



10 Course Tasting Menu - Spring 2025 – Elegance in Movement

Homemade Bread • Freshly Churned Fermented Butter

Amuse Bouche

Organic: Pickled Radish • Smoked Truffles Kashkaval • Rosehip Mayo (2021)

Foraged: Duck Liver • Berries Yolk • Wild Mushrooms • Walnut/Pistachio

Tide: Kavarna Mussels Confit • Deer Carpaccio • Dill Oil • Smokini Mayo (2023)

Botanique: Pickled Root Croissants • Dill Mayo • Black Garlic Mayo

Nuages: Kachamak Gnocco • Saffron Goat Byalo Sirene Froth • Walnut Oil

Intermezzo

Terrine: Saffron Risotto • Guinea Fowl Sweetbreads • Pistachio (2022)

Satin: Organic Veal/Deer Rillete Confit • Honey/Potato • Duck Fat/Cracklings • Bitter Cocoa

Magma: Parmigiano 2 Temperatures • Caramelized Onions • Kozunak Croccante (2024)

Nostalgico: Truffle & Chubritsa Bread Cake • Smoked Rakia Sauce • Quince Gelée

Summum: Tolumbichki al Rakiacello • Brown Butter Ice Cream

Mignardise: Smoked Beets Apple Tart

Menu Price: 350.00 BGN, 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