




Starters

BURRATA SALAD

Poached pear, brussels sprouts, parmesan crunch, pickled shallot, fermented honey and dressing with garlic and chilli. ^{3,7} 



220 g / 22 BGN

KING PRAWNS

With pine nuts, sauteed leek, served with prawn bisque. ^{3,4,7,10,14}

200 g / 20 BGN

MEDITERRANEAN BEETROOT CARPACCIO

With greens, candied walnuts, orange and citrus vinaigrette. ^{7,10,14}  

200 g / 19 BGN

GOAT CHEESE

With pistachio, cranberries, honey, mixed green salads, fresh apple & apple jelly, balsamic vinaigrette. ^{7,9,10,14}


220 g / 20 BGN

BEEF TARTARE

Beef minced meat, gherkins, capers, crispy shallot, mustard, herbs, egg yolk, garlic mayonnaise and crispy toast. ^{3,5,8,9}

190 g / 24 BGN

MARINATED PEPPERS

Marinated red peppers, sheep cheese mousse, parsley gremolata with roasted aubergine. ^{2,7} 

210 g / 22 BGN

NICOISE SALAD

With warm tuna, potatoes, green beans, eggs, green salads and mustard vinaigrette. ^{4,5,9,12}

220 g / 23 BGN

BELUGA CAVIAR

Served with mini blini, diced eggs, chives and Crème fraîche.

50 g, 250 g / 400 BGN

Main courses

MEDITERRANEAN SEARED FAGRI

With cauliflower purée, asparagus, garden peas and herbal lemon-butter sauce. ^{5,7,14}

320 g / 42 BGN

HERB-CRUSTED LAMB RACK

With truffle mashed potatoes, roasted seasonal veggies and sauce Jus. ^{2,7,10,14}

200 g, 200 g / 70 BGN

BEEF TENDERLOIN

STEAK | ANGUS – NEBRASKA, USA

With roasted garlic emulsion, classic French sauce with peppers, baby potatoes with cheese foam. ^{4,7,14}


200 g, 180 g / 125 BGN

DUCK BREAST

With vanilla parsnip puree, Jerusalem artichoke, sautéed spinach with sour cherry sauce. ⁷

180 g, 200 g / 42 BGN

HOMEMADE PUMPKIN AGNOLOTTI

With pumpkin purée, glazed pumpkin with miso, pomegranate and parmesan foam. ^{2,4,7,10,13} 

260 g / 34 BGN

ROASTED AUBERGINE

Two ways with crispy chickpea, herb salad and vegan Jus. ^{1,2,6,9,10}  

220 g / 29 BGN

Side dishes

GRILLED ASPARAGUS ⁷

150 g / 9 BGN

ROASTED BABY POTATOES WITH HERB BUTTER ⁷

180 g / 8 BGN

TRUFFLE MASHED POTATOES ⁷

150 g / 9 BGN

Cheese selection

MEDITERRANEAN CHEESES


Served with fig jam, grapes and vegetable crudites ^{1, 2, 7, 9, 10, 14} 

250 g / 75 BGN

GRUYERE CHEESE FONDUE FOR 2 GUESTS ^{2, 7, 9, 14}

350 g / 45 BGN

GRUYERE CHEESE FONDUE FOR 4 GUESTS

A timeless culinary tradition that combines the rich, nutty essence of Gruyere with a touch of white wine for sophistication. Assorted bread selection, baby potatoes, diced Gruyere cheese, and blanched cauliflower accompany the fondue, providing a delightful array of textures and flavors. ^{2, 7, 9, 14} 

600 g / 90 BGN

Desserts

RUM ROASTED PINEAPPLE

With pistachio crumble, Malibu ice cream and caramelized nuts ^{2, 10, 14}  

220 g / 18 BGN

PINK PEPPERCORN PAVLOVA

With strawberry compote, marinated strawberries with balsamic, strawberry jelly, served with Chantilly. ^{2, 4, 7}

170 g / 17 BGN

CHOCOLATE SOUFFLÉ

With pistachio Chantilly. ^{4, 7, 10}

160 g / 16 BGN

PUMPKIN TART

With pumpkin espuma, grapefruit gel, glazed pumpkin with honey and homemade ice cream with winter spices. ^{2, 4, 7, 10, 14}

180 g / 18 BGN

INDIVIDUAL CHOCOLATE FONDUE

Served with strawberries, bananas, homemade lady fingers and chocolate brownies. ^{2, 4, 7}

200 g / 20 BGN

Allergens: 1 – Celery, 2 – Gluten, 3 – Crustacean, 4 – Eggs, 5 – Fish, 6 – Lupin, 7 – Milk, 8 – Molluscs, 9 – Mustard, 10 – Nuts, 11 – Peanuts, 12 – Sesame seeds, 13 – Soya, 14 – Sulphur dioxide

 vegetarian option   vegan option

Should you have any dietary requirements, please ask your server for more information