



10 Course Tasting Menu - Summer 2024 - Leggero e Fresco

A Warm Welcome to Dieci

Homemade Bread • Freshly Churned Organic Butter

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Amuse Bouche

“Most likely something Amusing”

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Bocatto di Cardinale (2023)

Yambol Foie Gras & Pistachio Mousse • Kozunak Crostini • Fermented Jujube Gel

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Lukanka alla Dieci (2021)

Artisan Truffled Lukanka • Basil Potato Purée • Rosehip Mayonnaise

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Turshia – Pinzimonio

Lacto-Fermented Seasonal Vegetables • Dill Mayonnaise

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Al Fresco

Farmed Carrot Creamy Gazpacho • “Gourmoli” Hazelnut Oil

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Homemade Strozzapreti

Smoked Lyutenitsa Confit • “Low & Slow 48 hrs” Pulled Citrus Pork Shoulder

Intermezzo - 20 minutes

From the River

Salmon Trout Saltimbocca • Saffron Savory Crème

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Quail & Pork Terrine Forestière

Wild Mushrooms • Strandzha Pork Bacon • Lavender Potato Purée • Jus de Viande

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Delicatamente Freddo (2022)

Cold Smoked Magret Duck • Spicy Pear Kachamak • Cacao Duck Demi-glace

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Pre Dessert - From our Farm

Chushki Cream Panna Cotta • Dehydrated Fermented Mulberry

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Main Dessert - Explosion of Flavors

Smoked Rakia Ice Cream • Mavrud Balsamico • Lavender Dust • Melnik Lime

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Menu Price: 290.00 BGN, including VAT

All our menus may contain the following allergens or traces of it:

Sulphites • Gluten • Sesame • Nuts • Lupins • Mustard • Celery • Dairy • Eggs • Fish • Crustaceans • Shellfish