

MENU



Salads

Green salad mix 200 g 24 BGN
(optional additions)

Choice of dressing:

- Mustard dressing (Dijon mustard, extra virgin olive oil, lemon, vinegar, black pepper) 🥫
- Balsamic dressing (balsamic vinegar, grapeseed oil, shallot)

Salad with roasted beetroot, avocado and walnuts 🥫🐟 300 g 20 BGN

/roasted beet, avocado, walnuts, rocket, parsley, garlic, honey-and-mustard dressing/

Tomato salad with buffalo mozzarella 🥫🐟 300 g 26 BGN

/pink tomatoes, buffalo mozzarella, zucchini, house-made pesto, roasted pistachio, arugula/

Salad with goat cheese, pear and hazelnut 🥫🐟 300 g 26 BGN

/red wine poached pear, baked goat cheese, mixed greens, hazelnut croquant/



Cold Starters

Mix of cold cuts 🌾 100 g 29 BGN

/Swiss and Italian cold cuts served with crispy grissini/

Mix of cheeses 🥫🌾 100 g 29 BGN


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


Smoked salmon with potato Rösti and Appenzeller cheese 🥫🐟 250 g 37 BGN

/smoked salmon, shallot, pickled cucumbers, potato Rösti, Appenzeller cheese/

The above prices are for 1 serving of fondue.

Cheese Fondue

Lucky Bansko cheese fondue with Franche-Comté, Emmental Grand Cru, Comté and Beaufort  180 g 44 BGN

Classical cheese fondue with Vacherin (3 months) and Gruyère (9 months) cheeses, white wine  180 g 49 BGN

Fondue with Emmental and Parmesan cheeses  180 g 36 BGN

Fondue with Gruyère and Emmental cheeses  180 g 38 BGN

Fondue with Appenzeller cheese  180 g 44 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 12 BGN
/served with several types of meat, cut into cubes/

Vegetable broth fondue 10 BGN
/served with several types of thinly sliced meat/

Choice of meat for the oil or broth fondue:

Black Angus beef

• with garnish	250 g	36 BGN
• without garnish	100 g	33 BGN

Pork tenderloin

• with garnish	250 g	22 BGN
• without garnish	100 g	17 BGN

Organic chicken fillet

• with garnish	250 g	22 BGN
• without garnish	100 g	17 BGN

Garnish to the fondue of your choice:
stewed broccoli, cauliflower, carrots, asparagus, pickled cucumbers

The above prices are for 1 serving of fondue.

Fish Fondue

Oil fondue 🐟 🍤

12 BGN

/for fish and seafood/

Choice of fish and seafood for the oil fondue:

Salmon fillet 🐟

• with garnish	250 g	28 BGN
• without garnish	100 g	23 BGN

Royal shrimp 🍤

• with garnish	250 g	33 BGN
• without garnish	100 g	28 BGN

Octopus 🍤

• with garnish	250 g	38 BGN
• without garnish	100 g	33 BGN

**Garnish to the fondue of your choice:
stewed broccoli, cauliflower, carrots,
asparagus, pickled cucumbers, lemon butter
sauce, garlic, dill**



Raclette

Raclette cheese 🍷 🌾

120 g 42 BGN

/Raclette cheese, toasts, salami
and boiled potatoes/

**Beef burger with Raclette
cheese** 🍷 🍔

300 g 44 BGN

/Black Angus beef, smoked pan-
cetta, pickled cucumbers, may-
onnaise, Raclette cheese, French
fries and salad mix/

The above prices are for 1 serving of fondue.

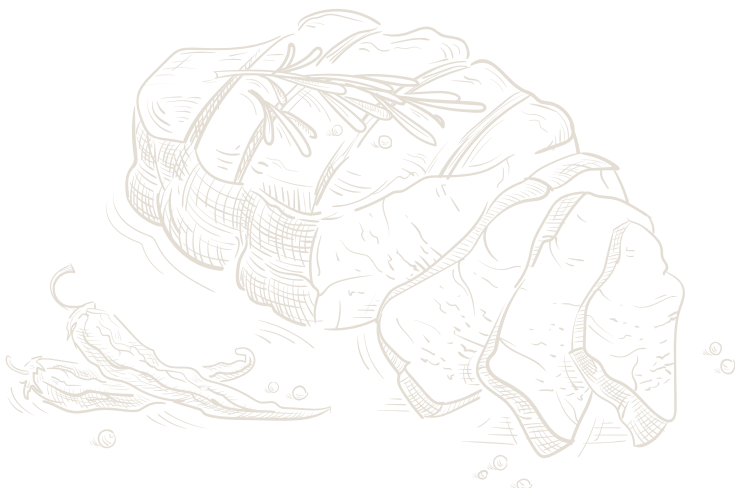


Alpine-Style Meat

Black Angus beef tenderloin	200 g	84 BGN
Pork tenderloin	200 g	37 BGN
DUC organic chicken fillet	200 g	37 BGN
Deer tenderloin	200 g	56 BGN
House-made Black Angus beef sausages	200 g	44 BGN
Herb-crusted lamb chops	200 g	42 BGN





Served on a pre-heated griddle so that you can cook the meat to your desired level of doneness

The meat is garnished with potato Rösti, pickled vegetables, cornichon pickles, ketchup, mayonnaise and mustard



The above prices are for 1 serving of fondue.

Desserts

Dark chocolate fondue 	140 g	20 BGN
White chocolate fondue 	140 g	20 BGN
Milk chocolate fondue 	140 g	20 BGN
White chocolate fondue with caramel and salt 	140 g	20 BGN

Each chocolate fondue is served with cake cubes, pancake rolls and waffle

Chocolate fondue additions:

strawberries	100 g	8 BGN
pineapple	100 g	6 BGN
banana	100 g	6 BGN
marshmallows	100 g	6 BGN



House-made ice cream ball 	60 g	4 BGN
Sorbet 	60 g	4 BGN
Apple tarte Tatin  /served with a ball of house-made ice cream/	200 g	13 BGN
Alpine cake Croquant  /served with cream, fresh raspberries, blueberries and milk chocolate/	200 g	15 BGN
Meringue with strawberries and Gruyère sauce   /house-made meringue with strawberries, milk chocolate and sauce made of Gruyère cheese and cream/	60 g	18 BGN

The above prices are for 1 serving of fondue.



ALLERGENS



Milk and dairy products



Eggs



Fish



Cereals



Honey and bee products



Nuts



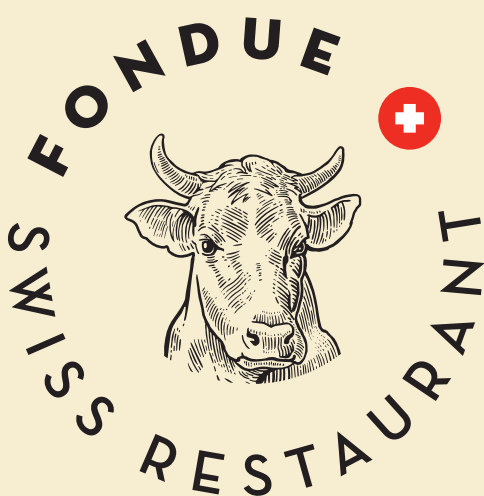
Mushrooms



Crustaceans, molluscs



Mustard



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