



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.

In the beginning of 2024 Chef Kalev and aEstivum restaurant joined the JRE – one of the most prestigious organizations for head chefs in Europe, uniting over 350 top-notch restaurants and talented chefs.

The wine list of the aEstivum restaurant has been awarded the Best of Award of Excellence by Wine Spectator.

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.**

*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.*



**STARTERS**

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

**OUR SELECTION**

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

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

**DESSERTS**

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

V – vegetarian or vegan

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

