



Salads

Variations of cherry tomatoes with truffle cream

~ with burrata

~with stracciatella

Tuna tataki with peach salsa, marinated daikon radish over leafy salads with seaweed

Little gem with baby spinach, reduce apple in elderflower and roasted nuts flavoured with French vinaigrette

Ceasar salad with original dressing, aged parmesan and prosciutto chips

~ with chicken roll

~ with shrimps

Pnik tomato with roasted pepper, marinated aubergine, fresh Bulgarian cheeses and olives Taggiasca

Fresh salad with grilled melon and baked goat's cheese with honey

Fresh green salad with pickled red radish, Parisian gherkin and spring onion feathers

(specially prepared for the festive Easter dinner)



Main dishes

Beef "Rossini" with foie gras, jamon croquettes, potato gratin, mushroom ragout and Madeira sauce with truffle

Duck magret served with knödel in orange sauce, plum jam, caramelized carrot and "Au Jus" sauce

Red cabbage "Sarma" with vegetable ragout and mushroom sauce with coconut milk

Slow cooked pork shoulder, potato gratin, celery puree, baked shallot and mustard seeds sauce

Sea bass fillet with asparagus, delicate mashed potatoes and "Beurre Blanc" sauce with saffron

Forest mushrooms risotto and truffle cream

Slow cooked shoulder of young lamb, liver "sarma" with home marinated forest mushrooms, sliced almond and golden raisins, served with Bulgarian buffalo yogurt

(specially prepared for the festive Easter dinner)



Desserts

Canola with Bailey's cream, raspberry coulis center, ice cream coffee
and chocolate crumble

Deconstructed mille-feuille with pistachio cream and
strawberry syrup

Chocolate delice with peach chutney and Belgian ice cream

Profiteroles with vanilla sauce and chocolate laurel

Cake "Estella" with white chocolate cream, mascarpone and chocolate
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