

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





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

Foie gras

plums, celeriac, homemade brioche

2017 Riesling Winkeler Spatlese, Allendorf, Germany, Rheingau

Venison

coffee, prunes, celeriac

2015 Chapelle de Potensac /Bordeaux blend/, Château Potensac, France, Bordeaux, Medoc

Pumpkin

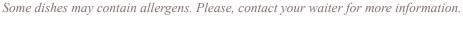
matcha, lemon

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.







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

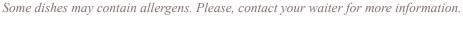
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STARTERS

V	Tuna fish black caviar, pineapple, yogurt	150 g	39 lv.
V	Root crops carrot, turnip, topinambur	150 g	24 lv.
V	Salmon trout leek, citrus	150 g	25 lv.
	Foie gras plums, celeriac, homemade brioche	150 g	45 lv.
	Langoustines saffron, bacon, mustard	150 g	37 lv.
V	OUR SELECTION Cheese from the farm	150 g	40 lv.
	Cheese selection		54 lv.
	Cold cuts from the farm		50 lv.
	Jamon "de Bellota" Juan Pedro Domecq, matured 48 months		78 lv.
	Premium black caviar	50 g	300 lv.
	Olives Nocellara, Bella Di Cerignola, baked Kalamata, Manzanilla with anchovies, Taggiasca	350 g	28 lv.

V – vegetarian or vegan

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





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MAIN DISHES

Trahana pumpkin, dried fruits, morels	250 g	35 l
Venison		
coffee, prunes, celeriac	250 g	83 1
Nebraska Angus		
salsify, mushrooms	250 g	83 1
Sole		
beef tongue, chicory, eggplant, fennel	200 g	65
Guinea fowl		
carrot, pea, onion, orange, Brazil nut	200 g	55
DESSERTS		
Meringue		
berries, elderberry, red cabbage		21 1
Chocolate, coffee, truffle	120 g	25
Pumpkin		
matcha, lemon	120 g	23
Seasonal sorbet	60 ~	14

V – vegetarian or vegan

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