

La Cave

SALADS

PINK TOMATO WITH FRIED PEPPER 300g **13.00** BGN
and local cheese, marinated in olive oil, basil, thyme,
dried tomato and green olives /7/

/we recommend that you combine it with wine or Rakia (brandy) by Chateau Copsa - AXI Misket, Stradivarius Blanc, grape Rakia "Nashe Loze"/

ARTICHOKE CORE SALAD 250g **16.00** BGN
and Salsa Verde

/we recommend that you combine it with AXI Misket, Chardonnay single vineyard, Sauvignon Blanc single vineyard/

GREEN SALAD MIX WITH SHEEP CHEESE 300g **17.00** BGN
crushed hazelnuts and quail eggs and a honey dressing /7, 8/

/we recommend that you combine it with Copsa Cuvée Blanc, Chardonnay single vineyard, grape Rakia "Rozova Dolina"/

FIRST COURSE MEALS

CAMEMBERT 150g **18.00** BGN
with a crispy sliced almond crust, served with blueberry jam /7, 8/

/we recommend that you combine it with Six Chardonnay, Angelica Rosé, Alegria Merlot/

ANTIPASTO WITH BAKED SHEEP CHEESE 250g **21.00** BGN
with almonds, spinach puree, sorted mushrooms and dried tomatoes /7, 8/

/we recommend that you combine it with Levski Sauvignon Blanc, angelica Rosé, Alegria Cabernet Sauvignon/

BURGUNDY SNAILS escargots de Bourgogne /7/ **6 pcs 18.00** BGN

/we recommend that you combine it with Copsa Cuvée Blanc, Chardonnay Single vineyard, Stradivarius Blanc/

FOIE GRAS 150g **21.00** BGN
goose liver pate with ginger

/we recommend that you combine it with Six Chardonnay, Cuvée Blanc, Angelica Rosé/

DELICACIES

FRENCH AND ITALIAN SOFT AND HARD CHEESE PLATEAU WITH DRIED FRUITS /7, 8/ **325r 35.00** BGN

PLATEAU OF MEAT DELICACIES **250r 35.00** BGN
prepared following a Chateau Copsa recipe.

MAIN COURSES

TROUT FILLET 300g **28.00** BGN
from Byala Reka (white river) with a celery and glazed carrot puree /4, 9/

/we recommend that you combine it with Arlecchino Sauvignon Blanc, Cuvée Blanc, Angelica Rosé/

DUCK MAGRET 250g **32.00** BGN
with orange sauce and potato puree with phenyl

/we recommend that you combine it with Angelica Rosé, Cuvée Rouge, 5VE/

PORK MEDALLIONS 350g **35.00** BGN
with dried fruits, chestnut & pumpkin puree with parmesan /7/

/we recommend that you combine it with Cuvée Rouge, 8TH, Stradivarius Rouge/

BEEF STEAK WITH PEPPER SAUCE 300g **45.00** AB
garnished with stewed peas and sweet potato /7/

/we recommend that you combine it with Alegria Cabernet, 8TH, Cuvée Rouge/

ORDERS IN ADVANCE

BAKED FREE RANGE CHICKEN **80.00** BGN
with pickled cabbage and rice /7/ 24h order in advance

FREE RANGE ROOSTER **120.00** BGN
steamed with vegetables /7, 9/ 24h order in advance

BAKED PIGLET /7/ (around 20kg) **650.00** BGN
24h order in advance

BAKED STUFFED LAMB /7/ (around 18kg) **600.00** BGN
24h order in advance

WILD GAME DISHES

RABBIT STEW WITH VEGETABLES **80.00** BGN
and Chateau Copsa Cuvée Rouge wine wine in an earthenware pot /7, 9/
2h order in advance

PHEASANT STEWED IN AN OVEN **75.00** BGN
with carrot and apple and Chateau Copsa Cuvée Blanc wine /7, 9/
4h order in advance

OVEN-BRAISED QUAILS **80.00** BGN
with vegetables and Chateau Copsa Cuvée Rouge wine /7, 9/
2h order in advance

ALLERGENS

1. Cereals, containing gluten, wheat, rye, barley, oats, spelt and kamut
2. Shellfish and shellfish products
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soy and soy products
7. Milk and milk products
8. Nuts: almonds, hazelnuts, walnuts, cashew nuts, pistachios, macadamia nut
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seed and sesame seed products
12. Mollusc and molluscs products

Some of our dishes may contain some of the allergens listed above.
Do not hesitate to contact the personnel if you have any concerns.