

Monty



ON FOUR HANDS
with Chef Spassov and Chef Petkov

International Cuisine with Bulgarian flavours

Compliment

Butter with seaweed and bread

Amuse-Bouche

Palamud croquettes

(Black Sea catch), herbal sauce "Tartar"

Melba toast, salmon mousse, salmon tartare, fennel gel

Edamame puree

flavored with Mirin, poached salmon with beets and citrus
and flying fish caviar

Salad

**Pink tomato, roasted pepper, parsley pesto, nice olive oil and
Rhodope katuk rink with herbs**

Cold starter

Black sea Vitello Tonato

Pork bone fillet

with crispy crumbs, tarama mousse and homemade pickle mix

Hot starter

Salted Creme Brulee by Omar,

classic Buyabes "Rouille" (saffron aioli)

Main course

Sea bass fillet

with zucchini flakes, tomato rice, "Hollandaise" from Rhodope babe

Dessert

Chocolate, figs, tonka and goat cheese

Allergens



1 GLUTEN



4 EGGS



7 SINAP/MUSTARD



10 CRUSTACEAN



13 LUPIN



2 MILK



5 PEANUTS



8 FISH



11 CELERY



14 SULPHITES



3 SOYA



6 NUTS



9 MOLLUSCS



12 SESAME

Price per person - 85,00 BGN

Date: 20.08 Friday