

Deserts

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

130 g. BGN 10,⁹⁰

DESERT OF THE DAY ^{2,5}

150 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 HOT PEPPER, SNOW FROM CHEESE, ROASTED PEPPER SAUCE, OLIVES AND PARSLEY OIL ⁵	300g. BGN 15. ⁹⁰
BURRATA SALAD WITH CHERRY TOMATOES AND ARUGULA ⁵	300g. BGN 18. ⁹⁰
GARDEN TOMATO SALAD WITH RHODOPIAN CHEESE BRUNZA, ROASTED PEPPER, DEHYDRATED CHERRY TOMATOES AND MARINATED ONION ⁵	300g. BGN 18. ⁹⁰
CAESER SALAD WITH CRISPY SHRIMP, TOBICO CAVIAR, BACON POWDER, SOFT BOILED EGG AND HERB CRUSTINA ^{1, 2, 4}	300g. BGN 22. ⁹⁰
MIX OF FRESH SALADS WITH GOAT CHEESE, SEASONAL FRUITS, NUTS AND CINTRUS VINEGREET ⁵	300g. BGN 22. ⁹⁰

Hot & Cold Appetizers

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

Soups

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 ROASTED HAZELNUT ³	300g. BGN 21. ⁹⁰