

Salads

Mix of green salads (with optional additions) 300 g 23.00 BGN

Select a dressing:

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

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

Salad with roasted beetroot, avocado and walnuts 300 g 18.00 BGN
/roasted beet, avocado, walnuts, rocket, parsley, garlic, and honey-and-mustard dressing/

Salad with kohlrabi and Jerusalem artichoke 300 g 20.00 BGN
/kohlrabi, Jerusalem artichoke, carrot, pumpkin seeds, maple syrup, lemon, bacon, grape seed oil/

Cold Starters

A mix of cold cuts 100 g 26.00 BGN
/Swiss and Italian cold cuts served with crispy grissini /

A mix of cheeses 100 g 26.00 BGN
/Swiss and Bulgarian cheeses served with fig jam and grissini/

Cheese Fondue

Lucky Bansko cheese fondue with Franche-Comté, Emmental Grand Cru, Comté and Beaufort 180 g 40.00 BGN

Classical cheese fondue with Vacherin^(3 months), and Gruyère^(9 months) cheeses, white wine 180 g 48.00 BGN

Fondue with Emmental and Parmesan cheeses, white wine ... 180 g 32.00 BGN

Fondue with Gruyère and Emmental cheeses, white wine 180 g 36.00 BGN

Fondue with Appenzeller cheese, white wine 180 g 42.00 BGN

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

Cheese fondue additions:

Tomato concassé, shallot, mushrooms marinated in white wine, fried bacon, herbs

Meat Fondue

Oil fondue 7.00 BGN
/served with several types of meat cut into cubes/

Vegetable stoke fondue 7.00 BGN
/served with several types of finely cut meat/

You can choose the type of meat for the fondue with oil or bouillon

	with garnish	without garnish
Black Angus beef 250 g	32.00 BGN	100 g 27.00 BGN
Pork Bon fillet 250 g	20.00 BGN	100 g 15.00 BGN
Organic chicken fillet 250 g	20.00 BGN	100 g 15.00 BGN

Added to your chosen fondue, we offer a garnish of stewed broccoli, cauliflower, carrots, asparagus, pickled cucumbers, ketchup, mayonnaise and mustard



Fish fondue

Oil fondue.....			7.00 BGN
For fish and seafood:			
		with garnish	without garnish
Salmon fillet.....	250 g	26.00 BGN	100 g 21.00 BGN
Octopus.....	250 g	35.00 BGN	100 g 30.00 BGN
Royal shrimps.....	250 g	30.00 BGN	100 g 25.00 BGN

Added to your chosen fondue, we offer a garnish of stewed broccoli, cauliflower, carrots, asparagus, pickled cucumbers, lemon butter sauce, garlic and dill

Raclette

Raclette cheese	120 g	36.00 BGN
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Served with toasts, sausage and boiled potatoes

Alpine style meat

Black Angus beef bon fillet	200 g	78.00 BGN
Pork bon fillet	200 g	34.00 BGN
DUC Organic chicken fillet	200 g	34.00 BGN
Deer bon fillet	200 g	52.00 BGN
Homemade Black Angus veal sausages	200 g	40.00 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 Rösti, 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 and waffle

Chocolate fondue additions::

strawberries: 7.00 BGN^{100g}, pineapple: 5.00 BGN^{100g},
banana: 5.00 BGN^{100g}, marshmallows: 5.00 BGN^{100g},

Home-made ice-cream ball	60 g	3.00 BGN
Apple tarte Tatin	200 g	12.00 BGN
/served with a ball of home-made ice-cream/		
Alpine cake Croquant	200 g	14.00 BGN
/served with cream, fresh raspberries, blueberries and milk chocolate/		

