



NEW YEAR'S EVE'S MENU

Presented by the chef cooks
Ivan Georgiev and Martin Ekzarhov
and their team

31.12.2019 / 20:00

A COMBINATION

of fresh tomato, kyopoulu, crispy cucumber yoghurt salad, homemade Russian salad,
Philadelphia pate in roasted pepper mantle,
parmesan basket with valerian salad, in the company of mouth-watering duck magra
and roasted French goat cheese and blueberry compote

350 gr.

A QUAIL

stuffed with wild mushrooms and dried fruits,
garnished with classic French chestnut puree with porcini sauce

120 gr.

APPETIZING COMBINATION

of succulent beef and pork tenderloin flavored with salvia and rosemary,
served with teriyaki sauce with pearl onions,
mashed with homemade pickled cabbage with slices
crispy bacon and baked sweet potato

350 gr.

A SELECTION OF BULGARIAN CHEESES AND APPETIZES

100 gr.

NEW YEAR'S BANITSA WITH LUCKS FOR ALL OF YOUR DREAMS

120 gr.

A SWEET END OF THE OLD YEAR

Red velvet with mascarpone, pumpkin parfait with Philadelphia
and chocolate temptation with hazelnut cream

150 gr.

BEVERAGES

Mineral water - **330 ml.**

New Year's toast with a glass of sparkling wine