

Chaîne des Rôtisseurs Inaugural Chapitre of the Bailliage de Bulgarie



La Grande Table de Bulgarie — The Forest Remembers Menu 2026

Dear friends and colleagues, today we gather for the Inaugural Chapitre of the Bailliage de Bulgarie and induction into La Chaîne des Rôtisseurs, celebrating fellowship, gastronomy and a remarkable land. Created by the hyper-seasonal and hyper-local Dieci Boutique Restaurant, La Grande Table de Bulgarie journeys through Bulgaria's regions, forests and seasons—bringing together game, truffles, mountain herbs, local harvests and ancestral flavours.

Each course honours provenance, craftsmanship and tradition, revealing contemporary Bulgarian gastronomy deeply rooted in its land and identity.

Welcome

Champagne: Moët & Chandon Impérial Brut

Truffled Wagyu Lukanka | Lemon | Potato | Rosehip

Provenance: Wagyu lukanka—Elena | Truffle—Razgrad | Lemon—Melnik | Potato—Samokov | Rosehip—Devino

Technique: Curing | infusing | roasting | caramelising | dehydrating | rehydrating | emulsifying

Notes: Savoury | earthy | aromatic | acidic | sweet

Balance: Wagyu lukanka & truffle richness meet lemon's acidity, while rosehip & honey provide controlled sweetness.

Pairing: 2023 Clos Bibliothèque, Dimyat Terre Princièrè

Balance: Bright acidity cuts Wagyu richness, while citrus, minerality and floral notes lift truffle and rosehip.

Foie Gras | Kozunak | Pistachio | Eggplant

Provenance: Foie Gras—Yambol | Kozunak—Devino | Pistachio—Petrich | Eggplant—Devino

Technique: Pâté | toasting | roasting | caramelising | reducing

Notes: Rich | buttery | nutty | smoky | sweet

Balance: Foie richness meets kozunak sweetness, while pistachio adds roasted depth; eggplant brings gentle bitterness.

Pairing: 2018 Bratanov, Merlot Private Reserve

Balance: Mature fruit softens foie richness; gentle tannins complement pistachio, sweet eggplant & toasted kozunak.

Mussels | Deer | Dill | Figs | Mayonnaise

Provenance: Mussels—Kavarna | Deer—Devino | Dill—Devino | Figs—Melnik | Mayonnaise—Devino

Technique: Crème | freezing | infusing | reducing | emulsifying

Notes: Saline | savoury | herbaceous | fruity | creamy | acidic

Balance: Mussel salinity and creaminess meet delicate deer, while dill refreshes and fig adds acidity, sweetness.

Pairing: 2022 Clos Bibliothèque, Pinot Noir L'Amphithéâtre

Balance: Fine acidity lifts mussel creaminess, while delicate red fruit connects naturally with deer and sweet fig.

Risotto | Lemon | Pecorino | Liquorice

Provenance: Carnaroli—Piemonte | Lemon—Melnik | Pecorino—Lazio | Liquorice—Ruse

Technique: Mantecatura | caramelising | ageing | dehydrating | pulverising

Notes: Creamy | saline | acidic | aromatic | bittersweet

Balance: Richness and salinity from risotto and Pecorino, cut by the lemon. Liquorice adds aromatic bitterness and length to the finish.

Pairing: 2023 Bratanov, 3-Blend White (Viognier, Chardonnay, Tamianka)

Balance: Creamy texture embraces risotto & Pecorino; aromatic complexity complements sweet lemon and liquorice.

Veal | Pork | Honey | Potato | Cacao

Provenance: Veal—Madzharovo | Pork—Devino | Honey—Devino | Potato—Samokov | Cacao—Colombia

Technique: Rillettes | roasting | puréeing | emulsifying | crushing

Notes: Rich | savoury | unctuous | sweet | earthy | bitter

Balance: Rich rillettes meets potato and honey sweetness, while bitter cacao adds dryness and balances the fat.

Pairing: 2024 Tipchenitza, Orange Vrachanski Masket

Balance: Gentle tannins cuts rich rillettes, while dried fruit and caramel notes bridge honey and bitter cacao.

Parmigiano-Reggiano | Onions | Kozunak

Provenance: Parmigiano Reggiano—Emilia-Romagna | Onion—Yambol | Kozunak—Devino

Technique: Ageing | warming | caramelising | dehydrating | emulsifying

Notes: Umami | saline | sweet | creamy | toasted | nutty

Balance: Parmigiano umami meets caramelised onion sweetness; kozunak adds toasted notes and contrasting textures.

Pairing: 2016 Moët & Chandon, Grand Vintage Brut

Balance: Gentle brightness cuts Parmigiano richness; mature toasted & nutty notes echo sweet onion and kozunak.

Porcini | Chanterelle | Truffles | Cacao

Provenance: Porcini—Devino | Chanterelle—Devino | Truffle—Razgrad | Cacao—Colombia

Technique: Caramelising | churning | lacto-fermenting | conching | dehydrating | crumbling

Notes: Sweet | earthy | fermented | umami | bitter | aromatic

Balance: Porcini sweetness meets fermented chanterelle acidity; truffle & cacao add bittersweet aromatic depth.

Pairing: 2024 Tipchenitza, Oak Barrel Gamza

Balance: Fresh red fruit lifts earthy mushrooms, while gentle spice and chocolate deepen truffle and bitter cacao.

« Vive la Chaîne ! »

All our menus may contain the following allergens or traces of it:

Honey • Gluten • Sesame • Nuts • Lupins • Mustard • Celery • Dairy • Eggs • Fish • Crustaceans • Shellfish • Sulphites