

# MENU

14.02.2025

## AMUSE-BOUCHE

CRISPY POTATO CROQUETTE WITH QUINOA, TOPPED WITH SAUTÉED SPINACH, ROASTED ALMONDS, AND MORNAY SAUCE WITH CHEDDAR

50 g

## SALAD

CREAMY MOUSSE OF STRACCIATELLA, MASCARPONE, AND CHEDDAR POWDER, MIXED FRESH GREENS, COLORFUL CHERRY TOMATOES, QUAIL EGG, CRISPY SUNROOT, OLIVE OIL, LEMON, AND MARSALA DRESSING

280 g

## APPETIZER

VARIATION OF GRATINATED POTATOES, TENDER FILLET OF SEA BREAM, HOLLANDAISE SAUCE WITH CAVIAR, LEMON FOAM, AND SMOKED DILL-FLAVORED OIL

150 g

## MAIN COURSE

BEEF FILLET "MIGNON" WITH LOBSTER, CAULIFLOWER VELOUTÉ, DUO OF ASPARAGUS, AND BISQUE SAUCE WITH PINKPEPPERCORN AND CHIVES

350 g

## DESSERT

A LOVE STORY WITH A HEART OF WHITE CHOCOLATE WITH PISTACHIO AND KADAIF, MASCARPONE MOUSSE WITH RASPBERRIES

140 g

## BEVERAGES

MINERAL WATER 330 ml

WINE 375 ml

**COUVERT: 140 BGN**