



10 Course Tasting Menu - Spring 2023

Poesia e Fantasia

Benvenuti a Dieci

Homemade Bread + Dieci Freshly Churned Butter

Amuse Bouche

(Most likely something Amusing)

Mare e Monte

Kaliakra Mussels Escabèche • Venison Carpaccio • Persimmon Mayonnaise

Sottaceto, Stagionato ed. Affumicato

Sweet Pickled Radish • Truffles & Lavender Sirene • Smoked Honey

Classico Patè di Dieci (2022)

Patè di Campagna • Porcini Dust • Orange Jam • Melnik Jubilee 1300 Balsamico Gelée

Sapori Artigianali

Lacto-Fermented Chanterelle • Roasted Carrot • Black Garlic • Rosehip Tapenade

Tikva Cappellaccio

Duck Demiglace • Venison Ragù • Sage

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

Il Risotto d'oro (2021)

Yambol Saffron • Pistachio • Duck Cracklings • Gold

Poesia della Cipolla

Caramelized Shallots • Belishki Onions Foam • Liquorice Dust

Forever Pateshko Magre

Apricot Gelée • Ashed Potato • Beetroot & Celeriac Caramel

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

Pre Dessert

Fermented Apple • Sandanski Misket Balsamico Glacé • Mint • Sheep's Milk

Main Dessert

Rakia Zabaione • Pistachio & Chamomile Gelato

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.