

# RESTAURANT VAPOR

*„Magic is very simple indeed ...  
all you need are several ingredients!“*

## TASTING MENU

### WHITE ADRIATIC FISH CEVICHE 4, 8, 9, 10, 11

marinated in citrus fruits / julienne red onions / quinoa chips /  
salmon roe / wasabi sesame / yuzu gel /  
wine pairing: MALVASIJA, KARAMAN 0,10l

### CRABS 1,2, 3, 6, 7, 10

crabs meat salad /one poached shrimp / cucumber carpaccio /  
avocado and pepper / grapefruit / rock samphire /  
wine pairing: MALVAZIJA PRIMA LUCE, COSSETTO 0,10l

### ROASTED BUTTERNUT PUMPKIN SOUP 1, 3, 7, 8

pumpkin oil and greek yogurt / sauteed nuts fruit / roman gnocchi of pumpkin seeds /  
wine pairing: CHARDONNAY, PROVIĆ 0,10l

### SAINT JACQUES 4, 6, 7, 9, 11, 13

tempura algae / miso cream of roasted cauliflower /  
ponzu & mango gel / daikon dashi consommé /  
wine pairing: SAUVIGNON BLANC, ŠTAMPAR 0,10l

### WHITE ADRIATIC FISH FILLET 4, 7

Argyrosomus regius fish (The Meagre fish) poached in olive oil /  
/jerusalem artichoke and peas juice / gratine cauliflower / parsley oil / olive puree/  
wine pairing: POŠIP SV. IVAN SELEKCIJA, ŠAIN 0,10l

### DEER FILLET 7, 8, 9

beetroot prepared in three ways / young spinach / blueberry gel /  
beetroot and port wine sauce /salted hazelnut /  
wine pairing: PHAROS RESERVA, PLANČIĆ 0,10l

### APPLE 7

our vision of the apple / baked, crumble, sorbet and apple espuma /  
wine pairing: PROŠEK, HEKTOROVIĆ 0,10l

*With compliments of the Hotel Bellevue  
Mate Matić  
Executive Chef*

Degustation menu: 119,50 EUR

Degustation menu with wine pairing: 170,60 EUR

A Michelin Guide Recommended Restaurant

Proud member of:



## COLD SIDE DISHES

WHITE ADRIATIC FISH CEVICHE 4, 8,9,10,11 marinated in citrus fruits / julienne red onions / quinoa chips / salmon roe / wasabi sesame / yuzu gel /	24,60 EUR
CRABS 1,2,3,6,7,10 crabs meat salad /one poached shrimp / cucumber carpaccio / avocado and pepper / grapefruit / rock samphire /	27,20 EUR
STEAK TARTARE 1, 3, 6, 7, 10 chive mayonnaise / cognac jelly / spicy yellow hollandaise sauce / onion powder /	25,20 EUR
VITELLO TONNATO 3,4,6,7,10 thinly sliced veal / tuna espuma / capers / mini red pepper / lemon oil / Dijon mustard /	25,90 EUR
BURRATA 7,14 beet and balsamic sauce / baked beets / radicchio / carmelised pecan nuts / rose hip beads /	23,20 EUR

## SOUPS

CREAMY FISH SOUP 2,4,7,9,13 thick bisque of roasted cherry tomatoes, prawns, john dory fish and brbavica clam /	12,70 EUR
ROASTED BUTTERNUT PUMPKIN SOUP 1,3,7,8 pumpkin oil and greek yogurt / sauteed nuts fruit / roman gnocchi of pumpkin seeds /	11,30 EUR

## WARM APPETIZERS

SAINT JACQUES 4,6,7,9,11,13 tempura algae / miso cream of roasted cauliflower / ponzu & mango gel / daikon dashi consommé /	26,60 EUR
DUCK FOIE GRAS 7,8,14 cooked figs in wine / leek / apple and ginger chutney / toasted hazelnuts / forest fruit /	29,20 EUR
MINI- GNOCCHI 1, 3,7 black truffle sauce / slow-cooked chicken / portobello mushrooms / truffle leaf /	23,90 EUR
DUMPLINGS 1, 2,3,7, 8,11 of prawns and ricotta cheese / saffron mousseline / white radish / black sesame cream / pistachios /	24,60 EUR
WILD MUSHROOMS RISOTTO 7,8, 9 carnaroli rice / selection of wild mushrooms / mushrooms butter / vegetables demi-glace sauce / almonds leaf /	21,20 EUR

## MAIN COURSES

FILLET OF SEA BASS 4,7,9	39,10 EUR
pan-fried fillet of sea bass / variant of yellow and orange carrots / parsnips / dill oil / dark fish sauce / radish dashi gel /	
WHITE ADRIATIC FISH FILLET 4,7	38,50 EUR
Argyrosomus regius fish (The Meagre fish) poached in olive oil / /jerusalem artichoke and peas juice / gratine cauliflower / parsley oil / olive puree/	
LOBSTER TAIL 1,2,7	46,50 EUR
gratine on butter / grilled polenta / brbavica clam velouté and bouzzara / lemon gel / broad beans /	
IBERICO DARK PORK FILLET 1,7,9	38,50 EUR
orzo and bulgur in dark veal sauce / truffle mushrooms / cream of potatoes and fermented garlic /	
LAMB RUMP STEAK 7, 9,14	41,10 EUR
confit sweet potato and celery /sweez potato mousse / asparagus / onion marmalade / parsley powder / demi-glace sauce /	
DUCK BREAST 7, 14	39,20 EUR
pumpkins millefoglie / red cabbage cream / strawberry and balsamic sauce / roasted grapes /	
DEER FILLET 7, 8, 9	42,50 EUR
beetroot prepared in three ways / young spinach / blueberry gel / beetroot and port wine sauce /salted hazelnut /	
CELERY STEAK 1, 7, 9	24,60 EUR
curry and cayenne pepper soubise sauce / ragu of asparagus, cherry tomatoes and tofu cheese / spinach / rose hip / cauliflower carpaccio /	

## DESSERTS

MILLEFOGLIE 1, 3, 5, 7, 8	11,30 EUR
crispy puff pastry / raspberry cream / macarons / berry fruit /	
SOUFFLE 3, 5, 7, 8	10,60 EUR
chocolate souffle / white chocolate caramel / Bailey's liquers ice cream /	
APPLE 7	10,60 EUR
our vision of the apple / baked, crumble, sorbet and apple espuma /	
CHOCOLATE AND CAROB 1,3,7,8	10,60 EUR
chocolate and carob mousse / hazelnut caramel / chocolate glaze / eclair filled with white chocolate and carob cream /	
SORBET 7	9,90 EUR
yogurt and wild (bitter) orange / strawberry / pineapple / passion fruit /	

ALLERGIES AND INTOLERANCE: PLEASE SPEAK TO A MEMBER OF OUR STAFF IN CASE OF FOOD ALLERGIES OR SPECIAL DIETARY NEEDS OR IF YOU WOULD LIKE TO FIND OUT MORE ABOUT OUR INGREDIENTS AND FOOD PREPARATION PROCESS.

### ALLERGENS

1 GLUTEN | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYA | 7 MILK | 8 NUTS | 9 CELERY | 10 MUSTARD | 11 SESAME | 12 LUPIN | 13 MOLLUSCS | 14 SO2

VAT INCLUDED / COUVERT INCLUDED

# RESTAURANT VAPOR

„Čarolija je doista vrlo jednostavna ...  
sve što trebate je nekoliko sastojaka!“

## DEGUSTACIJSKI MENU

### CEVICHE OD BIJELE JADRANSKE RIBE 4, 8, 9, 10, 11

mariniran u citrusima / julienne crveni luk / quinoa čips / ikra od lososa / wasabi sezam / yuzu gel /  
wine pairing: MALVASIJA, KARAMAN 0,10l

### RAKOVI 1,2, 3, 6, 7, 10

salata od mesa rakova / poširani škamp / carpaccio od krastavca / avokado i paprika / grejp / motar /  
wine pairing: MALVAZIJA PRIMA LUCE, COSSETTO 0,10l

### JUHA OD PEČENE BUTTERNUT TIKVE 1, 3, 7, 8

bučino ulje i grčki jogurt / prženi orašasti plodovi / rimski njok od sjemenki bundeve  
wine pairing: CHARDONNAY, PROVIĆ 0,10l

### JAKOVLJEVE KAPICE 4, 6, 7, 9, 11, 13

tempura od algi / miso krema od pečene cvjetače / ponzu & mango gel / daikon dashi consomme /  
wine pairing: SAUVIGNON BLANC, ŠTAMPAR 0,10l

### FILE HAME 4, 7,

hama poširana u maslinovom ulju / sok od graška i čičoke / zapečena cvjetača / ulje od peršina /  
pire od maslina /  
wine pairing: POŠIP SV. IVAN SELEKCIJA, ŠAIN 0,10l

### FILE OD JELENA 7, 8, 9,

cikla pripremljena na tri načina / mladi špinat / gel od borovnice / umak od cikle i porto vina /  
usoljeni lješnjak /  
wine pairing: PHAROS RESERVA, PLANČIĆ 0,10l

### JABUKA 7

naša vizija jabuke / pečena, crumble, sorbe i espuma od jabuke /  
wine pairing: PROŠEK, HEKTOROVIĆ 0,10l

*S poštovanjem, Šef kuhinje Hotela Bellevue  
Mate Matić  
Executive Chef*

*Degustacijski menu: 119,50 EUR*

*Degustacijski menu s preporukom vina: 170,60 EUR*

Restoran s Michelinovom preporukom

Ponosni član:



## HLADNA PREDJELA

<b>CEVICHE OD BIJELE JADRANSKE RIBE</b> 4, 8,9,10,11 mariniran u citrusima / julienne crveni luk / quinoa čips / ikra od lososa / wasabi sezam / yuzu gel /	24,60 EUR
<b>RAKOVI</b> 1,2,3,6,7,10 salata od mesa rakova / poširani škamp / carpaccio od krastavca / avokado i paprika / grejp / motar /	27,20 EUR
<b>TATARSKI BIFTEK</b> 1, 3, 6, 7, 10 majoneza od vlasca / žele od konjaka / pikantni žuti holandez / prah od luka /	25,20 EUR
<b>VITELLO TONNATO</b> 3,4,6,7,10 tanko rezana teletina / espuma od tune / kapari / mini crvene papričice / ulje od limuna / senf dijoni/	25,90 EUR
<b>BURRATA</b> 7, 14 umak od cikle i balsamica / pečena cikla / radič / karmelizirani pekan orah / perlice od šipka /	23,20 EUR

## JUHE

<b>GUSTA RIBLJA JUHA</b> 2, 4,7, 9,13 gusti bisque od pečenih mini rajčica, kozica, kovača i brbavica	12,70 EUR
<b>JUHA OD PEČENE BUTTERNUT TIKVE</b> 1,3,7,8 bučino ulje i grčki jogurt / prženi orašasti plodovi / rimski njok od sjemenki bundeve /	11,30 EUR

## TOPLA PREDJELA

<b>JAKOVLJEVE KAPICE</b> 4,6, 7, 9,11,13 tempura od algi / miso krema od pečene cvjetače / ponzu & mango gel / daikon dashi consomme /	26,60 EUR
<b>PAČJA JETRA</b> 7, 8,14 smokva kuhana u vinu / poriluk / chutney od jabuke i đumbira / tostirani lješnjaci / šumsko voće /	29,20 EUR
<b>MINI NJOKI</b> 1,3,7 umak od crnog tartufa / sporo kuhana piletina / portobello šampinjoni / listići tartufa /	23,90 EUR
<b>DUMPLINGS</b> 1, 2,3, 7, 8 ,11 od kozica i ricotte / mousseline od šafrana / bijela rotkva / krema od crnog sezama / pistaccio /	24,60 EUR
<b>RIŽOT OD ŠUMSKIH GLJIVA</b> 7,8, 9 carnaroli riža / selekcija šumskih gljiva / maslac od gljiva / demi-glace umak od povrća / listići badema/	21,20 EUR

## GLAVNA JELA

<b>FILE LUBINA</b> 4, 7,9 pečen u tavici / varijacija žute i narančaste mrkve / pastrnjak / ulje od kopra / tamni riblji umak / dashi gel od rotkve /	39,10 EUR
<b>FILE BIJELE JADRANSKE RIBE</b> 4, 7, hama poširana u maslinovom ulju / sok od graška i čičoke / zapečena cvjetača / ulje od peršina / pire od maslina /	38,50 EUR

<b>REP JASTOGA</b> 1,2,7 zapečen na maslacu / grill palenta / velute od vongola / buzara od vongola / gel od limuna / bob /	46,50 EUR
<b>IBERICO FILE OD CRNE SVINJE</b> 1,7,9 orzo i bulgur u tamnom telećem umaku / tartufi / krema od krumpira i fermentiranog češnjaka/	38,50 EUR
<b>JANJEĆI RAMSTEK</b> 7, 9,14 confitirani batat i celer / mousse od batata / šparoge / mermelada od luka / prah od peršina / demi-glace umak /	41,10 EUR
<b>PAČJA PRSA</b> 7, 14 millefoglie od bundeve / krema od crvenog kupusa / u mak od jagoda i balsamica /pečeno grožđe /	39,20 EUR
<b>FILE OD JELENA</b> 7, 8,9, cikla pripremljena na tri načina / mladi špinat / gel od borovnice / umak od cikle i porto vina / usoljeni lješnjak /	42,50 EUR
<b>ODREZAK OD CELERA</b> 1,7,9 soubise od currya i kajenske paprike / ragu od šparoga / mini rajčica i tofua / špinat / šipak / carpaccio od cvjetače /	24,60 EUR
<b>DESERTI</b>	
<b>MILLEFOGLIE</b> 1, 3, 5, 7, 8 hrskava korica od lisnatog tijesta / krema od jagoda / macarons / bobičasto voće /	11,30 EUR
<b>SOUFFLE</b> 3, 5, 7, 8 čokoladni souffle / karamel od bijele čokolade / sladoled od bailey's likera /	10,60 EUR
<b>JABUKA</b> 7 naša vizija jabuke / pečena, crumble, sorbe i espuma od jabuke /	10,60 EUR
<b>ČOKOLADA &amp; ROGAČ</b> 1,3,7,8 mousse od čokolade i rogača / karamela od lješnjaka / čokoladna glazura / eclair punjen kremom od bijele čokolade i rogača /	10,60 EUR
<b>SORBET</b> 7 jogurt i ljuta naranča / jagoda / ananas / marakuja /	9,90 EUR

ALERGIJE I INTOLERANCIJE: U SLUČAJU ALERGIJA NA ODREĐENU HRANU ILI SASTOJKE, KAO I ZA DODATNE INFORMACIJE O KORIŠTENIM SASTOJCIMA I NAČINU PRIPREME POJEDINOG JELA, MOLIMO VAS OBRATITE SE NAŠEM OSOBLJU.

**ALERGENI**

1 GLUTEN | 2 RAKOVI | 3 JAJA | 4 RIBA | 5 KIKIRIKI | 6 SOJA | 7 MLIJEKO | 8 ORAŠASTO VOĆE | 9 CELER | 10 GORUŠICA | 11 SEZAM | 12 LUPINA | 13 MEKUŠCI | 14 SO2

KUVER JE UKLJUČEN U CIJENU.

PDV JE UKLJUČEN U SVE CIJENE