

2027 NEW YEAR'S EVE



MAIN MENU

Amuse-bouche

Crispy potato croquette with tarama cream and Sevruga red caviar, snow crab mousse with apple, celery and fennel

- 50g | 1, 3, 4, 5, 6, 9 •

Appetizer

Amalfi lemon-infused burrata cream, Taggiasca olives, seasonal greens, cognac-flambéed foie gras, green figs, heirloom cherry tomatoes, cucumber, smoked duck breast, caramelized cashews, and Marsala-infused olive oil dressing

- 300g | 2, 3, 4, 13 •

Starter

Butter-poached lobster tail with herbs and lemon, fresh pasta raviolo filled with sautéed spinach, leek and fennel, pea purée, Hollandaise sauce with lobster oil, and puffed quinoa

- 160g | 1, 4, 6 •

Main Course

Aged beef filet mignon served on a bed of grilled cauliflower and caramelized chestnuts, with a bundle of king oyster mushrooms, asparagus, zucchini and carrot, purple sweet potato purée, crispy purple and red sweet potato straw with porcini and wild morel mushroom sauce

- 350g | 1, 4 •

Dessert

Midnight kiss - pistachio cake, raspberry mousse, pistachio cream, mascarpone and hazelnut praline

- 140g | 1, 2, 3, 4 •

After-Dish

Aged yellow cheese with porcini, pistachio pecorino, bresaola and prosciutto

- 100g | 2, 4 •

Traditional homemade Bulgarian banitsa

- 120g | 1, 4 •

DRINKS

Welcome drink	120 ml	Glass of champagne	125 ml
Rakia or vodka	50 ml	Mineral water	330 ml
White or red wine	375 ml		

*To ensure the highest standards of food safety and preserve optimal flavour and quality, all dishes are intended to be consumed immediately after serving.

VEGETARIAN MENU

Amuse-bouche

Crispy potato croquette with tarama cream and Sevruga red caviar, snow crab mousse with apple, celery and fennel

- 50g | 1, 3, 4, 5, 6, 9 •

Appetizer

Amalfi lemon-infused burrata cream, Taggiasca olives, seasonal greens, avocado, heirloom cherry tomatoes, cucumber, seasoned quail egg, caramelized cashews, olive oil dressing, and Marsala wine reduction

- 300g | 2, 3, 4, 13 •

Starter

Butter-poached lobster tail with herbs and lemon, fresh pasta raviolo filled with sautéed spinach, leek and fennel, pea purée, Hollandaise sauce with lobster oil, and puffed quinoa

- 160g | 1, 4, 6 •

Main Course

Potato gratin with thyme and truffle, on a bed of grilled cauliflower, with caramelized chestnuts, asparagus, fresh cottage cheese, poached egg and cream cheese espuma

- 350g | 3, 4 •

Dessert

Midnight kiss - pistachio cake, raspberry mousse, pistachio cream, mascarpone and hazelnut praline

- 140g | 1, 2, 3, 4 •

After-Dish

Aged yellow cheese with porcini, pistachio pecorino and cheddar

- 100g | 2, 4 •

Traditional homemade Bulgarian banitsa

- 120g | 1, 4 •

DRINKS

Welcome drink	120 ml	Glass of champagne	125 ml
Rakia or vodka	50 ml	Mineral water	330 ml
White or red wine	375 ml		

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KIDS' MENU

Salad

Salad of colorful cherry tomatoes, cucumber, mozzarella, cream cheese, olives, and boiled quail egg

- 250g | 3, 4 •

Starter

Crispy cornflake-crusted cheese bites with blueberry jam

- 150g | 1, 3, 4 •

Main Course

Beef meatballs with cheddar sauce, grilled vegetables, and buttery mashed potatoes

- 300g | 1, 4 •

Dessert

Snickers cake with salted caramel and pistachio

- 140g | 1, 2, 3, 4 •

DRINKS

Mineral water	330 ml
Juice	250 ml

ALLERGENS

1. Gluten, 2. Nuts, 3. Eggs, 4. Lactose, 5. Fish, 6. Crustaceans, 7. Soy, 8. Sesame, 9. Celery, 10. Mustard, 11. Honey, 12. Capsaicin (spicy), 13. Sulfites

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