

A Quiet Revolution in Devino, Bulgaria: Dining at Dieci Boutique Restaurant

Food Writer Calls Dieci Boutique Restaurant “Bulgaria’s Most Remarkable Dining Experience,” Praising Its Off-Grid Luxury, Zero-Waste Philosophy, and Exceptional Cuisine



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In a recent published review, culinary correspondent **Adrian Leclerc** shared a striking account of his visit to [Dieci Boutique Restaurant](#), calling the ten-seat establishment “one of the most captivating and meticulously crafted dining experiences in contemporary Europe.”

Leclerc, known for his coverage of European gastronomy and sustainable fine dining, described his arrival in Devino as “a journey into stillness.” The restaurant’s century-old stone house sits on a hillside surrounded by forest, orchards, and sweeping countryside views. “It is the kind of place,” he wrote, “where the world feels briefly paused — where hospitality, nature, and craft take center stage.”

In his review, Leclerc emphasized Dieci’s **fully off-grid operation**, noting that the restaurant generates its own energy, draws water from a private well, and follows a strict **zero-waste philosophy** guided by the principle:

“Nothing leaves the property.”

“All organic matter is transformed, returned to the land, or repurposed,” he wrote. “This is sustainability not as a marketing gesture, but as a structural, uncompromising reality.”

Leclerc expressed particular admiration for the culinary experience led by Chef Gianfranco Chiarini. His account depicts a menu shaped by immediate surroundings: wild herbs and mushrooms foraged from the forest, vegetables pulled from local organic soil, and delicate orchard fruits echoing the landscape outside the dining room. “The cooking is elegant without pretension,” said Leclerc. “Every course feels anchored in Bulgaria’s terroir yet refined through a seasoned and elegant European technique.”

One dish — a composition of roasted forest mushrooms with an aromatic woodland broth — was described as “a distillation of autumn itself.” Another — a dessert featuring orchard pears, herbs, and fermented honey — he called “quiet, thoughtful, and unforgettable.”

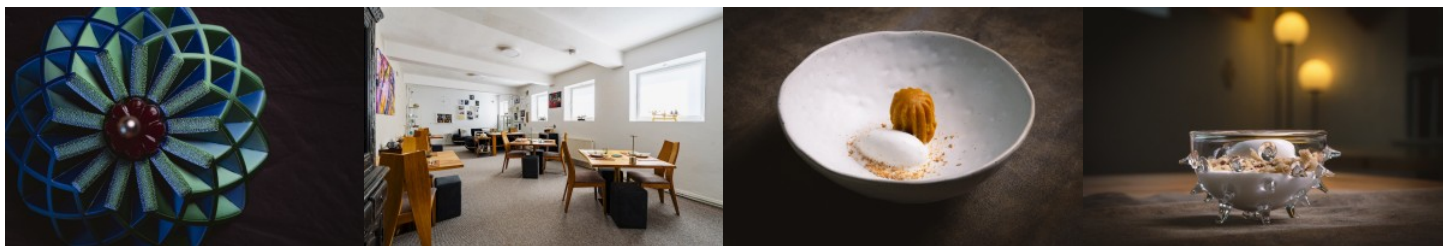
The wine pairings curated by **Anna Chiarini**, including selections from Clos Biblioteque and other premium Bulgarian producers, were highlighted as “a revelation for anyone still unaware of Bulgaria’s viticultural depth.”

Leclerc praised the hospitality as “flawless, personal, and unobtrusive,” crediting Anna and Gianfranco for creating “a dining environment that is both elevated and profoundly human.”

His review concluded with a bold statement: **“Dieci Boutique Restaurant is not only the finest dining experience I’ve encountered in Bulgaria — it is a rare European restaurant where vision, sustainability, and culinary mastery converge without compromise. A small miracle in the hills of Devino.”**

For reservations or information, visit www.dieciboutique.com

or contact the restaurant directly.



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Source : Dieci Boutique Restaurant

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