



CHATEAU COPSA

LA CAVE

RESTAURANT

MENU

OUR SALADS

A mix of green salads with pear slices and Roquefort cheese,
roasted black sesame and sunflower seeds with honey dressing
350 g / 14.00 BGN

Green and red salads with avocado,
grilled shrimps and cherry tomatoes
350 g / 14.00 BGN

Balkan salad - peeled pink tomatoes, cucumber,
grilled pepper and cheese from a local producer, marinated in
virgin olive oil and garlic, green olives, rosemary and basil
350 g / 10.00 BGN

Spring salad with fresh spinach and dried tomatoes,
grilled goat cheese and roasted pine nuts
350 g / 12.00 BGN

DELICACIES

Cheese plate – a selection of French soft and hard cheeses,
served with toasted bread
325 g / 30.00 BGN

Meat delicacies plate – a selection of Bulgarian traditional
dry meat delicacies prepared by Chateau Copsa's recipe
250 g / 30.00 BGN

HOT APPETIZERS

Camembert with crispy almond flakes crust
served with blueberry jam
150 g / 15.00 BGN

Escargot de Bourgogne – snails in butter and herbs
6 pices / 10.00 BGN

Beef Tartar
150 g / 28.00 BGN

Trout marinated in Seviche style served with avocado
150 g / 16.00 BGN

Foie Gras pate - goose liver pate
150 g / 18.00 BGN

Pan seared scallops St. Jacques with sauce of homemade
butter and chardonnay garnished with green pea puree
4 pices / 26.00 BGN

MAIN DISHES

Tender lamb stew, served with couscous
with turmeric and fresh vegetables, gravy sauce
400 g / 29.00 BGN

Filet of fresh trout from the nearby river - Bjala Reka,
stuffed with lovage, garnished with butter herb sauce,
celery and cauliflower puree
350 g / 22.00 BGN

Duck magret with fruit and blueberry sauce
250 g / 24.00 BGN

Pepper Steak with slices of sweet potatoes
300 g / 35.00 BGN

Pan seared foie gras with rum and caramelized fruits
250 g / 34.00 BGN

Risotto with porcini mushrooms
300 g / 18.00 BGN

Grilled aubergine with tomato and crispy parmesan
250 g / 14.00 BGN

Porcini stew with homemade butter and white wine,
fresh green herbs and green fresh chili pepper
250 g / 18.00 BGN

TRADITIONAL BULGARIAN MEAL

Traditional Bulgarian Kavurma – slices of veal and pork meat,
pan stewed with Chateau Copsa wine,
onion and spices
700 g / 40.00 BGN

GAME DISHES UPON REQUEST

A whole rabbit stewed with vegetables in a ceramic pot with wine of Chateau Copsa Zeyla Cabernet Sauvignon
55.00 BGN / kg / 24 hours order in advance

Rabbit Legg – pan stewed with fresh tomatoes and herbs
400g / 30 BGN / 2 hours order in advance

Pheasant, stewed in an oven,
with carrot and apple and with wine Chateau Copsa Cuvee Blanc
55.00 BGN / kg / 4 hours order in advance

Quail, braised in the oven with vegetables,
prunes and wine Chateau Copsa Cuvee Rouge
45.00 BGN / kg / 2 hours order in advance

DISHES OF TRADITIONAL MEATS UPON REQUEST

Rooster Vegetable Stew
BGN 50.00 BGN / 24 hours order in advance

Roasted piglet (approximately 20 kg)
400.00 BGN / 24 hours order in advance

Roasted chicken with homemade pickled cabbage and rice
80.00 BGN / 24 hours order in advance

Roasted lamb with stuffing (appr. 18 kg)
450.00 BGN / 24 hours order in advance

DESSERTS

Poached pear – poached in Chateau Copsa Cuvee Rouge wine served with roast walnuts
150 g / 9.00 BGN

Homemade Nougat with Merlot grape jam from Chateau Copsa vineyards
150 g / 10.00 BGN

Strawberry tartlets with mascarpone
150 g / 10.00 BGN

Dark Chocolate tart with Red wine glaze
150 g / 10.00 BGN

To finish your wine - selection of French cheeses – soft goat cheese, cheddar and camembert
150 g / 12.00 BGN



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