



TERROIR CUISINE

aEstivum restaurant is an inspiring harmony of refined tastes from around the world, the experience of our chef and organic products from the Estate's farm. Chef Vesselin Kalev is well acquainted with the high Michelin standards and with the values of the Relais & Châteaux association. At aEstivum restaurant, he is presenting his approach to modern cuisine, built on the best of traditions and pure local products.

In the beginning of 2024 Chef Kalev and aEstivum restaurant joined the JRE – one of the most prestigious organizations for head chefs in Europe, uniting over 350 top-notch restaurants and talented chefs.

The wine list of the aEstivum restaurant has been awarded the Best of Award of Excellence by Wine Spectator.

aEstivum is a living system, unfolding with the splendor of the four seasons. Part of it are the animals, vegetables and fruits from our farm, as well as the local producers, the terroir, the wine, the restaurant team. And, of course, all of you – our dear guests.

Enjoy the menu and the wine list created by:

Chef Vesselin Kalev

Chef Sommelier Alexander Skorchev





TERROIR CUISINE

Tasting menu

V **Root crops**

carrot, turnip, topinambur

2021 Chablis

Domaine du Chardonnay, France, Chablis

V **Salmon trout**

leek, citrus

2023 Rose Whispering Angel /Grenache&Rolle/

Château D'esclans, France, Cotes de Provence

Venison

red cabbage, walnut, celeriac

2015 Les Allees de Cantemerle/Bordeaux blend/

Château Cantemerle, France, Bordeaux, Haut-Medoc

Tender veal

sweet potato, carrot, Brussels sprouts, dates

2016 Pugnitello

San Felice, Italy, Tuscany

Pumpkin

matcha, lemon

2008 Château Coutet Premier Cru Classe

Château Coutet, France, Bordeaux, Barsac

Price: 340 lv.

If you would like to explore the variety and flavours of Bulgarian wines, we will be glad to offer you a tasting menu, paired with a selection from the country's best wine regions.

Please ask our sommelier.

Some dishes may contain allergens. Please, contact your waiter for more information.





TERROIR CUISINE

Vegetarian tasting menu

Root crops

carrot, turnip, topinambur

2021 Chablis

Domaine du Chardonnay, France, Chablis

Salmon trout

leek, citrus

2023 Rose Whispering Angel /Grenache&Rolle/

Château D'esclans, France, Cotes de Provence

Langoustines

saffron, mustard

2023 G de Chateau Guiraud /Sauvignon Blanc&Semillon/

Château Guiraud, France, Bordeaux, Sauternes

Trahana

pumpkin, dried fruit, morels

2020 Vidiano

Oenops, Greece, Crete

Pumpkin

matcha, lemon

2008 Château Coutet Premier Cru Classe

Château Coutet, France, Bordeaux, Barsac

Price: 340 lv.

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STARTERS

<i>V</i> Tuna fish <i>black caviar, pineapple, yogurt</i>	<i>150 g</i>	<i>39 lv.</i>
<i>V</i> Root crops <i>carrot, turnip, topinambur</i>	<i>150 g</i>	<i>24 lv.</i>
<i>V</i> Salmon trout <i>leek, citrus</i>	<i>150 g</i>	<i>25 lv.</i>
Venison <i>red cabbage, walnut, celeriac</i>	<i>170 g</i>	<i>45 lv.</i>
Langoustines <i>saffron, bacon, mustard</i>	<i>150 g</i>	<i>37 lv.</i>

OUR SELECTION

<i>V</i> Cheese from the farm	<i>150 g</i>	<i>40 lv.</i>
Cheese selection	<i>150 g</i>	<i>54 lv.</i>
Cold cuts from the farm	<i>150 g</i>	<i>50 lv.</i>
Jamon <i>“de Bellota” Juan Pedro Domecq, matured 48 months</i>	<i>50 g</i>	<i>78 lv.</i>
Premium black caviar	<i>50 g</i>	<i>300 lv.</i>
Olives <i>Nocellara, Bella Di Cerignola, baked Kalamata, Manzanilla with anchovies, Taggiasca</i>	<i>350 g</i>	<i>28 lv.</i>

V – vegetarian or vegan

Some dishes may contain allergens. Please, contact your waiter for more information.



MAIN DISHES

V Trahana <i>pumpkin, dried fruits, morels</i>	<u>250 g</u>	<u>35 lv.</u>
Corn <i>quail, grapes</i>	<u>250 g</u>	<u>39 lv.</u>
Tender veal <i>sweet potato, carrot, Brussels sprouts, dates</i>	<u>250 g</u>	<u>78 lv.</u>
Sole <i>beef tongue, chicory, eggplant, fennel</i>	<u>200 g</u>	<u>65 lv.</u>
Guinea fowl <i>carrot, pea, onion, orange, Brazil nut</i>	<u>200 g</u>	<u>55 lv.</u>

DESSERTS

Meringue <i>berries, elderberry, red cabbage</i>	<u>120 g</u>	<u>21 lv.</u>
Chocolate trilogy	<u>120 g</u>	<u>32 lv.</u>
Pumpkin <i>matcha, lemon</i>	<u>120 g</u>	<u>23 lv.</u>
Seasonal sorbet	<u>60 g</u>	<u>14 lv.</u>

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