



10 Course Tasting Menu Autumn 2022 - Colors of Nature

Dieci Welcomes You

Homemade Bread + Dieci Homemade Butter

Amuse Bouche

(Most likely something Amusing)

Gold. Appetizer

Squid Ink Macaroon - Smoked Pomegranate & Foie Gras Mousse

A Taste of the Forest

Rye Cracker • Elena's Pork & Magret Rillettes • Red Beets Dust

From the Danube

Sturgeon Cheesecake • Biochar Sable • Ogosta River Trout Bottarga • Squid Ink Pearls

Almighty Ravioli

Aged Kashkaval "75 days" • Spicy & Smoked Lyutenitsa • Duck Cracklings

Risotto

Cherni Vit • Fermented Pears Ajus • Walnuts

**** Intermezzo - Take 20 minutes ****

Seared Scallops

Langoustine Cream • Breadcrumbs • Pistachio • Dehydrated Late Summer Veggies

Sous Vide Glazed Carrots

Black Autumn Truffles Thyme Jus • Roasted Hazelnuts

Wild Magret

Bulgarian Charcuterie Crumble • Anise Brown Butter • Pickled Apricots

**** The Sins of Sugar ****

Pre-Dessert

Rakiacello Tulumbichka • Autumn Pears • Rose & Goat Sirene Cream

Main Dessert

Chocolate Bread Garash • Late Summer Zucchini Ice Cream

Post Dessert

Michelin Star shaped: Sweet Rakiacello Cream Gummy Bears

Menu Price: 260 BGN, including VAT

Our Cuisine is Creative, Unique, Farm-to-Table, Seasonal, Sustainable and Daring – Do you dare?

All our menus may contain the following allergens or traces of it: Gluten - Sesame - Nuts - Peanuts - Lupins - Mustard - Celery - Soy - Dairy - Eggs - Fish - Crustaceans - Shellfish and Sulphites.