



Dieci Boutique Restaurant - Autumn/Winter 2025

Lavender Bread | Butter •

Amuse—Empanada: Saffron | Rillete | Mulberry | Mostarda •
Truffle | Byalo Sirene | Lukanka | Pistachio | Rosehip •
Guanciale | Sable | Persimmon | Hazelnut •
Celeriac | Kiselo Mlyako | Truffle | Almond—2024 •
Pickled Croissants | Dill Mayo—2023 •
Risotto: Pumpkin | Fermented Pear—2022 •

Intermezzo

Cheesecake: Smoked Sturgeon | Sable | Bottarga—2025 •
Onion | Guanciale | Wild Mushrooms | Kachamak •
Whiting en Nage: Fennel | Lemon | Walnuts •
Duck | Chocolate | Pain d'épices | Foie Gras | Figs •
Parmigiano 2 Temps | Onions | Kozunak •
Porcini | Chanterelle | Cacao | Truffles—2021 •

Mignardise •

Menu Price: 350 Lev – 179 Euros
including VAT

“A fine dish is a brief conversation between nature and craft—
spoken in heat, silence, and intention.”

Gianfranco & Anna Chiarini