux, Barsac

Price: 330 lv.

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STARTERS

<i>V</i> Root vegetables <i>carrot, celery, beet, corn</i>	<u>150 g</u>	<u>23 lv.</u>
<i>V</i> Soya <i>celery, Madeira wine</i>	<u>150 g</u>	<u>23 lv.</u>
Guinea fowl consomme <i>saffron, carrot, celery, farfalle</i>	<u>150 g</u>	<u>26 lv.</u>
Smoked bonito <i>leek, eggplant, sweet potato, onions</i>	<u>150 g</u>	<u>32 lv.</u>
Beef tongue <i>truffle, carrot, Brussels sprouts</i>	<u>120 g</u>	<u>29 lv.</u>
Lobster <i>beef sweetbread, Chinese cabbage, mango</i>	<u>150 g</u>	<u>59 lv.</u>

OUR SELECTION

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

V – vegetarian or vegan

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MAIN DISHES

V Artichoke <i>morels, spinach, apple, walnut</i>	<u>250 g</u>	<u>39 lv.</u>
V Trahana <i>cuttlefish, beetroot</i>	<u>250 g</u>	<u>39 lv.</u>
Lamb <i>crayfish, almond, potato, coriander</i>	<u>250 g</u>	<u>55 lv.</u>
Tender veal <i>Parsnip, carrot, eggplant, celery, sweet potato, chanterelle, walnut</i>	<u>250 g</u>	<u>75 lv.</u>
Wild fish <i>sauerkraut, bacon, kale, saffron</i>	<u>250 g</u>	<u>62 lv.</u>
Pigeon <i>cauliflower, Szechuan, caramel, walnut, yuzu</i>	<u>200 g</u>	<u>55 lv.</u>

DESSERTS

Eggplant <i>peach, saffron, olive oil</i>	<u>120 g</u>	<u>19 lv.</u>
Chocolate <i>carrot, passion fruit</i>	<u>120 g</u>	<u>25 lv.</u>
Sweet potato <i>quince, chestnut, walnut, caramel</i>	<u>120 g</u>	<u>21 lv.</u>
Seasonal sorbet	<u>60 g</u>	<u>14 lv.</u>

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