



Salads

GARDEN SALAD

Colourful cherry tomatoes, marinated grilled zucchini and aubergine, Bulgarian white cow cheese, basil pesto and black olive crumble. ^{7, 9, 10}

280 g / 13 €

NICOISE SALAD

Tuna with mustard and sesame seeds, Romaine lettuce, baby potatoes, Taggiasca olives, green beans, egg, crispy capers and mustard vinaigrette. ^{4, 5, 9, 12, 14}

300 g / 12 €

BURRATA SALAD

Creamy Burrata, celeriac purée, fresh peas, asparagus, cucumbers, salad with herbs, walnuts and vinaigrette. ^{1, 7, 9, 10}

250 g / 14 €

CAESAR WITH CHICKEN FILLET

Crisp Romaine lettuce, grilled chicken fillet, Parmesan cheese, croutons, cherry tomatoes and Caesar dressing with anchovies. ^{2, 4, 5, 7, 9}

300 g / 18 €

Starters

BEEF TARTARE

Beef minced meat, pickles, capers, crispy shallots, mustard, herbs, egg yolk, garlic mayonnaise, served with house-made crostini. ^{2, 4, 9, 14}

220 g / 17 €

GRILLED OCTOPUS

Prepared on Josper grill, served with edamame purée, Chorizo crumble, roasted edamame, finished with smoked paprika oil and charred lemon. ^{7, 8, 9, 13}

280 g / 20 €

TUNA TARTARE

Fresh tuna, avocado mousse, shallots, chives, dressing with lime and sesame oil, black garlic mayonnaise, served with house-made crostini. ^{2, 5, 9, 12, 13, 14}

220 g / 16 €

ROASTED CREAM OF PUMPKIN SOUP

Roasted pumpkin with chestnut cream, blue cheese mousse, crispy sage, balsamic reduction, served with crispy bruschetta. ^{2, 7, 9, 10, 14}

250 g / 18 €

BAKED GOAT CHEESE

Baked goat cheese with walnuts, rosemary and honey, seasonal green salad with apples and balsamic vinaigrette. ^{7, 9, 10, 14}

220 g / 14 €

BULGARIAN DIPS

Three types of homemade dips: Katak, Kyopoolou and Snezhanka, served with grilled artisanal bread. ^{2, 7, 10, 14}

320 g / 14 €

BELUGA CAVIAR

Served with mini blini, diced eggs, chives and Crème fraîche. ^{2, 4, 5, 7, 10, 14}

50 g / 250 g / 205 €



Main courses – Josper grill

Dishes in this section are prepared over the authentic Josper charcoal grill, combining the intensity of a grill with high precision, rich smoky flavours and exceptional tenderness.
Please inform your server of your preferred steak doneness.

PREMIUM BEEF T-BONE STEAK (USA, NEBRASKA ANGUS)

Served with a side dish and sauce of your choice. ⁷

700 g / 150 g / 110 €

PREMIUM BEEF RIBEYE STEAK (AUSTRALIA)

Served with a side dish and sauce of your choice. ⁷

300 g / 150 g / 80 €

JAPANESE A5 WAGYU STEAK

Served with a side dish and sauce of your choice. ⁷

300 g / 150 g / 90 €

BEEF STRIPLOIN STEAK

Served with a side dish and sauce of your choice. ⁷

300 g / 150 g / 30 €

PORK CHOP

Served with baby potatoes with herbs and Chimichurri sauce. ⁷

450 g / 28 €

BBQ PORK RIBS

Served with a side dish of your choice. ^{1, 2, 14}

550 g / 26 €

BULGARIAN STYLE SAUSAGE

Pork and beef sausage with traditional spices, served with creamy mashed potatoes and onion Jus sauce. ^{1, 7, 13, 14}

390 g / 22 €

BULGARIAN MEATBALL AND KEBAPCHE

Mixed pork and beef minced meat with traditional spices. Served with herbal baby potatoes and tomato-pepper dip (lyutenitsa). ^{7, 14}

450 g / 19 €

WHOLE FISH OF THE WEEK

Served with grilled broccolini, almond flakes and citrus vinaigrette. ^{5, 7, 9, 10}
Please, kindly ask your server for our weekly proposal.

800 g / 44 €

Main courses

MEDITERRANEAN FAGRI

Seared Fagri with cauliflower purée, cherry tomatoes, Taggiasca olives, capers, toasted pine nuts, Dijon mustard sauce. ^{5, 7, 9, 10, 14}

300 g / 24 €

POLENTA WITH MUSHROOM RAGOUT

Creamy polenta with mushroom ragout, brown butter, hazelnut, mushroom foam and herbal dust. ^{7, 10, 14} ☞

320 g / 17 €

HERB-CRUSTED LAMB RACK

Served with parsnip purée, sautéed baby carrots, shallot with charred egg yolk cream, pickled radish and Jus sauce. ^{1, 2, 4, 7, 9, 10, 14}

380 g / 45 €

TAGLIOLINI PASTA

Fresh spinach tagliolini with a delicate truffle and garlic cream, finished with seasonal black truffle. ^{2, 7, 14} ☞

320 g / 18 €

BAKED ZUCCHINI WITH HERBAL GREMOLATA

Stuffed zucchini with quinoa, marinated tofu, sun-dried tomato pesto, onion purée, crispy shallots, served with fresh seasonal salads and herbal oil. ^{2, 13} ☞☞

260 g / 17 €



Side dishes

All side dishes can be prepared as vegan options.

GRILLED ASPARAGUS AND BROCCOLINI

Glazed with mustard vinaigrette. ⁷ ☞

150 g / 8 €

CELERIAC PURÉE ^{1,7} ☞

150 g / 6 €

GRILLED MIXED VEGETABLES

Peppers, zucchini, baby potatoes, grilled corn. ⁷ ☞

180 g / 6 €

SAUTÉED BABY CARROTS WITH HERBS ⁷ ☞

150 g / 7 €

FRENCH FRIES

With herbs and grated Parmesan cheese. ⁷ ☞

150 g / 7 €

Sauces

All sauces can be prepared as vegan options.

ARGENTINIAN CHIMICHURRI SAUCE

With parsley, oregano, chili flakes and garlic. ☞

50 ml / 3 €

JACK DANIEL'S PEPPERCORN SAUCE

With beef stock, green peppercorns and heavy cream. ^{7,14} ☞

50 ml / 3 €

JUS SAUCE

With beef stock and wine. ^{1,14} ☞

50 ml / 3 €

Cheese & cold cuts selection

COLD CUTS AND CHEESES

Selection of international cold cuts and cheeses, dried fruits, nuts, crackers and fig jam. ^{1,2,7,10,14}

250 g / 30 €



Desserts

PUMPKIN & WALNUTS

Aromatic pumpkin mousse over a crispy walnut base with dates, glazed with dark chocolate, Chantilly cream with cashew and thyme, candied pumpkin pieces and walnuts, finished with smooth vanilla sauce. ^{10, 12, 13}  

200 g / 10 €

HONEY & YOGHURT

Delicate honey layers with vanilla, velvety yoghurt cream, fresh strawberries, caramelised honey espuma with a crisp caramel tuile. ^{2, 4, 7}

170 g / 10 €

BERRIES AND GOAT CHEESE

Goat cheese mousse with wild berries Crèmeux, strawberries and raspberries in hibiscus infusion, served with pistachio ice cream. ^{2, 4, 7, 10}

180 g / 10 €

APPLE CRUMBLE

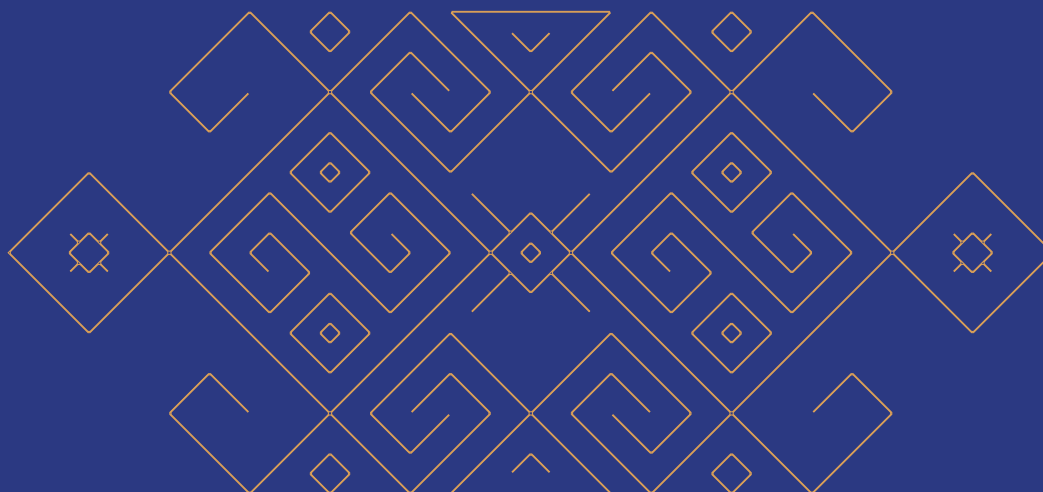
Caramelised apples with vanilla, almond crumble with five spices, served with vanilla ice cream and topped with salted caramel and Sabayon espuma. ^{2, 4, 7, 10, 14}

200 g / 10 €

CHOCOLATE SOUFFLÉ

With raspberry Chantilly cream. ^{4, 7}

160 g / 9 €



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.

All prices are VAT inclusive.
All items are subject to availability.

Sparkling wines / Шипучие вина

FRANCE / ФРАНЦИЯ

0.750 l / 0.750 л

NICOLAS FEUILLATTE
RESERVE EXCLUSIVE BRUT 129.00 €

Pinot Noir, Pinot Meunier, Chardonnay /
Пино Ноар, Пино Мюние, Шардоне

BILLECART-SALMON BRUT
CUVÉE "INSPIRATION 1818" 125.00 €

Pinot Noir, Pinot Meunier, Chardonnay /
Пино Ноар, Пино Мюние, Шардоне

RUINART BLANC DE BLANC
210.00 €
Chardonnay / Шардоне

GOSSET EXTRA BRUT
123.00 €

Pinot Noir, Pinot Meunier, Chardonnay /
Пино Ноар, Пино Мюние, Шардоне

BILLECART-SALMON BRUT
RÉSERVE ROSÉ 259.00 €

Pinot Noir, Pinot Meunier, Chardonnay /
Пино Ноар, Пино Мюние, Шардоне

POL ROGER BRUT VINTAGE
ROSÉ 2015 249.00 €

Pinot Noir, Chardonnay /
Пино Ноар, Шардоне

DOM PERIGNON 2017
600.00 €

Pinot Noir, Chardonnay /
Пино Ноар, Шардоне

FRENCH BLOOM LE BLANC
ORGANIC NON-ALCOHOLIC 86.00 €

Chardonnay / Шардоне

ITALY / ИТАЛИЯ

0.750 l / 0.750 л

ANDREOLA DIRUPO
VALDOBBIADENE
PROSECCO SUPERIORE DOCG 40.00 €

Glera, Bianchetta, Perera /
Глера, Бианкета, Перера

LA SCOLCA SOLDATI
BRUT GAVI DEI GAVI 72.00 €

Cortese / Кортезе

BELLAVISTA ALMA GRANDE
CUVÉE FRANCIACORTA DOCG 105.00 €

Chardonnay, Pinot Noir, Pinot Blanc /
Шардоне, Пино Ноар, Пино Блан

SPAIN / ИСПАНИЯ

0.750 l / 0.750 л

MAR DE FRADES BRUT NATURE,
RIAS BAIXAS 95.00 €

Albariño / Албариньо

White wines / Бели вина

FRANCE / ФРАНЦИЯ

0.750 l / 0.750 л

CHABLIS, ALBERT BICHOT,
CHABLIS AOC 88.00 €

Chardonnay / Шардоне

LES VAUCOPINS, ALBERT
BICHOT, CHABLIS 1ER CRU AOC 133.00 €

Chardonnay / Шардоне

CHASSAGNE-MONTRACHET
VILLAGE, ALBERT BICHOT,
BOURGOGNE, CHASSA-
GNE-MONTRACHET AOC 300.00 €

Chardonnay / Шардоне

ATTITUDE, PASCAL JOLIVET,
LOIRE VALLEY 49.00 €

Sauvignon Blanc / Совиньон Блан

SAUVAGE, PASCAL JOLIVET,
SANCERRE AOC 166.00 €

Sauvignon Blanc / Совиньон Блан

BLANC-FUMÉ "POUILLY-FUME"
SIGNATURES, PASCAL JOLIVET,
LOIRE VALLEY 95.00 €

Sauvignon Blanc / Совиньон Блан

ITALY / ИТАЛИЯ

0.750 l / 0.750 л

ALICE, PRODUTTORI DI MAN-
DURIA, PUGLIA, SALENTO IGT 39.00 €

Verdeca / Вердека

GRIVO, VOLPE PASINI, FRIULI
COLLI ORIENTALI DOC 44.00 €

Pinot Grigio / Пино Гриджо

RAIF, CASTELFEDER, TRENTINO,
VIGNETI DELLE DOLOMITI IGT 59.00 €

Sauvignon Blanc / Совиньон Блан

ETNA BIANCO, PLANETA,
SICILIA ETNA DOC 70.00 €

Carricante / Кариканте

CERVARO DELLA SALA,
CASTELLO DELLA SALA,
MARCHESI ANTINORI,
UMBRIA IGT 260.00 €

Chardonnay, Grechetto / Шардоне, Гречето

ETICHETTA NERA, LA SCOLCA,
GAVI DEI GAVI DOCG 105.00 €

Cortese / Кортезе

PRELIUS, CASLTELLO DI
VOLPAIA, MAREMMA DOC 49.00 €

Vermentino / Верментино

AUSTRIA / АВСТРИЯ

0.750 l / 0.750 л

GRÜNER VELTLINER, DOMAENE
GOBELSBURG, KAMPTAL 35.00 €

Grüner Veltliner / Грюнер Велтлинер

RIESLING, DOMAENE GOBELS-
BURG, KAMPTAL 40.00 €

Riesling / Ризлинг

White wines / Бели вина

SPAIN / ИСПАНИЯ

0.750 l / 0.750 л

LA REVELIA, EMILIO MORO,
BIERZO 100.00 €

Godello / Годейо

ALBARIÑO, MAR DE FRADES,
RIAS BAIXAS DO 57.00 €

Albariño / Албариньо

GREECE / ГЪРЦИЯ

MALAGOUSIA SINGLE VINE-
YARD, KTIMA GEROVASSILIOU,
EPANOMI PGI 59.00 €

Malagousia / Малагузия

BIBLIA CHORA SAUVIGNON
BLANC & ASSYRTIKO, KTIMA
BIBLIA CHORA, PANGEON,
KAVALA 49.00 €

*Sauvignon Blanc, Assyrtiko /
Совиньон Блан, Асиртико*

AUSTRALIA / АВСТРАЛИЯ

TWILIGHT OF ADELAIDE HILLS,
DANDELION VINEYARDS 46.00 €

Chardonnay / Шардоне

NEW ZEALAND / НОВА ЗЕЛАНДИЯ

SAUVIGNON BLANC ORIGIN,
ST CLAIR FAMILY ESTATE,
MARLBOROUGH 40.00 €

Sauvignon Blanc / Совиньон Блан

SOUTH AFRICA / ЮЖНА АФРИКА

DMZ CHENIN BLANC, DEMOR-
GENZON, STELLENBOSCH 41.00 €

Chenin Blanc / Шенин Блан

BULGARIA / БЪЛГАРИЯ

0.750 l / 0.750 л

CHATEAU COPSA SINGLE VINE-
YARD, ROSE VALLEY 43.00 €

Sauvignon Blanc / Совиньон Блан

AXL, CHATEAU COPSA,
ROSE VALLEY 33.00 €

Karlovski Misket / Карловски мискет

WHITE SAND FAMILY RESERVE,
WINERY ZLATEN ROZHEN,
STRUMA VALLEY 32.00 €

*Broad-leaved Melnik vine /
Широка мелнишка лоза*

ENIRA WHITE, BESSA VALLEY,
THRACIAN VALLEY 29.00 €

*Marsanne, Roussanne, Viognier /
Марсан, Русан, Вионие*

DALAKOV COLOMBARD,
BETTER HALF, THRACIAN
VALLEY 44.00 €

Colombard / Коломбар

DALAKOV KVEVRI TAMYANKA,
BETTER HALF, THRACIAN
VALLEY 29.00 €

Tamyanka / Тамянка

EAGER TOP BLEND WHITE,
STEPHAN PIREV WINES,
DANUBE PLAIN 70.00 €

*Chardonnay, Gewürztraminer, Pinot Gris,
Pinot Noir, Rhine Riesling, Sauvignon Blanc
/ Шардоне, Гевюрцтраминер, Пино Гри,
Пино Ноар, Рейн Ризлинг, Совиньон Блан*

CUVEE BLANC, CHATEAU
COPSA, ROSE VALLEY 29.00 €

*Chardonnay, Sauvignon Blanc, Misket /
Шардоне, Совиньон Блан, Мискет*

CHARDONNAY KAPATOVO,
KAPATOVO FAMILY ESTATE,
STRUMA VALLEY 58.00 €

Chardonnay / Шардоне

Rosé Wines / Розе вина

FRANCE / ФРАНЦИЯ

0.750 l / 0.750 л

WHISPERING ANGEL,
CHATEAU D'ESCLANS,
CÔTES DE PROVENCE AOC 69.00 €

Grenache, Rolle, Cinsault / Гренаш, Рол, Сензо

LES CLANS,
CHATEAU D'ESCLANS,
CÔTES DE PROVENCE AOC 179.00 €

Grenache, Rolle, Syrah / Гренаш, Рол, Сира

GARUS, CHATEAU D'ESCLANS,
CÔTES DE PROVENCE AOC 350.00 €

Grenache, Rolle, Syrah / Гренаш, Рол, Сира

CHATEAU DE PAMPELONNE
ROSÉ, CÔTES DE PROVENCE
AOC 62.00 €

*Grenache, Syrah, Cinsault, Carignan,
Tibouren, Mourvèdre / Гренаш, Сира,
Сензо, Каринян, Тибурен и Мурведър*

CHATEAU DE SELLE ROSÉ,
DOMAINE OTT, CÔTES DE
PROVENCE AOC 115.00 €

*Grenache, Cinsault, Syrah, Mourvèdre /
Гренаш, Сензо, Сира, Мурведър*

CHATEAU MINUTY 281 ROSÉ,
CHATEAU MINUTY, CÔTES
DE PROVENCE AOC 210.00 €

Grenache, Syrah, Rolle / Гренаш, Сира, Рол

Red wines / Червени вина

FRANCE / ФРАНЦИЯ

0.750 l / 0.750 л

CHATEAU LES TROIS CROIX
FRONSAC, CHATEAU LES TROIS
CROIX, BORDEAUX, FRONSAC AOC 79.00 €

Merlot, Cabernet Franc / Мерло, Каберне Фран

ATTITUDE, PASCAL JOLIVET,
LOIRE VALLEY 61.00 €

Pinot Noir / Пино Ноар

CLOS DU CENTURION,
DOMAINE DE FONTSAINTE,
CORBIERES-BOUTENAC AOC 53.00 €

*Carignan, Grenache, Syrah /
Каринян, Гренаш, Сира*

LA FLEUR PENIN,
CHATEAU PENIN, BORDEAUX,
SAINT-EMILION GRAND CRU AOC 72.00 €

*Merlot, Cabernet Franc /
Мерло, Каберне Фран*

BEAUNE DU CHATEAU ROUGE,
BOUCHARD PERE ET FILS,
BOURGOGNE PREMIER CRU AOC 144.00 €

Pinot Noir / Пино Ноар

ITALY / ИТАЛИЯ 0.750 l / 0.750 л

VOLPAIA CHIANTI CLASSICO,
CASTELLO DI VOLPAIA,
TOSCANA IGT 66.00 €

Sangiovese, Merlot / Санджовезе, Мерло

LIRICA, PRODUTTORI DI
MANDURIA, PRIMITIVO DI
MANDURIA DOC 44.00 €

Primitivo / Примитиво

BAROLO DEL COMUNE DI
SERRALUNGA D'ALBA, PAOLO
MANZONE, BAROLO DOCG 119.00 €

Nebbiolo / Небиоло

Red wines / Червени вина

ITALY / ИТАЛИЯ

0.750 l / 0.750 л

**MANTICO BARBARESCO DOCG,
BERSANO, PIEMONTE**

129.00 €

Nebbiolo / Небиоло

**SANTA CECILIA DOC NOTO,
PLANETA, SICILY**

99.00 €

Nero d'Avola / Неро д'Авола

**TIGNANELLO, MARCHESI
ANTINORI, TUSCANY IGT**

480.00 €

*Sangiovese, Cabernet Sauvignon, Cabernet
Franc / Санджовезе, Каберне Совиньон,
Каберне Фран*

**CAVANERA ROSSO, FIRRIATO,
SICILY ETNA DOC**

76.00 €

*Nerello Mascalese, Nerello Cappuccio /
Нерело Маскалезе, Нерело Капучио*

**PRÀ AMARONE DELLA
VALPOLICELLA DOCG,
GRAZIANO PRÀ, VALPOLICELLA
SUPERIORE DOC**

185.00 €

*Corvina Veronese, Corvinone, Rondinella,
Oseleta / Корвина Веронезе, Корвиноне,
Рондинела, Озелета*

**PELAGRILLI, SIRO PACENTI,
BRUNELLO DI MONTALCINO
DOCG**

165.00 €

Sangiovese / Санджовезе

**IL PURO CHIANTI CLASSICO
GRAN SELEZIONE DOCG,
VOLPAIA, TOSCANA IGT**

330.00 €

Sangiovese / Санджовезе

SPAIN / ИСПАНИЯ

0.750 l / 0.750 л

**EMILIO MORO TEMPRANILLO,
BODEGA EMILIO MORO, RIBERA
DEL DUERO DO**

57.00 €

Tempranillo / Темпранийо

**VIÑA ALBERDI RESERVA,
LA RIOJA ALTA, RIOJA**

68.00 €

Tempranillo / Темпранийо

ARGENTINA / АРЖЕНТИНА

0.750 l / 0.750 л

**ACHAVAL FERRER MALBEC,
ACHAVAL FERRER, MENDOZA**

66.00 €

Malbec / Малбек

Red wines / Червени вина

SOUTH AFRICA / ЮЖНА АФРИКА 0.750 l / 0.750 л

KADETTE PINOTAGE,
KANONKOP WINE ESTATE, STEL-
LENBOSCH 39.00 €

Pinotage / Пинотаж

DE TOREN DÉLICATE, DE TO-
REN PRIVATE CELLAR,
STELLENBOSCH 47.00 €

*Malbec, Merlot, Cabernet Franc, Cabernet
Sauvignon, Petit Verdot / Малбек, Мерло,
Каберне Фран, Каберне Совиньон,
Пти Вердо*

NEW ZEALAND / НОВА ЗЕЛАНДИЯ

PINOT NOIR RESERVE,
ST CLAIR FAMILY ESTATE,
MARLBOROUGH 42.00 €

Pinot Noir / Пино Ноар

AUSTRALIA / АВСТРАЛИЯ

ALCALA, HEIRLOOM VINE-
YARDS, MCLAREN VALE 115.00 €

Grenache / Гренаш

USA / САЩ

DUCKHORN CABERNET
SAUVIGNON, DUCKHORN
VINEYARDS, NAPA VALLEY 180.00 €

Cabernet Sauvignon / Каберне Совиньон

BULGARIA / БЪЛГАРИЯ

0.750 l / 0.750 л

THE MAIDEN, MAGURA WINERY
& VINEYARDS, THE DANUBIAN
PLAIN 35.00 €

Gamza / Гъмза

ROSSIDI RUBIN, NIKOLAEVO,
THRACIAN VALLEY 44.00 €

Rubin / Рубин

ROSSIDI MAVRUD, NIKOLAEVO,
THRACIAN VALLEY 44.00 €

Mavrud / Мавруд

SHIRAZ RESERVE, KAPATOVO
FAMILY ESTATE,
STRUMA VALLEY 59.00 €

Shiraz / Шираз

MELNIK FAMILY TREE,
FAMILY WINERY VILLA
MELNIK, STRUMA VALLEY 59.00 €

*Broad-leaved Melnik vine, Melnik 1300
Jubilee, Melnik 55, Melnik Rubin, Melnik 82,
Ruen / Широка мелнишка лоза, Мелник
1300 Юбилеен, Мелник 55, Мелнишки
Рубин, Мелник 82, Руен*

APLAUZ PREMIUM RESERVE,
FAMILY WINERY VILLA
MELNIK, STRUMA VALLEY 55.00 €

Cabernet Sauvignon / Каберне Совиньон

GREAT BULGARIA, MEDI
VALLEY WINERY, STRUMA
VALLEY / THRACIAN VALLEY 29.00 €

*Rubin, Melnik, Mavrud, Gamza / Рубин,
Мелник, Мавруд, Гъмза*

DRAGOMIR GRAND RESERVE,
WINE ESTATE DRAGOMIR,
THRACIAN VALLEY 145.00 €

*Cabernet Sauvignon, Merlot, Rubin /
Каберне Совиньон, Мерло, Рубин*

ENIRA GRANDE CUVÉE, BESSA
VALLEY, THRACIAN VALLEY 87.00 €

*Merlot, Cabernet Sauvignon, Petite Verdot,
Syrah / Мерло, Каберне Совиньон, Пти
Вердо, Сира*

DALAKOV KVEVRI RED NV, BETTER
HALF GARAGE WINES, ZMEEVO
VINEYARD, THRACIAN VALLEY 110.00 €

*Syrah, Merlot, Nebbiolo, Carmenere /
Сира, Мерло, Небиоло, Карменер*

Sweet and Port wines / Десертни вина и Порто 0.750 l / 0.750 л

3 PUTTONYOS, TEMPOS
VEGA SICILIA, OREMUS
ASZU, TOKAJI, HUNGARY

120.00 €

*Furmint, Hárslevelű, Sargamuskotaly, Zéta /
Фурминт, Харслевелю, Саргамускотали,
Зета*

DIMYAT DESSERT WINE,
WINE ESTATE DRAGOMIR,
THRACIAN VALLEY

79.00 €

Dimyat / Димят

Small bottles / Малки бутлики 0.375 l / 0.375 л

CHAMPAGNE / ШАМПАНСКО

NICOLAS FEUILLATTE RESERVE
EXCLUSIVE BRUT

69.00 €

*Pinot Noir, Pinot Meunier, Chardonnay /
Пино Ноар, Пино Мюние, Шардоне*

ROSÉ WINES / РОЗЕ ВИНА

WHISPERING ANGEL,
CHATEAU D'ESCLANS,
CÔTES DE PROVENCE AOC,
FRANCE

35.00 €

*Grenache, Rolle, Cinsault /
Гренаш, Рол, Сензо*

PROSECCO / ПРОСЕКО

ANDREOLA DIRUPO
VALDOBBIADENE
PROSECCO
SUPERIORE DOCG, ITALY

25.00 €

*Glera, Bianchetta, Perera /
Глера, Бианкета, Перера*

RED WINES / ЧЕРВЕНИ ВИНА

LIRICA, PRODUTTORI DI
MANDURIA, PRIMITIVO DI
MANDURIA DOC, ITALY

23.00 €

Primitivo / Примитиво

WHITE WINES / БЕЛИ ВИНА

CHABLIS, ALBERT BICHOT,
CHABLIS AOC, FRANCE

39.00 €

Chardonnay / Шардоне

ATTITUDE, PASCAL JOLIVET,
LOIRE VALLEY, FRANCE

23.00 €

Sauvignon Blanc / Совиньон Блан

DOGMA SAUVIGNON BLANC,
ZAARA ESTATE, THRACIAN
VALLEY, BULGARIA

16.00 €

Sauvignon Blanc / Совиньон Блан

DOGMA SYRAH, CAB. FRANC &
CARMÉNÈRE, ZAARA ESTATE,
THRACIAN VALLEY, BULGARIA

16.00 €

*Syrah, Cabernet Franc, Carménère /
Сира, Каберне Фран, Карменер*

All prices are VAT inclusive. All items are subject to availability.

Всички цени включват ДДС. Всички описани вина са според наличността.

