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## À LA CARTE MENU

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### SALADS AND APPETIZERS

<b>Bulgarian salad (300 g)</b> <i>(fresh garden fruits and vegetables, sheep milk cheese)</i>	<b>9.99 BGL</b>
<b>Garden salad (300 g)</b> <i>(pink garden tomatoes, homemade skim-milk white brined cheese, pesto and nuts)</i>	<b>7.50 BGL</b>
<b>Spice salad (350 g)</b> <i>(fresh vegetables with sprouts and jalapeno dressing)</i>	<b>8.20 BGL</b>
<b>Crisp salad (300 g)</b> <i>(baby spinach with rucola, pumpkin seeds with herring and lime dressing, olive oil, capers and fresh herbs)</i>	<b>15.99 BGL</b>
<b>Tono salad (350 g)</b> <i>(Lollo and Bocco Rosso mix, prosciutto, poached egg, cheese and crostata)</i>	<b>11.99 BGL</b>
<b>Country-style salad (350 g)</b> <i>(pink garden tomatoes with cucumbers, fresh bell peppers in olive oil, and lightly roasted goat milk cheese)</i>	<b>8.49 BGL</b>
<b>Veal tongue with bacon with Prince mushroom and cream sauce (175 g)</b>	<b>15.70 BGL</b>
<b>Pink garden tomatoes with eggplant, honey and mustard, with cheese pops (300 g)</b>	<b>10.99 BGL</b>
<b>Vegetable Burek with white sauce and garlic jelly (250 g)</b>	<b>7.20 BGL</b>
<b>Goat milk cheese with honey and sliced almonds with fresh mint (150 g)</b>	<b>11.99 BGL</b>
<b>Oyster mushroom with dehydrated butter and garlic jelly (150 g)</b>	<b>5.50 BGL</b>
<b>Country-style banitsa with potatoes (300 g)</b> <i>(banitsa with non-matured white brined cheese, spinach and homemade yoghurt)</i>	<b>6.80 BGL</b>

H O T E L  
**DOWNTOWN**



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### MAIN COURSES

<b>Veal pepper steak (220 g)</b> <i>(veal tenderloin with rosemary potatoes and demi-glace)</i>	<b>35.99 BGL</b>
<b>Veal T-bone steak (350 g)</b> <i>(veal T-bone with truffle, porcini with lightly roasted Roma tomatoes)</i>	<b>35.99 BGL</b>
<b>Veal knuckle (350 g)</b> <i>(knuckle of veal with gravy, dried fruit and fresh mushrooms and roots)</i>	<b>17.99 BGL</b>
<b>Stewed lamb (300 g)</b> <i>(leg of lamb in butter with pilaf and saffron)</i>	<b>23.99 BGL</b>
<b>Frenched rack (270 g)</b> <i>(lamb ribs with dehydrated butter with fresh mushrooms and garlic jelly)</i>	<b>38.99 BGL</b>
<b>Stewed chicken (250 g)</b> <i>(chicken thigh, stewed roots, cream, bacon and fresh mushrooms)</i>	<b>10.80 BGL</b>
<b>Pork fillet (220 g)</b> <i>(pork fillet with prunes, roots and gravy)</i>	<b>19.99 BGL</b>
<b>Pork fillet stewed with mushrooms (250 g)</b> <i>(pork tenderloin with porcini and truffle, with lightly roasted Roma tomatoes with pesto)</i>	<b>28.90 BGL</b>
<b>Red sea bream in walnut sauce (400 g)</b> <i>(red sea bream with wild onion, walnuts and cream on a bed of roasted fresh potatoes with rosemary)</i>	<b>35.99 BGL</b>
<b>Risotto with frutti di mare and Hollandaise sauce (300 g)</b>	<b>7.20 BGL</b>
<b>Salmon with crunchy crust (250 g)</b> <i>(salmon, parmesan, herbs and Hollandaise sauce)</i>	<b>25.99 BGL</b>

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### BARBECUE

Pork cutlet with herbs and dressing (300 g)	10.80 BGL
Pork breast with tomato paste, hot peppers and raspberry vinegar (350 g)	12.50 BGL
Chicken fillet in bacon (220 g)	14.90 BGL
Bacon with brown sugar in spicy marinade (250 g)	10.80 BGL
Veal T-bone with olive oil and rosemary (250 g)	35.99 BGL
Smoked sausage (250 g)	9.50 BGL
Mini lamb meatballs (6 pieces)	15.90 BGL

### GARNISHES

Stewed rice with pilaf (100 g)	2.00 BGL
Tomato/cucumber (100 g)	2.35 BGL
Fresh potatoes with rosemary (100 g)	1.60 BGL
Stewed vegetables (100 g)	2.50 BGL

### DESSERTS

Chocolate cake (120g)	5.79 BGL
Pumpkin pie (120 g)	5.80 BGL
Profiteroles (120 g)	5.79 BGL
Fruit brûlée (120 g)	5.80 BGL
Bread (1 piece) <i>(white, brown, wholegrain)</i>	1.00 BGL

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