



DIECI x VALERE TASTING NIGHTS

TERROIR 12-COURSE TASTING MENU

PROTOCOL

DATE: Wednesday & Thursday 15th-16th May 2024

INVITATION TIME: 18:30 H

DINNER START: 19:00 H

MAX PAX: 20 Guests per night

Couvert: 400 lv. – Couvert with wine pairing: 480 lv.

SERVICE

- RESTAURANT WILL BE CLOSED FOR A LA CARTE THOSE TWO NIGHTS. SERVICE CLOSSES AT 15:00H EACH DAY.
- WATER SERVICE: WHITE WATER MINERAL OR SPARKLING 750ML
- COFFEE AND WATER SERVICE IS INCLUDED IN THE COUVERT UNLIMITED.
- IT WILL ONLY BE ONE MENU, NO VEGETARIAN OFFER NOR ANY OTHER SORT OF MODIFICATIONS TO THE MENU CAN BE MADE
- LIMITED DIETARY RESTRICTIONS CAN BE ACCOMMODATED IF INFORMED IN ADVANCE WHEN MAKING THE RESERVATION. PLEASE NOTE: TREND LIFESTYLES ARE NOT ACCOMODATED, JUST LIFE THREATENING ALLERGIES AND FOOD RESTRICTION
- RESERVATIONS CAN BE MADE FOR PARTIES OF **2 UP TO 6 GUESTS**.
- PARKING AND VALET CAN BE ORANIZED IN ADVANCE WITH OUR TEAM TO ENSURE COMFORT OF THE GUEST. PARKING IS FREE OF CHARGE.
- WELCOME SPARKLING WINE WILL BE SERVED COURTESY UPON ARRIVAL OF ALL GUESTS.

DINNER RULES: Link of house rules for the event- <https://www.dieciboutique.com/house-rules>

- PAYMENT OF THE DINNER SHOULD BE FULLY IN ADVANCE. WINE PAIRING AND OTHER BEVERAGES CAN BE DONE/ADDED DURING THE EVENT, BUT THE **FOOD COUVERT MUST BE FULLY PAID TO CONFIRM THE RESERVATION**.
- DRESS CODE: FORMAL ATTIRE OBLIGATORY:
NO SANDALS, NO EXPOSED FEET, NO SNEAKERS, NO SHORTS, NO TANK-TOPS.
- ADULT ONLY POLICY, NO CHILDREN NOR CHILDREN MENU CAN BE ACCEPTED
- NO PETS ALLOWED
- MOBILE PHONE USE WITH DISCRETION OF THE CUSTOMER.
- NO SMOKING DURING THE DINNER, WE WILL HAVE AN INTERMISSION HALF WAY THROUGH THE EVENT WHERE THE GUESTS THAT WANT TO SMOKE CAN GO OUTSIDE AT THE SUMMER GARDEN. THIS INCLUDE E-CIGARETTES, CIGARS, ETC.
- ZERO TOLERANCE OVER PREJUDICE, VULGAR DISPLAYS, SWEARING, SCREAMING, EXCESSIVE AND UNCONTROLLED ALCOHOL CONSUMPTION, VIOLENCE AND YELLING.
- NO BEVERAGES ASIDE FLAVORED WATERS AND/OR WINES WILL BE SERVED DURING THE DINNER. COFFEE AND TEAS ARE COMPLEMENTARY AT THE END OF THE MEAL. HARD ALCOHOLS CAN ONLY BE SERVED AFTER THE TASTING IS FINISHED.

TERROIR MENU

Dieci Boutique & Valere Restaurant welcome you to a Journey of Unique Bulgarian flavors.

Homemade Lavender Bread • Homemade Freshly Churned Butter

Amuse Bouche – Dieci Boutique Restaurant

Yambol Foie Gras & Pistachio Mousse • Roasted Pine Nuts • Fermented Jujube Gel

Cherni Vit – Valere Restaurant

Bulgarian Green cheese ice cream • Moravsko village Rainbow carrot • Cashew croquant • Preserved yolk

Targovishte Farms – Dieci Boutique Restaurant

Spicy Pickled Red Radish • 75 Days Aged – Cold Smoked Kashkaval Gelée • Rosehip Mayo

Stridi Kranea – Valere Restaurant

Oyster tartar • PH dressing • Fermented pepper emulsion • Garden microgreens

Mare e Monte – Dieci Boutique Restaurant

Spicy Beurre Confit Kavarna Mussels • Dill Oil • Venison Carpaccio • Jujube Mayonnaise

Acipenser – Valere Restaurant

Yoakim Gruevo Sturgeon and its caviar • Courgette's mosaic • Tamyanka split cream with herbal fennel oil

***** Intermezzo – 20 minutes *****

Cleanser – Valere Restaurant

Krokmach foam • Beet cannoli

Kozunak Gnocchi – Dieci Boutique Restaurant

Deer Ragout • Barrel Aged Mavrud Reduction

Wilderness – Valere Restaurant

Wild boar • Bone marrow Bordelaise • Gulya /zemna yabülka/ textures

Guinea Fowl - Tokachka Ballotine – Dieci Boutique Restaurant

Elenski But • Smoked Elena Kashkaval • Razgrad Forest Truffles Mornay Sauce

Pre Dessert - XXX – Valere Restaurant

Gooseberries /tsarigradsko grozde/ mousse • Green apple gelee • Pickled Celery

Main Dessert - The Spirits of the Forest – Dieci Boutique Restaurant

Porcini Ice Cream • Salty Chanterelle Ganache • Razgrad Forest Truffles Crumble

All our menus may contain the following allergens or traces of it: Gluten - Sesame - Nuts - Peanuts - Lupins - Mustard - Celery - Soy - Dairy - Eggs - Fish - Crustaceans - Shellfish and Sulphites.

ДЕГУСТАЦИОННО МЕНЮ TASTING MENU

| Dieci Boutique & Valere Restaurant welcome you to a Journey of Unique Bulgarian flavors |

BREAD & BUTTER

Homemade Lavender Bread,
Homemade Freshly Churned Butter

AMUSE BOUCHE • 10 DIECI

Yambol Foie Gras & Pistachio Mousse,
Roasted Pine Nuts, Fermented Jujube Gel

CHERNI VIT • VALERE

Bulgarian Green cheese ice cream, Moravsko village
Rainbow carrot, Cashew croquant, Preserved yolk

TARGOVISHTA FARMS • 10 DIECI

Spicy Pickled Red Radish, 75 Days Aged - Cold Smoked
Kashkaval Gelée, Rosehip Mayo

STRIDI KRANEA • VALERE

Oyster tartar, PH dressing,
Fermented pepper emulsion, Garden microgreens

MARE E MONTE • 10 DIECI

Spicy Beurre Confit Kavarna Mussels, Dill Oil,
Venison Carpaccio, Jujube Mayonnaise

ACIPENSER • VALERE

Yoakim Gruvevo Sturgeon and its caviar, Courgette's mosaic,
Tamyanka split cream with herbal fennel oil

INTERMEZZO • 20 MINUTES

CLEANSER • VALERE

Krokmach foam, Beet cannoli

KOZUNAK GNOCCHI • 10 DIECI

Deer Ragout, Barrel Aged Mavrud Reduction

WILDERNESS • VALERE

Wild boar, Bone marrow Bordelaise,
Gulya /zemna yabülka/ textures

GUINEA FOWL - TOKACHKA BALLOTINE • 10 DIECI

Elenski But, Smoked Elena Kashkaval,
Razgrad Forest Truffles Mornay Sauce

PRE DESSERT • VALERE

Gooseberries /tsarigradsko grozde/ mousse,
green apple gelee, Pickled Celery

THE SPIRITS OF THE FOREST • 10 DIECI

Porcini Ice Cream, Salty Chanterelle Ganache,
Razgrad Forest Truffles Crumble

WINE PAIRING

Franciacorta, Italy

2022 Odessos
Sauvignon Blanc

2022 Bratanov 3-Blend White
Chardonnay & Viognier & Tamyanka

2020 Odessos
Cabernet Franc

2020 Bratanov, Private reserve
Merlot

2020 Bratanov Late Harvest
Tamyanka

