



NEW YEAR'S EVE 2026

MENU

MAIN MENU

Amuse-bouche – 60 g

Crispy polenta with herbs and cream, seabream fillet with Soubise cream, sea fennel and caviar

Appetizer – 450 g

Mix of vegetables, antipasti and a trio of dips served with herb bread and homemade grissini

Starter – 150 g

House-smoked carpaccio of veal fillet rolled with cheese mousse, asparagus, sun-dried tomatoes, shrimp tails, combined with fresh salad of marinated fennel, carrots and radishes

Main Course – 350 g

French rack chop from Pata Negra, grilled and lightly smoked, seasoned with herbs, flambéed with whiskey and butter, served with Dauphinoise potato with foie gras, Parmesan and Cheddar Mornay, roasted root vegetable purée, young peas and truffle pepper sauce

Mandarin and lime sorbet – 50 g

Dessert “Winter harmony” – 140 g

Coconut sponge with hazelnut and white chocolate, mascarpone mousse, baked pumpkin with cinnamon and Muscovado brown sugar, crispy phyllo sheets and bee pollen brittle

After-Dish - 100 g

Bulgarian Artisan Meats and Cheeses

Aged yellow cheese with porcini mushrooms, fresh buffalo cheese with herbs, milk pearls, homemade veal sudjuk and pork pastrami

Homemade New Year’s Eve banitsa with dipped pastry sheets – 120 g

DRINKS

Welcome drink	120 ml
Mineral water	330 ml
Burgas Muscat Rakia (7 yr) / Vodka Grey Goose	50 ml
White / Red Wine	375 ml
Glass of Champagne	125 ml

VEGETARIAN MENU

Amuse-bouche – 60 g

Crispy polenta with herbs and cream, sea bream fillet with Soubise cream, sea fennel and caviar

Appetizer – 450 g

Mix of vegetables, antipasti and a trio of dips served with herb bread and homemade grissini

Starter – 150 g

Grilled zucchini carpaccio rolled with cheese mousse, asparagus, sun-dried tomatoes, shrimp tails, served with a fresh salad of marinated fennel, carrots and radishes

Main Course – 350 g

Grilled eggplant steak, seasoned with herbs and butter, served with almond hummus, seasonal root vegetable ragout, chestnuts and buffalo mozzarella

Mandarin and lime sorbet – 50 g

Dessert “Winter harmony” – 140 g

Coconut sponge with hazelnut and white chocolate, mascarpone mousse, baked pumpkin with cinnamon and Muscovado brown sugar, crispy phyllo sheets and bee pollen brittle

After-Dish - 100 g

Cheeses

Aged yellow cheese with porcini mushrooms, fresh buffalo cheese with herbs, milk pearls, milk sticks

Homemade dairy banitsa with dipped pastry sheets – 120 g

DRINKS

Welcome drink	120 ml
Mineral water	330 ml
Burgas Muscat Rakia (7 yr) / Vodka Grey Goose	50 ml
White / Red Wine	375 ml
Glass of Champagne	125 ml

CHILDREN’S MENU

Salad – 250 g

Salad of baby mozzarella, colorful cherry tomatoes, crispy cucumber, quail egg and pesto dressing

Starter – 150 g

Kids' sushi roll – rice, cucumber, Philadelphia cheese, olives, crispy chicken, and dairy sauce

Main Course – 250 g

Chicken fillet with Parmesan crust, sautéed roasted baby potatoes, glazed carrots

Dessert – 140 g

Kinder Bueno cake

DRINKS

Mineral water	330 ml
Natural juice	250 ml