

Steaks

RIBEYE STEAK	100 g. BGN 18, ⁹⁰
T-BONE STEAK	100 g. BGN 18, ⁹⁰
TENDERLOIN STEAK	100 g. BGN 16, ⁴⁰

**All main dishes and steaks are served with a side dish of the day
potatoes & vegetables*

Sweet finale

PLATTER INTERNATIONAL CHEESES WITH NUTS & FRUITS ^{3,5}	220 g. BGN 19, ⁰⁰
CAKE OF THE DAY	150 g. BGN 7, ⁹⁰
SELECTION OF ICE CREAMS & SORBETS ^{1,2,3,5}	150 g. BGN 7, ⁹⁰



RESTAURANT

Midalidare Vintage

MENU

Legend:

1. The dish contains **gluten**
2. The dish contains **eggs**
3. The dish contains **nuts**
4. The dish contains **crustaceans** and / or **molluscs**
5. The dish contains **dairy products**
6. The dish contains **fish**
7. The dish contains **bee products**
8. The dish contains **celery**

Salads and Appetizers

PINK TOMATOES, WITH BUFFALO KATAK, ROASTED PEPPER, SMOKED SPICY OLIVES AND PARSLEY ^{1,3,5}	320g. BGN 12. ⁹⁰
RUCOLA SALAD, GRILLED ARTICHOKE, SAUTED MUSHROOMS AND PEKORINO ⁵	220g. BGN 14. ³⁰
VALERIANA SALAD, BREE CHEESE WITH BULGARIAN BLACK TRUFFLE NUTS PECAN AND POMEGRANATE DRESSING ^{5,3}	220g. BGN 15. ⁹⁰
ROMANA SALAD, FLAVORED WITH CAESAR DRESSING, CRICPY PANCETTA, SOFT EGG AND PARMESAN ^{1,2,5,6,8}	250g. BGN 12. ⁹⁰
BRUSSETS WITH PULIA BREAD, PESTO SAUCE, BURATA CHEESE, CHERRY TOMATOES AND RUCULA ^{1,3,5,6}	180g. BGN 12. ⁹⁰
TARAMA CAVIAR, MARINATED FENNEL AND LEMON ^{1,2,4,6}	180g. BGN 11. ⁹⁰

Hot Appetizers

STEWED ASPARGUS IN BROWN BUTTER, SOFT EGG AND SAFFRON VELUTE ^{1,2,5}	180g. BGN 19. ⁹⁰
MILK VEAL TONGUE IN BROWN BUTTER ^{3,5,7}	200g. BGN 21. ⁹⁰
FLAMBEED OCTOPUS WITH OUZO, CAULIFLOWERS AND CARROT PICKLE ^{4,6,7}	180g. BGN 25. ⁵⁰
BAKED BREE CHEESE WITH SAFFRON POACHED PEAR ^{3,5}	200g. BGN 19. ⁰⁰

Soups

SOUP OF THE DAY	300g. BGN 6. ⁵⁰
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Pasta and Risotto

PASTA WITH RABBIT CONFI, MUSHROOMS, WILD ARAGULA AND PARMESAN ^{1,2}	300g. BGN 18. ⁶⁰
PASTA FIOKI WITH PEAR AND RICOTTA, CREAM AND PARMESAN ^{1.,2,3,5}	300g.BGN 16.50
PASTA FIOKI WITH EGGPLANT, SCAMORZA, CREAM AND PARMEZAN ^{1.,2,3,5}	300g.BGN 16.50
RISOTTO WITH VEGETABLES AND ARAGULA ^{3,5}	300g. BGN 14. ⁹⁰
RISOTTO WITH CHICKEN, ASPARGUS AND MASCARPONE ^{3.5}	300g. BGN 15. ⁹⁰

Main courses

WILD SEA BASS, FRAGRANT LENTILS WITH CAPERS AND DRIED TOMATOES, VELOUTE SAUCE ^{5,6}	320g. BGN 30. ⁹⁰
SALMON FILLET IN OIL SAUCE WITH TOBICO, STEWED ASPARGUS AND WILD DILL ^{5,6,8}	320g. BGN 30. ⁹⁰
CARP FROM OUR FARM, STEWED POTATOES WITH PARSLEY AND GREEN SALADS ^{1,5,6}	900g. BGN 36. ⁹⁰
CORN CHICKEN SUPREME, GRILLED ARTICHOKE CREAM, ROASTED ROOT VEGETABLES, NATURAL SAUCE WITH PINE NUTS ^{3,5,8}	350g. BGN 24. ⁹⁰
SLOW ROASTED PORK NECK, RIPE BEANS RAGOUT AND MUSHROOMS, THYME SAUCE ^{1,5}	350g. BGN 31. ⁰⁰
BREADED PORK FILLET IN BREAD CRUMBS, MUSHROOM DUXEL, ROASTED CELERY AND SOUR APPLE CREAM, ROASTED SAUCE WITH WINTER BLACK TRUFFLE ^{1,3,8}	350g. BGN 26. ⁹⁰
PORK KNUCKLE WITH BONE, SLOWLY COOKED IN THE OVEN, GLAZED WITH DEMI GLACE SAUCE, POTATOES & PARSLEY ^{1,5,8}	450g. BGN 26. ⁹⁰