

LION ROSE



LION & ROSE

PARRILLA GRILL

TO START WITH

- OLIVES

Marinated & cow cheese 120 g V/V+

11 bgn / 5,60 €
- STRACCIATELLA

“Lutenica” jam, balsamic, olives ciabatta 135 g V/G

11 bgn / 5,60 €
- HUMUS

Hand chopped venison, spiced pine seeds, sumac, pitta 120 g O/N

12 bgn / 6,12 €

- FROM LOCAL FARMER

Smoked and cured game platter, duck rilette 300 g O

40 bgn / 20,40 €

THE LION CLASSICS

- BEEF CEASAR CARPACCIO

House dry age beef, croutons, iceberg hearts, truffle Caesarsa uce, parmesan 150 g D/F/G/O

32 bgn / 16,03 €
- PAN-FRIED FOIE GRAS ESCALOPE

Glazed apple and pear, tomato jam, pomegranate sauce 180 g A//G

32 bgn / 16,03 €

- VENISON TARTAR

Truffle mustard glaze, burrata, crusty sourdough 180 g C/G/M

38 bgn / 19,39 €

SALADS

- ICEBERG

Feta, cherry tomato, quinoa, pone seeds, potato pomegranate, red onion 180 g A/D//N/V

26 bgn / 13,27 €

- BURATTA

Olives, cherry tomato salad, marinated tomato, aged balsamic 180 g A/G/V

26 bgn / 13,27 €

- SHOPSKA

Tomato, cucumber, onion, grated white cheese, roasted chili 190 g G/V

26 bgn / 13,27 €

SOUP

- DUCK

Carrots, potato, celery, green peas sour cream 250 g G/L/A

20 bgn / 10,21 €

LION’S SIGNATURE

- YOUNG LAMB

Asparagus, broccolini, salsa verde, stracciatella 180 g G/H/L

32 bgn / 16,33 €

- WILD RABBIT MACARONI

Delicious twist of lasagna italian style ,crunchy fried, chorizo,mozzarella, napoli sauce 220 g A/C/G/C

28 bgn / 14,29 €

- WAGYU BEEF CHEEK

Slowly cooked in Mavrud wine, mashed potatoes, rosemary glaze foie gras, tomato jam 300 g G/L

42 bgn / 21,44 €

- STEAK & FRIES

Black angus rib eye ,28 days dry aged in truffle butter, cafe de Paris sauce , fries 350 g G/M

99 bgn / 50,54 €
- ADD ON: seared goose liver (20g)

14 bgn / 7,14 €

- MARINATED CHICKEN

Fresh vegetable salad, red onion, sacibeli sauce 300 g C/M

34 bgn / 17,35 €

- STEAK DIANE

Filet mignon ,porcini mushrooms, flambéing Cognac sauce 300 g G/M

42 bgn / 21,44 €

- VENISON ROSSINI STEAK

Mountain sourced venison, parrilla grilled broccolini, creamy flavored truffle sauce 250 G

69 bgn / 35,22 €

- BOURGUIGNON

Beef short ribs, winter vegetables, mushrooms, bacon 300 g A/G

42 bgn / 21,44 €

- WIENER SCHNITZEL

Clasic and Eternal, crispy veal escalope served with potato salad and lemon g A/C

42 bgn / 21,44 €

ADD ON

- CREAMY MASHED POTATOES 140 g G/V

10 bgn / 5,10 €

- CHARRED BROCCOLINI TRUFFLE CREAM 140 g G/V

10 bgn / 5,10 €

- MAC & CHEESE

cheese sauce, crunchy onion 150 g G/A

10 bgn / 5,10 €

DESSERTS

- CHOCOLATE MOUSSE

Verrines with black pepper, cardamon, strawberries 150 g V+

10 bgn / 5,10 €

- BUTTERSCOTCH TIRAMISU

Whipped mascarpone cream and coffee liqueur 150 g G//V

10 bgn / 5,10 €

- CRÈME CATALAN

Milk, sugar,egg ,pistachio 150 g G/C/V

10 bgn / 5,10 €

- BISCUIT LAYER CAKE

Traditional Grandma recipe 150 g C/G/A

10 bgn / 5,10 €

HUNT, GATHER & FEAST TOGETHER