



Dieci Boutique Restaurant - Autumn 2025

Lavender Bread | Butter •

Amuse: Honey | Kashkaval | Mulberry | Mostarda •

Guanciale | Sable | Persimmon | Hazelnut •
Truffle | Byalo Sirene | Liquorice | Pistachio | Honey •
Celeriac | Kiselo Mlyako | Truffle | Almond – 2024 •
Cheesecake: Smoked Sturgeon | Sable | Roe – 2023 •
Risotto: Pumpkin | Fermented Pear | Cracklings – 2022 •

Intermezzo

Onion | Guanciale | Wild Mushrooms | Kachamak •
Black Sea Whiting en Nage: Fennel | Lemon | Walnut •
Terrine: Duck | Pistachio | Truffle | | Figs | Mavrud •
Celeriac | White Chocolate | Hazelnut •
Porcini | Chanterelle | Cacao | Truffles – 2021 •

Mignardise: Macaron | Roses | Goat Cheese | Figs Confiture •

Menu Price: 350 Lev – 179 Euros
including VAT

Chefs. Gianfranco & Anna Chiarini