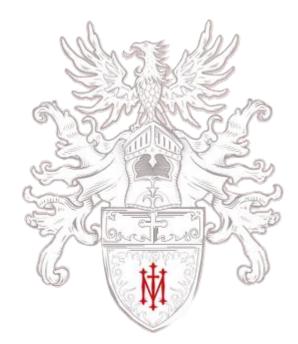
Deserts

CRISPY PUMPKIN PIE WITH PATISSERIE CREAM WITH PUMPKIN AND WALNUT CRUMBLE ^{2,5}

DESERT OF THE DAY 2,5

150 g. BGN 10,⁹⁰

130 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

SALAD WITH TOMATOES, CUCUMBERS, ROASTED PEPPER, ROASTED 300g. BGN $15.^{90}$ HOT PEPPER, SNOW FROM CHEESE, ROASTED PEPPER SAUCE, OLIVES AND PARSLEY OIL ⁵

BURRATA SALAD WITH CHERRY TOMATOES AND 300g. BGN 18.⁹⁰ ARUGULA ⁵

GARDEN TOMATO SALAD WITH RHODOPIAN CHEESE BRUNZA, ROASTED 300g. BGN 18.⁹⁰ PEPPER, DEHYDRATED CHERRY TOMATOES AND MARINATED ONION ⁵

CAESER SALAD WITH CRISPY SHRIMP, TOBICO CAVIAR, BACON POWDER, 300g. BGN 22.⁹⁰ SOFT BOILED EGG AND HERB CRUSTINA ^{1, 2, 4}

MIX OF FRESH SALADS WITH GOAT CHEESE, SEASONAL FRUITS, 300g. BGN 22.⁹⁰ NUTS AND CINTRUS VINEGREET ⁵

Hot & Cold Appetizers

HOMEMADE CHICKEN SOUP ^{5, 8}	300g. BGN 8. ⁹⁰				
Soups	Soups				
MARINATED SHRIMP WITH PERNOD, FENNEL WITH LIME AND CHERY TOMATOES CONFIT ^{5, 6}	200g. BGN 27. ⁹⁰				
GLAZED VEAL TONGUE WITH PORCINI MUSHROOMS, FRESH HERBS AND POTATO SALAD ⁵	200g. BGN 21. ⁰⁰				
ROASTED FOIE GRAS WITH QUINCE PUREE WITH BOURBON VANILLA AND ORANGE ZHU ^{1, 5}	200g. BGN 31. ⁹⁰				
CRISPY KACAMAK WITH CRAFT SOUR MILK, FARM CHEESE, PORCINI MUSHROOMS AND SMOKED PEPPER OIL⁵	200g. BGN 18. ⁹⁰				
PATE FROM FOIE GRAS WITH PICKLED BULGARIAN RADISH, MARINATED RED ONION AND HOMEMADE BREAD ¹	180g. BGN 31. ⁰⁰				
HOMEMADE KYOPOLOU WITH HOMEMADE BREAD ¹	200g. BGN 17. ⁹⁰				

HOMEMADE CHICKEN SOUP ^{5, 8}	300g. BGN	8. ⁹⁰
SOUP OF THE DAY ^{5, 8}	300g. BGN	8 . ⁹⁰

Pasta & Risotto

	FRESH PASTA WITH RABBIT RAGU AND PORCINI MUSHROOMS 1,2,5	300g. BGN 18. ⁹⁰		
	FRESH PASTA CARBONARA WITH GUANCIALE AND EGG YOLK PASTRAMI ^{2, 5}	300g. BGN 18. ⁹⁰		
	RISOTTO WITH WILD MUSHROOMS ⁵	300g. BGN 15. ⁵⁰		
	RISOTTO WITH SPINACH CREAM, CHERRY TOMATOTES CONFIT AND ROASTED HAZELNUT ^{3, 5}	300g. BGN 15. ⁹⁰		
	Fish courses			
	CARP FROM MOGILOVO LAKE WITH POTATO SALAD, FRESH HERBS AND LEMON SAUCE ⁶	1,200g. BGN 38. ⁰⁰		
	SEA BAS FILLET WITH CAULIFLOWER CREAM, CHERRY TOMATOES CONFIT AND WITH GLAZED ASPARAGUS ^{5, 6}	300g. BGN 31. ⁹⁰		
	SALMON FILLET WITH GLAZED ASPARAGUS AND HOLLANDAISE SAUCE 2,5,6	300g. BGN 33. ⁹⁰		
Main courses				
	HOMEMADE CORN CHICKEN FILLET WITH WILD MUSHROOM RISOTTO AND ROASTED SAUCE ⁵	300g. BGN 26. ⁹⁰		
	DUCK MAGRET WITH CORN CREAM WITH AGED BOURBON AND ORANGE JUICE ⁵	300g. BGN 33. ⁹⁰		
	SLOW COOKED PORK NECK WITH SWEET POTATO GRATIN, SAUCE DEMI - GLACE WITH COGNAC AND DRIED BLUE PLUMS ⁵	300g. BGN 27. ⁹⁰		
	PORK BON FILLET WITH ROASTED POTATO, CARAMELIZED ONION SAUCE AND PANCETA ⁵	300g. BGN 31. ⁰⁰		
	FARM VEAL RIBEYE STEAK WITH TRUFFLE MASHED POTATOES AND SAUCE ZHU ⁵	100g. BGN 25. ⁹⁰		

CAULIFLOWER WITH FERMENTED LENTINLS, CAULIFLOWER CREAM AND 300g. BGN 21.⁹⁰ ROASTED HAZELNUT ³