



10 Course Tasting Menu - Summer 2025 – Fragments of History

Homemade Bread • Freshly Churned Butter

Amuse Bouche

Silk: Duck Foie Gras • Kozunak/Pistachio • Zucchini (2022)

Classic: Tomato • Pepper • Onion • Byalo Sirene • Truffles

Roots: Truffled Lukanka • Potato/Basil • Rosehip (2021)

Contrast: Pancetta/Mussels • Sablé • Honey/Parmesan • Hazelnuts

Nuages: Lavender Gnocchi • Dzhanka Cream • Walnut Oil

Intermezzo

Origins: Ciccioli • Tartlet • Goat Ricotta • Lemon

Trutta: Salmon Trout • Beets • Dill • Roe

Forestière: Quail • Truffles • Potato/Lavender • Truffle BBQ • Bee Pollen (2023)

Zen: Eggplant • Orange • Roses • Goat Byalo Sirene • Green Walnut Liquor

Arctic: Smoked Rakia • Mavrud Balsamico • Lavender • Lemon (2024)

Menu Price: 350,00 BGN (178,95 €), 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