

La Cave

Chateau Copsa



Our Salads

Green and red salads

with avocado, grilled shrimps and cherry tomatoes

250 g / 14.00 BGN

Allergens: 2, 8

Balkan salad

peeld pink tomatoes, grilled pepper and ship cheese from a local producer, marinated in virgin olive oil and garlic, green olives, rosemary and basil

250 g / 10.00 BGN

Allergens: 7

Warm salad

grilled steaks of celery and beetroot dressed with olive oil and herbs

300 g / 12.00 BGN

Allergens: 9

Artichoke hearts salad with salsa verde

250 g / 12.00 BGN

Fresh spinach salad

with dried tomatoes, grilled goat cheese and roasted pine nuts

250 g / 12.00 BGN

Allergens: 7, 8

Delicacies

Cheese plate – a selection of French soft and hard cheeses,

served with toasted bread

325g / 30.00 BG

Allergens: 7, 8

Meat delicacies plate

a selection of Bulgarian traditional dry meat delicacies prepared by

Chateau Copsa's recipe

250g / 30.00 BGN

Hot appetizers

Camembert with crispy almond flakes crust

served with blueberry jam

150g / 15.00 BGN

Allergens: 1, 3, 7, 8

Escargot de Bourgogne – snails in butter and herbs

6 pices / 12 BGN

Allergens: 7

Beef Tartar

150g /28.00 BGN

Allergens: 3, 7

Bjala Reka trout fish, marinated in Ceviche style

served with avocado

150g /16.00 BGN

Allergens: 4

Foie Gras pate - goose liver pate

150g /18.00 BGN

Pan seared scallops St. Jacques

with sauce of homemade butter and chardonnay

garnished with green pea pure

3 pieces /26.00 BGN

Allergens: 7, 12

Grilled aubergine with tomato and crispy parmesan

250g / 14.00 BGN

Allergens: 7

Main dishes

Tender lamb stew,
served with couscous with turmeric and fresh vegetables, gravy sauce
400g / 29.00 BGN
Allergens: 7

Filet of fresh trout from the nearby river- Bjala Reka,
stuffed with lovage, garnished with butter herb sauce,
celery and cauliflower puree
350g / 22.00 BGN
Allergens: 4, 9

Beef filet with black truffle sauce garnished
with truffled mashed potatoes
350 g/ 45.00 BGN
Allergens: 7

Duck magret with blueberry sauce
250 g / 24.00 BGN

Pepper Steak garnished with steamed peas and sweet potatoes
300 g / 30.00 BGN
Allergens: 7

Walnut-crusted pork tenderloin
garnished with sweet potato pure with Parmesan cheese
250 g / 25.00 BGN
Allergens: 7, 8

Pan seared foie gras with rum and caramelized fruits
250 g / 34.00 BGN
Allergens: 7, 8

Risotto with porcini mushrooms
300 g / 18.00 BGN

Porcini stew with homemade butter and white wine,
fresh green herbs and green fresh chili pepper
250 g / 22.00 BGN

Traditional Bulgarian meal

Traditional Bulgarian Kavurma

slices of veal and pork meat, pan stewed
with Chateau Copsa wine, onion and spices
700g / 40.00 BGN – for 2 persons

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

Allergens: 7, 9

Rabbit Legg – pan stewed

with frsh tomatoes and herbs
400g / 30 BGN / 2 hours order in advance

Allergens: 7, 9

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

Allergens: 7, 9

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

Allergens: 7, 9

Grilled marinated Venision Legg

garnished with parsnip puree and grilled carrots
135.00 BGN/ 1 kg / 24 hours order in advance

Dishes of traditional meats upon request

Rooster Vegetable Stew

BGN 50.00 BGN / 24 hours order in advance

Allergens: 7, 9

Roasted pigling (approx. 20 kg)

450.00 BGN / 24 hours order in advance

Allergens: 7

Roasted chicken with homemade pickled cabbage and rice

80.00 BGN / 24 hours order in advance

Allergens: 7

Roasted lamb with stuffing (approx.18 kg)

400.00 BGN / 24 hours order in advance

Allergens: 7

Desserts

Poached pear

poached in Chateau Copsa Cuvee Rouge wine
served with roast walnuts

150 g / 9.00 BGN

Allergens: 8

Homemade Nougat with Merlot grape jam

from Chateau Copsa vineyards

150 g / 10.00 BGN

Allergens: 3, 7, 8

Baked pumpkin with honey and walnuts

150 g / 7.00 BGN

Allergens: 8

Dark Chocolate tart with Chateau Copsa Red wine glaze

150 g / 10.00 BGN

Allergens: 1, 7

Baked apple with caramelized sugar and walnuts

150 g / 7.00 BGN

Allergens: 8

Allergens

- 1. Cereals containing gluten**
- 2. Crustaceans and products thereof**
- 3. Eggs and products thereof**
- 4. Fish and fish products**
- 5. Peanuts and products thereof**
- 6. Soybeans and soy products**
- 7. Milk and milk products (including lactose)**
- 8. Nuts / Celery and products thereof**
- 9. Celery and products thereof**
- 10. Mustard and products thereof**
- 11. Sesame seed and products thereof**
- 12. Molluscs and products thereof**