



10 Course Tasting Menu – Autumn 2024 – Quiet Elegance

Homemade Bread • Freshly Churned Butter

Amuse Bouche

Origins: Beets Mousse • Smoked Byalo Sirene • Liquorice • Walnut Oil

Delicate: Parsnip Panna Cotta • Truffles & Pistachio Crumble • Dill Oil • Porcini Tuile

Danube: Smoked Sturgeon Cheesecake • Trout Roe • Dill

Illusion: Roasted Celeriac • Smoked Kashkaval • Duck Fat • Mostarda • Hazelnut Oil

Risotto: Pumpkin • Cherni Vit • Pear • Duck & Beef Cracklings

Intermezzo

Contrast: Kozunak Gnocchi • Smoked Pork Cheek • Butter & Sage (2022)

Warmth: Dry Aged Turbot & Crayfish Bisque • Kavarna Mussels • Dehydrated Vegetables

Comfort: Tokachka • Deli • Smoked Kashkaval • Truffles (2023)

Simplicity: Pumpkin Panna Cotta • Persimmon Carpaccio • Pestil • Mavrud

Mystery: Porcini • Salty Chanterelle • Truffles (2021)

Menu Price: 350.00 BGN, including VAT

All our menus may contain the following allergens or traces of it: Honey • Gluten • Sesame
Nuts • Lupins • Mustard • Celery • Dairy • Eggs • Fish • Crustaceans • Shellfish • Sulphites