

Salads

Mixed green salads (with optional additions) 300 g 22.00 BGN

Select a dressing:

mustard dressing (Dijon mustard, extra virgin olive oil,
lemon, vinegar, black pepper)

balsamic dressing (balsamic vinegar, grape seed oil, shallot)

Alpine salad from root vegetables 300 g 18.00 BGN

/roasted red beets, carrots, parsnips, celery and apple, with a dressing of
grape seed oil, balsamic vinegar, honey and lemon/

Salad with kohlrabi and Jerusalem artichoke 300 g 18.00 BGN

/kohlrabi, Jerusalem artichoke, carrot, pumpkin seeds,
maple syrup, lemon, bacon, grape seed oil/

Cold Entrees

A mix of cold cuts 100 g 26.00 BGN

/Swiss and Italian cold cuts served with crispy breadsticks/

A mix of cheeses 100 g 26.00 BGN

/Swiss and Bulgarian cheeses
served with fig jam and breadsticks/

Cheese fondue

Lucky Bansko cheese fondue with Franche-Comté,
Emmental Grand Cru, Comté and Beaufort 180 g 38.00 BGN

Classical cheese fondue with Vacherin cheese^(3 months), and
Gruyère cheese^(9 months), white wine 180 g 45.00 BGN

Fondue with Emmental and Parmesan cheese, white wine 180 g 30.00 BGN

Fondue with Gruyère and Emmental cheese, white wine 180 g 34.00 BGN

Fondue with Appenzeller cheese, white wine 180 g 37.00 BGN

Each fondue is served with bread cubes, pickled vegetables, boiled potatoes, and
marinated onions.

Cheese fondue additions:

Tomatoes concassé, shallot, mushrooms marinated in white wine, fried bacon

Meat Fondue

Oil fondue 10.00 BGN

Served with meat cubes of your choice

Vegetable stock fondue 10.00 BGN

Served with several types of thinly sliced meat

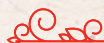
Select the meat for the oil or vegetable stock fondue:

Black Angus beef 150 g 30.00 BGN

Pork bon fillet 150 g 18.00 BGN

Organic chicken fillet 150 g 18.00 BGN

The fondue is served with a garnish of stewed broccoli, cauliflower, carrots,
asparagus, cornichon pickles, ketchup, mayonnaise, and mustard.



Fish Fondue

Oil fondue	10.00 BGN
For fish and seafood:	
Salmon fillet	150 g 26.00 BGN
Octopus	150 g 42.00 BGN
Royal red shrimp	150 g 32.00 BGN

The fondue is served with a garnish of stewed broccoli, cauliflower, carrots, asparagus, butter sauce with lemon, garlic, and dill.

Raclette

Raclette cheese	120 g 34.00 BGN
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Cheese is served with toasted bread slices, sausage and boiled potatoes.

Alpine style meat

Black Angus beef bon fillet	200 g 86.00 BGN
Pork bon fillet	200 g 32.00 BGN
DUC organic chicken fillet	200 g 32.00 BGN
Deer bon fillet	200 g 58.00 BGN
Homemade Black Angus veal sausages	200 g 38.00 BGN

Served on a pre-heated griddle:
you can cook the meat according to your taste.

The meat is served with a garnish of potato Röstli, pickled vegetables, cornichon pickles, ketchup, mayonnaise, and mustard.

Desserts

Dark chocolate fondue	140 g 18.00 BGN
White chocolate fondue	140 g 18.00 BGN
Milk chocolate fondue	140 g 18.00 BGN
White chocolate fondue with caramel and salt	140 g 18.00 BGN

Each chocolate fondue is served with cubes of cake, pancake rolls, or a waffle.

Chocolate fondue additions:

strawberries: 7.00 BGN^{100g}, pineapple: 5.00 BGN^{100g},
banana: 5.00 BGN^{100g}, marshmallows: 5.00 BGN^{100g},
homemade fruit candy: 6.00 BGN^{100g}

Apple pie	200 g 10.00 BGN
/served with whipped cream/	
Homemade candy	150 g 8.00 BGN
/homemade dried fruit candy and raw nuts/	
Homemade Alpine cocoa pastry	200 g 16.00 BGN
/served with raspberry meringue, fresh raspberries, blueberries, cream and milk chocolate/	

