

Deserts

CHOCOLATE CAKE ^{1,2,3,5}

150 g. BGN 10,⁹⁰

DESERT OF THE DAY ^{1,2,3,5}

180 g. BGN 10,⁹⁰



RESTAURANT

Midalidare Vintage

MENU

Allergens:

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 & Appetizers

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| WINTER SALAD WITH MARINATED BEETS, ROASTED PUMPKIN FLAVORED WITH FRESH MINT DRESSING ³ | 300g. BGN 16. ⁹⁰ |
| BURRATA SALAD WITH, CHERRY TOMATOES AND ARUGULA ^{3,5} | 300g. BGN 18. ⁹⁰ |
| BABY SPINACH WITH ROASTED GOAT CHEESE AND PEARS ⁵ | 300g. BGN 16. ⁹⁰ |
| BEAN SALAD WITH TUNA FISH AND VALERIANA ⁶ | 300g. BGN 16. ⁹⁰ |
| BULGARIAN SALAD ⁵ | 300g. BGN 15. ⁹⁰ |
| BEEF CARPACCIO WITH PARMESAN ⁵ | 180g. BGN 22. ⁰⁰ |

Hot Appetizers

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| BRUSCHETA PULIA WITH BASIL PESTO AND BAKED BABY MOZZARELA ^{1, 3, 5} | 220g. BGN 17. ⁹⁰ |
| FOIE GRAS WITH PINEAPPLE ¹ | 180g. BGN 31. ⁰⁰ |
| CAULIFLOWER STEAK WITH WILD LENTILS | 180g. BGN 17. ⁹⁰ |
| POTATO GNOCCHI IN A FOREST MUSHROOM SAUCE ^{1,5} | 180g. BGN 18. ⁹⁰ |
| ROASTED PEAR WITH GOAT CHEESE, HONEY AND PECANS ^{3,5,7} | 180g. BGN 17. ⁹⁰ |

Soups

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| CHICKEN SOUP WITH ROOT VEGETABLES AND PARSLEY ^{5,8} | 300g. BGN 8. ⁹⁰ |
| SOUP OF THE DAY ^{5,8} | 300g. BGN 8. ⁹⁰ |

Pasta & Risotto

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| PASTA PAPPARDELLE WITH RABBIT CONFIT AND MUSHROOMS ^{1,2,5} | 300g. BGN 18. ⁹⁰ |
| SPINACH PASTA WITH BABY SPINACH AND MASCARPONE ^{1,2,5} | 300g. BGN 18. ⁹⁰ |
| RISOTTO WITH CRISPY ZUCCHINI AND THYME ⁵ | 300g. BGN 15. ⁵⁰ |
| RISOTTO WITH CHICKEN AND BROCOLI ⁵ | 300g. BGN 16. ⁹⁰ |

Fish courses

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| CARP FROM MOGILOVO LAKE FOR TWO PEOPLE ^{1,5,6} | 1,200g. BGN 38. ⁰⁰ |
| SEA BAS FILLET WITH ROASTED SWEET POTATO, BROCCOLI, CAULIFLOWER AND FILLED ALMOND ^{3,5,6} | 350g. BGN 28. ⁰⁰ |
| SALMON FILLET WITH ASPARAGUS AND PINEAPPLE ^{5,6} | 350g. BGN 28. ⁰⁰ |

Main courses

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| CORN CHICKEN SUPREME WITH GLAZED VEGETABLES AND ROASTED POTATOE WITH THYME ⁵ | 350g. BGN 26. ⁹⁰ |
| CHICKEN FILLET MADE BY TRADITIONAL TUNISIAN RECIPE ^{2,5} | 350g. BGN 26. ⁰⁰ |
| SHREDDED BEEF WITH MASHED POTATES AND CARAMELIZED ONION ⁵ | 400g. BGN 41. ⁰⁰ |
| LAMB SHANK WITH MASHED POTATOES AND FRESH MINT SAUCE ⁵ | 400g. BGN 41. ⁰⁰ |
| PORK BON FILLET ROSEMARY, GLAZED WITH HONEY MUSTARD AND GARNISHED WITH WILD LENTILS AND DUXELLE MUSHROOMS ^{5,7} | 600g. BGN 31. ⁰⁰ |
| PORK NECK WITH TRUFFLE SAUCE, MASHED POTATOE AND ASPARAGUS ⁵ | 350g. BGN 27. ⁹⁰ |
| RIBEYE STEAK 100g. ⁵ /with side dish of the day – potatoes and vegetables/ | 100g. BGN 22, ⁰⁰ |
| TENDERLOIN STEAK 100g. ⁵ /with side dish of the day – potatoes and vegetables/ | 100g. BGN 22, ⁰⁰ |