



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 Egg

black caviar, green salad, asparagus

2017 Riesling Tsarev Brod

Tsarev Brod, Bulgaria, Danube River Plain

Cherry tomatoes

zucchini, strawberries, cheese, lime

2020 Pouilly-Fuisse

Jaffelin, France, Burgundy

Lobster

potato, mango, spinach, pepper, celery

2022 Rose Whispering Angel /Grenache&Rolle/

Château d'Esclans, France, Côtes de Provence

Lamb

asparagus, morels, corn

2019 Santenay Premier Cru Les Gravieres

Jaffelin, France, Burgundy, Côte de Beaune

Watermelon

lime, yogurt, cheese

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

Egg

black caviar, green salad, asparagus

2017 Riesling Tsarev Brod

Tsarev Brod, Bulgaria, Danube River Plain

Cherry tomatoes

zucchini, strawberries, cheese, lime

2020 Pouilly-Fuisse

Jaffelin, France, Burgundy

Lobster

potato, mango, spinach, pepper, celery

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

Watermelon

lime, yogurt, cheese

Château Coutet Premier Cru Classe 2008

Château Coutet, France, Bordeaux, Barsac

Price: 330 lv.

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STARTERS

V Egg <i>black caviar, green salad, asparagus</i>	<i>110 g</i>	<i>29 lv.</i>
V Cherry tomatoes <i>zucchini, strawberries, cheese, lime</i>	<i>150 g</i>	<i>23 lv.</i>
Salmon trout <i>beet root, yogurt, mustard</i>	<i>150 g</i>	<i>25 lv.</i>
Smoked bonito <i>leek, eggplant, sweet potato, onions</i>	<i>150 g</i>	<i>32 lv.</i>
Beef tongue <i>truffle, carrot, Brussels sprouts</i>	<i>120 g</i>	<i>29 lv.</i>
Lobster <i>potato, mango, spinach, pepper, celery</i>	<i>150 g</i>	<i>59 lv.</i>

OUR SELECTION

V Cheese from the farm	<i>150 g</i>	<i>40 lv.</i>
Cheese selection	<i>150 g</i>	<i>54 lv.</i>
Cold cuts from the farm	<i>150 g</i>	<i>50 lv.</i>
Jamon <i>“de Bellota” Juan Pedro Domecq, matured 48 months</i>	<i>50 g</i>	<i>78 lv.</i>
Premium black caviar	<i>50 g</i>	<i>300 lv.</i>
Olives <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.





TERROIR CUISINE

MAIN DISHES

V Artichoke <i>morels, spinach, apple, walnut</i>	<u>250 g</u>	<u>39 lv.</u>
Trahana <i>lamb liver, oyster mushroom, sheep cheese</i>	<u>250 g</u>	<u>39 lv.</u>
Lamb <i>asparagus, morels, corn</i>	<u>250 g</u>	<u>55 lv.</u>
Tender veal <i>fresh beans, carrots, peanuts, mustard</i>	<u>250 g</u>	<u>75 lv.</u>
Sole <i>beef tongue, chicory, eggplant, fennel</i>	<u>200 g</u>	<u>65 lv.</u>
Guinea fowl <i>carrot, pea, onion, orange, Brazil nut</i>	<u>200 g</u>	<u>55 lv.</u>

DESSERTS

Meringue <i>berries, elderberry, red cabbage</i>	<u>120 g</u>	<u>21 lv.</u>
Chocolate <i>caramel, coffee</i>	<u>120 g</u>	<u>25 lv.</u>
Watermelon <i>lime, yogurt, cheese</i>	<u>120 g</u>	<u>21 lv.</u>
Seasonal sorbet	<u>60 g</u>	<u>14 lv.</u>

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