

T&T RESTAURANT

Over the past few months I have eaten several times at T&T Restaurant in the Red Square area of Varna after it was recommended by a friend, and I recently paid a return visit at the end of July. The greeting from the staff was still of the same high standard as was the immaculate service that I had found on previous occasions, despite the fact that due to the warmer weather the restaurant itself was very busy with all the outside tables and most of the interior ones taken, luckily we had the fore-sight to book and our table was waiting.

With the outside temperature running in the mid 30's we were glad of the cool air conditioned interior in which to sit and enjoy our meal. T&T's menu offers a wide selection of dishes cooked to a high standard and beautifully presented and to be recommended are the Argentinean steaks which are some of the very best available in Varna, and when coupled with the extensive wine collection makes for an excellent meal by any standards.

If like me you are someone who enjoys wine for itself then this is THE place to come, with over 200 wines available at any time ranging from rare vintages to the more common ones T&T is an exceptional place to come and enjoy yourself. They have some very

special wines for the connoisseur including a full range of vintages ranging from 1993, 1994 and 1995 from the Gorchiva Vineyards Special Reserve collection of Cabernet Sauvignons, a single vineyard 2003 Domanitza Cabernet, a 1996 Domain Boyer Royal Reserve Cabernet, a



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1990 Stambolovo Merlot that is quite outstanding, as well as many other more modest yet very good red wines from other regions. The white and rose collections are also outstanding

with Muscat's, Chardonnay's and Traminer types all well represented including a very nice 2002 Rose Winery Limited Edition Chardonnay, excellent with fish, a Domain Boyer Royal Selection Traminer, a 2004 Barrique Early Melnik Rose and a Svishtov Winery 2004 Cabernet Rose that served chilled with a fish starter is superb.

I personally had a starter of the cauliflower salad with blue cheese sauce, very good indeed, and my companion a smoked salmon salad, also very good according to her, well she ate it all and refused to allow me even a small taster! We followed up with mushrooms from the grill stuffed with cheese shared between us. My companion for her main course had the Four Seasons Chicken Loins, which are grilled chicken loins with pickled gherkins, mushrooms, bacon and onions in a leavened cream sauce, myself I could not resist a Steak Diane but was torn between that and some of the other superb dishes on offer and was very tempted by the John Dori in Curry sauce but there is always another day.

All of this was beautifully presented and served and made the whole evening an occasion to be remembered, I can recommend T&T to all.

Organic?

The one thing that amazes most foreign nationals coming to Bulgaria is the great variety of organic foods available at all cities' markets. A very common scene is to spot an old lady selling fruit and vegetables, grown by herself in her own house's garden. Strangely enough, these organic goods are even cheaper than the modified ones, which are usually imported from neighboring countries and as a result their prices have gone up. On the other hand the taste of the organic product is quite different, full of natural goodness and one can always tell them apart.

That is why there had been a special law issued in Bulgaria,

aiming at protecting the most important foods from genetic modification. According to that injunction all modified products, sold at markets, should bare a special label saying: "this product contains genetically modified organisms", together with the distributors' names and addresses. A special permission is required for every seller to be able to present such products at the open market. The Minister of Agriculture is responsible for issuing these permissions and he is the very person who can stop the selling of any particular organically modified goods. The law also forbids entirely any modification to occur on fruits, vegetables, tobacco, wheat and oil-bearing rose as this might

be very risky for the people's health. The new regulation is aimed at preserving the local economy of the small agricultural villages and different business individuals as well as protecting all possible buyers from any organic harm.

So, if you are looking for something new, natural and tasty go to every local open-air market and look for those old ladies, selling rose-red tomatoes, colorful peppers, organic honey right from the beehives (you will recognize it by the jars with labels for anything else but honey!) and all that you need for a nice, healthy, organic meal. Enjoy!

Children's Fair

If you are a tourist visiting Varna together with your children do not miss the local people's favorite place to rest in the city. Right in the heart of the city, in the beautiful Sea Garden lies a Children's Fair. There you can have a nice cold drink in the café shop under the shades of the trees by the pond while your children can feed the ducks or ride a paddle boat. There also are bumping cars, inflatable castle and slides, bungee swing, shooting gallery, mini golf course. As all that is situated in the Sea Garden Park you do not have to worry about cars passing by or your children getting lost along the streets. So you just relax and let the nice, young members of the staff take care of your children and you!