

Steaks

RIBEYE STEAK	100 g. BGN 15, ⁰⁰
T-BONE STEAK	100 g. BGN 15, ⁰⁰
NEW YORK STEAK	100 g. BGN 15, ⁰⁰
TENDERLOIN STEAK	100 g. BGN 12, ⁰⁰

**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 16, ⁸⁰
CREAM BRULEE WITH SAFFRON ^{2,5}	140 g BGN 6, ⁵⁰
PROFITEROLES WITH HOMEMADE CREAM AND BAILEYS SAUCE ^{1,2,3,4,5}	140 g. BGN 6, ⁵⁰
WINTER DESSERT ^{1,2,3,5}	120 g. BGN 6, ⁵⁰
SELECTION OF ICE CREAMS & SORBETS ^{1,2,3,5}	150 g. BGN 6, ⁵⁰

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**



RESTAURANT

Midalidare Vintage

MENU

Salads

PINK TOMATOES, WITH BUFFALO CUT, ROASTED PEPPER, SMOKED	
SPICY OLIVES AND Parsley	320g. BGN 12,50 ^{1,3,5}
RUCOLA SALAD, GRILLED ARTICHOKE, SAUTED MUSHROOMS AND PEKORINO	220g. BGN 13.50
VALERIANA SALAD, BREE CHEESE WITH BULGARIAN BLACK TRUFFLE NUTS PECAN AND POMEGRANATE DRESSING ⁵ ,	220 g. BGN 15.50
NOVEL SALAD, FLAVORED WITH CAESAR DRESSING, CRUCIFY PANCES,	
SOFT EGG AND PARMESAN ^{1,3,5,6}	250g. BGN 12.50
BRUSSETS WITH PULIA BREAD, PESTO SAUCE, SURENE BURATA, CHERRY TOMATOES AND RUCULA ^{1,3,5,6}	1800 g. BGN 10.90
TARAMA CAVIAR MARINATED FRENCH AND LEMON ^{1,2,4,6,}	BGN 10,90

Appetizers

STEWED ASPARGUS IN BROWN BUTTER, SOFT EGG AND SAFFRON VELUTE ^{1,2,5}	180g. BGN 18.90
MILK VEAL TONGUE IN BROWN BUTTER ^{3,5,7}	200g. BGN 20.90
BURGUN SNAILS - 6 PCS. ^{1,5}	BGN 18.90
ROASTED DUCK LIVER, WARM KOZUNAK AND HOMEMADE JAM FROM CHERRIES ^{1,2}	200g. BGN 25.50

Soups

POTATO CREAM SOUP WITH ONION ONIONS AND KEFIR ⁵	300g. BGN 5.50
SEAFOOD SOUP WITH ROOT	300g. BGN 7.90

Pasta and Risotto

PASTA WITH AVOCADO, GARLIC, FRESH BASIL, NUTS AND PEKORINO ^{1,2,3,5}	300g. BGN 14.50
PASTA WITH RABBIT CONFI, MUSHROOMS, WILD RUCULA AND PARMESAN ^{1,2,3,5}	300g BGN 14.50
THE RISOTTO WITH VEGETABLES AND RUCULA ^{3,5}	300 g. BGN 12.90
RISOTTO WITH CHICKEN, ASPARGUS AND MASCARPON ^{3.5}	300g. BGN 13.90

Main courses

BAKED WILD LAURAC FILLET WITH CHERRY TOMATOES, FENEL, BASIL, GARLIC AND CAPERS ^{5,6}	320 g. BGN 29.00
SALMON FILLET IN OIL SAUCE WITH TOBICO, STEWED ASPARGUS AND WILD DILL ^{5,6,8}	320g. BGN 28.00
MOGILOV CARP FROM OUR FARM, STEWED POTATOES WITH Parsley and GREEN SALADS ^{1,5,6}	900 g. BGN 29.50
MAIZE CHICKEN SUPREME, EGGPLANT AND STEW PANCHOTS,ROASTED CHERRY TOMATOES WITH OREGANO, FRICASE SAUCE WITH PARMESAN ^{1,2,3,5}	350g. BGN 19.90
DUCK MAGRE, CREAM OF ROASTED PEPPERS, AGAIN WHAT, NATURAL SAUCE WITH CHERRIES ^{1,5}	350 g. BGN 31.00
PORK BACK IN HERBAL CRUSHES, MUSHROOMS RAGU AND TRUFFLE PASTE, POTATO GNOCCHI IN BROWN OIL ^{1,2,5}	350g. BGN 25.50
Pork fillet schnitzel, HOT POTATO SALAD WITH PANCESCAPERS AND HERBS, VELUTE SAUCE WITH MUSTARD ^{1,2,5,8}	350 g. BGN 22.50

