

Food critic Étienne Dubois unveils Dieci: A sustainable culinary sanctuary in the heart of Devino

Dieci Boutique Restaurant, nestled in Devino, Bulgaria, offers an almost spiritual culinary experience, shaped by intimacy, purity of flavors and a deep territorial connection.



Antonovo, Targovishte Feb 24, 2026 ([IssueWire.com](https://www.IssueWire.com)) - Dieci Boutique Restaurant, nestled in Devino, Bulgaria, offers an almost spiritual culinary experience, shaped by intimacy, the purity of flavors, and a deep connection to the land.

French food critic Étienne Dubois describes Dieci as a ten-course pilgrimage to the heart of Bulgaria's forests, orchards, and small farms, where the landscape is directly translated onto the plate. Entirely self-sufficient and based on a scientifically rigorous zero-waste system, awarded the Green Key label and the SRA Three Stars, Dieci embodies a rare fusion of hospitality, sustainability, and culinary expression.

By Étienne Dubois (French Food Critic) — Thursday, February 12, 2026 Dieci, in Devino, Bulgaria, is a restaurant that surprises as much by its apparent simplicity as by the depth of its intention. From the moment you enter, the atmosphere is unique: just ten seats, like a private circle where the relationship between guests and chefs becomes direct, almost intimate. Nothing is superfluous, nothing is left to chance. Everything seems designed to offer a complete appreciation of flavor. The cuisine is distinguished by its remarkable precision.

The ingredients come exclusively from the immediate surroundings: wild herbs gathered in the forest, vegetables from sustainable gardens, fruits harvested at their peak of ripeness, and artisanal cheeses produced by local farmers.

Each dish seems to tell a story of the surrounding landscape, with a discreet elegance that prioritizes the essential.

The technique is masterful, refined, present without ever being overpowering—a delicate balance that few restaurants manage to achieve.

What makes Dieci truly exceptional, however, is its extreme commitment to sustainability. Here, sustainability is not just talk: it is the very foundation of the establishment.

The restaurant operates entirely off-grid, produces its own energy, uses a closed-loop water system, and practices absolute zero waste. Everything is transformed, composted, and reintegrated into the environment.

This circular model, rarely applied with such precision, demonstrates exemplary consistency. The awarding of the Green Key label and the Three Stars from the Sustainable Restaurant Association will come as no surprise to anyone who has ever walked through Dieci's doors: these distinctions only confirm the seriousness and rigor of the approach.

The final conversation with the guests completes the revelation of the restaurant's philosophy—a sincere, accomplished, almost philosophical vision of what a restaurant can be when it decides to respect the world around it as much as the people it welcomes. Dieci doesn't simply offer a meal.

It offers a different way of understanding cuisine: an act of respect for the landscape, for memory, and for the past.



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