

COLD SIDE DISHES

SWORDFISH CARPACCIO apples tartare/pepperdrops /lime emulsion/salmon caviar/	165,00 kn
BRIE CHEESE SALAD raspberry sweet vinegar/ wild arugula / olive oil / strawberries / dried figs /	135,00 kn
STEAK TARTARE basil bread/eggplants butter/cognac jelly/leaf of capers/	180,00 kn
SMOKED TUNA micro salad/arugula/ marinated yellow tomatoes/spicy olives/	165,00 kn
SCAMPI poached scampi in olive oil / avocado & pepper / grapefruit / balsamic vinegar	180,00 kn

SOUPS

LOBSTER BISQUE cream lobster bisque / meat cubes / spoonful of ricotta/	95,00 kn
ASPARAGUS SOUP green asparagus cream / whipped cream / flavored croutons of dark bread	70,00 kn

WARM APPETIZERS

SAINT JACQUES gratinated a la minute /black lentils with miso sauce/bacon chips/mango gel/red pepper/	185,00 kn
FOIE GRAS lightly sautéed in pan-seared / creamed baby leek / apple and papaya chutney/ reduced cherry brandy/	210,00 kn
HOMEMADE GNOCCHI black truffle sauce / diced chicken / brown mushrooms / slices of black truffle /	175,00 kn
PRAWNS brawns tails /ravioli/spinach sauce/pistachio/cherry tomatoes confit/	170,00 kn

MAIN COURSES

FILLET OF SEA BASS ratatouille vegetables / savoy cabbage leaf / essence of red pepper/rosemary oil/	235,00 kn
JOHN DORY fillet of john dory finished in Nordic butter / creamy spinach&canaroli rice / / beetroot powder / mousse of parsnip vegetable / crispy sesame / dark fish sauce/	225,00 kn
OCTOPUS roast octopus / mashed celers / dark garlic / confited beetroot / basil /	230,00 kn
A TOUCH OF TRADITION angler fish / scamp / saint Jacque / prawn / brbavica shell / scampi sauce / creamy polenta// baby broad beans/	270,00 kn

VEAL FILLET 250,00 kn
veal fillet finished in truffle oil / wild mushroom risotto / asparagus / demi glace sauce /

DUCK BREAST 235,00 kn
glazed pumpkin and fennel / strawberry and balsamic vinegar cream / fresh mint /

LAMB CHOP 240,00 kn
slow-cooked / green peas and mint purée / cauliflower cooked in saffron / shallot marmalade / lamb juice /

BEEF FILLET 275,00 kn
aged fillet / foie gras / gratinated potatoes / green asparagus / mushrooms / truffle / marsala sauce/

VEGETARIAN DISHES

VEGETARIAN SOUP 70,00 kn
rice noodles / baby leek / carrot noodles / soy dressing / diced tofu (soya cheese)

VEGETABLE RISOTTO 135,00 kn
seasonal vegetables / asparagus and carrot in tempura/ peppers sauce / cheese chips /

TOFU 145,00 kn
grilled tofu (soya cheese) in sesame / eggplant cream / seasonal vegetables / peppers gel/

DESSERTS

MILLEFOGLIE 75,00 kn
crispy puff pastry/raspberry cream/macarons/raspberry sauce/

SOUFFLE 75,00 kn
chocolate souffle/homemade pistachio ice cream/pistachio crumbs/chocolate crumble/

CHOCOLATE BALL 70,00 kn
almonds and chocolate sponge/liquor Grand Marnier/ chocolate mousse/stuffed cream /

PANACOTTA 70,00 kn
madagascar vanilla / mango puree / cinnamon / strawberry caviar /

GREEN TEA SORBET 60,00 kn
aromatic green tea sorbet / candied lime / Granny Smith apples dressing /

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.

VAT INCLUDED. / COUVERT INCLUDED.

HLADNA PREDJELA

CARPACCIO OD SABLJARKE tartar od jabuka/ crvene papričice/ emulzija od limete/kavijar od lososa/	165,00 kn
SALATA OD BRIE SIRA slatki ocat od maline/divlja rikula /maslinovo ulje /jagode /sušene smokve /	135,00 kn
TATARSKI BIFTEK kruh od bosiljka/ maslac od patlidžana/žele od konjaka/list kapara/	180,00 kn
DIMLJENA TUNA micro salata/rikula /marinirane žute rajčice /pikantne masline /	165,00 kn
ŠKAMPI poširani u maslinovom ulju / avocado & paprika / grejp / perlice od balzamica /	180,00 kn

JUHE

JUHA OD JASTOGA Gusti bisque od jastoga / kockice mesa / žličnjak od ricotte /	95,00 kn
JUHA OD ŠPAROGA Krema od zelenih šparoga / tučeno vrhnje / aromatizirani krutoni crnog kruha /	70,00 kn

TOPLA PREDJELA

JAKOVLJEVE KAPICE naglo zapečene / miso crna leća/ čips od slanine / gel od manga/crveni papar/	185,00 kn
GUŠČJA JETRA popržena u tavi / kremasti mladi poriluk / chutney od jabuka i papaje/ redukcija cherry brandy/	210,00 kn
MINI NJOKI Umak od crnog tartufa / kockice piletine /smeđi šampinjoni / listići tartufa /	175,00 kn
KOZICE Repovi kozica / ravioli/umak od špinata/ pistacio/confit od mini rajčice /	170,00 kn

GLAVNA JELA

FILE LUBINA /ratatouille povrće /list kelja /esencija crvene paprike /ulje od ruzmarina /	235,00 kn
KOVAČ file kovača završen u nordijskom maslu / kremasti špinat & carnaroli riža / /prah od cikle / mousse od pastrnjaka / hrskavo zapečen sezam / tamni riblji umak /	225,00 kn
HOBOTNICA pečeni krakovi hobotnice / pire od celera / crni češnjak / confitirana cikla / bosiljak /	230,00 kn
DODIR TRADICIJE	270,00 kn

TELEĆA PEČENICA	250,00 kn
teleći file završen u ulju od tartufa /rižot od šumskih gljiva / šparoge /demi glace /	
PAČJA PRSA	235,00 kn
glazirana bundeva l komorač / krema od jagoda i balsamica /svježa menta /	
JANJEĆI ČOP	240,00 kn
sporo kuhan /pire od graška i mente/cvjetača kuhana u šafranu /mermelada od ljutike/ janjeći sok /	
GOVEĐI FILE	275,00 kn
odležan /gušća jetra /gratinirani krumpir /zelene šparoge / gljive / tartufi / marsala umak /	
VEGETARIJANSKA JELA	
VEGETARIJANSKA JUHA	70,00 kn
rižini rezanci /mladi poriluk / rezanci od mrkve / soja umak / kockice tofu sira /	
RIŽOT OD POVRĆA	135,00 kn
sezonsko povrće / šparoge i mrkva u tempura / umak paprika / čips od sira /	
TOFU	145,00 kn
pečeni tofu u sezamu/ krema od patlidžana /sotirano sezonsko povrće /gel od paprika/	
DESERTI	
MILLEFOGLIE	75,00 kn
/hrskava korica od lisnatog tijesta/krema od malina/macarons/umak od maline/	
SOUFFLE	75,00 kn
čokoladni souffle/domaći sladoled od pistacia/mrvice od pistacia/čokoladni crumble/	
ČOKOLADNA KUGLA	70,00kn
biskvit od badema l čokolade/likier Grand Marnier/ čokoladni mousse / kremasto punjenje/	
PANACOTTA	70,00 kn
vanilija s Madagaskara / pire od manga / cimet / caviar od jagoda /	
SORBET OD ZELENOG ČAJA	60,00 kn
aromatični sorbet od zelenog čaja / kandirana limeta / preljev od Granny Smith jabuke /	

NEKI OD SASTOJAKA MOGU IZAZVATI ALERGIJSKE REAKCIJE (RIBE, RAKOVI, ŠKOLJKE, GLUTEN, JAJA, ORAŠASTI PROIZVODI, SEZAM, GORUŠICA), PA MOLIMO DA NAS O TOME
 OBAVIJESTITE. PDV JE UKLJUČEN U SVE CIJENE. KUVER JE UKLJUČEN U CIJENU.

DEGUSTACIJSKI MENU / TASTING MENU @ VAPOR RESTAURANT

CARPACCIO OD SABLJARKE / SWORDFISH CARPACCIO

tartar od jabuka/ crvene papričice/ emulzija od limete/kavijar od lososa/
apples tartare/pepperdrops /lime emulsion/salmon caviar/

JUHA OD JASTOGA / LOBSTER BISQUE

Gusti bisque od jastoga / kockice mesa / žličnjak od ricotte /
cream lobster bisque / meat cubes / spoonful of ricotta/

JAKOVLJEVE KAPICE / SAINT JACQUES

naglo zapečene / miso crna leća/ čips od slanine / gel od manga/crveni papar/
gratinated a la minute /black lentils with miso sauce/bacon chips/mango gel/red pepper/

KOVAČ / JOHN DORY

file kovača završen u nordijskom maslu / kremasti špinat & carnaroli riža /
/prah od cikle / mousse od pastirnaka / hrskavo zapečen sezam / tamni riblji umak /
fillet of john dory finished in Nordic butter / creamy spinach&canaroli rice /
/ beetroot powder / mousse of parsnip vegetable / crispy sesame / dark fish sauce/

PAČJA PRSA / DUCK BREAST

glazirana bundeva i komorač / krema od jagoda i balsamica /svježa menta /
glazed pumpkin and fennel / strawberry and balsamic vinegar cream / fresh mint /

MILLEFOGLIE / MILLEFOGLIE

/hrskava korica od lisnatog tijesta/krema od malina/macarons/umak od maline/
crispy puff pastry/raspberry cream/macarons/raspberry sauce/

S poštovanjem, Šef kuhinje Hotela Bellevue
With compliments of the Bellevue Hotel

Mate Matić
Executive Chef

Degustacijski menu / Degustation menu : 585 kn

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