

# 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 Matic  
Executive Chef*

Degustation menu: 119,50 eur / 900.37 hrk

Degustation menu with wine pairing: 170,60 eur / 1.285,38 hrk

**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 / 185,35 HRK
CRABS 1,2,3,6,7,10 crabs meat salad /one poached shrimp / cucumber carpaccio / avocado and pepper / grapefruit / rock samphire /	27,20 EUR / 204,94 HRK
STEAK TARTARE 1, 3, 6, 7, 10 chive mayonnaise / cognac jelly / spicy yellow hollandaise sauce / onion powder /	25,20 EUR / 189,97 HRK
VITELLO TONNATO 3,4,6,7,10 thinly sliced veal / tuna espuma / capers / mini red pepper / lemon oil / Dijon mustard /	25,90 EUR / 195,14 HRK
BURRATA 7,14 beet and balsamic sauce / baked beets / radicchio / carmelised pecan nuts / rose hip beads /	23,20 EUR / 174,80 HRK

## 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 / 95,69 HRK
ROASTED BUTTERNUT PUMPKIN SOUP 1,3,7,8 pumpkin oil and greek yogurt / sauteed nuts fruit / roman gnocchi of pumpkin seeds /	11,30 EUR / 85,14 HRK

## 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 / 200,42 HRK
DUCK FOIE GRAS 7,8,14 cooked figs in wine / leek / apple and ginger chutney / toasted hazelnuts / forest fruit /	29,20 EUR / 220,00 HRK
MINI- GNOCCHI 1, 3,7 black truffle sauce / slow-cooked chicken / portobello mushrooms / truffle leaf /	23,90 EUR / 180,07 HRK
DUMPLINGS 1, 2,3,7, 8,11 of prawns and ricotta cheese / saffron mousseline / white radish / black sesame cream / pistachios /	24,60 EUR / 185,35 HRK
WILD MUSHROOMS RISOTTO 7,8, 9 carnaroli rice / selection of wild mushrooms / mushrooms butter / vegetables demi-glace sauce / almonds leaf /	21,20 EUR / 159,73 HRK

## MAIN COURSES

FILLET OF SEA BASS 4,7,9	39,10 EUR / 294,59 HRK
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 / 290,07 HRK
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 / 350,35 HRK
gratine on butter / grilled polenta / brbavica clam velouté and bouzzara / lemon gel / broad beans /	
IBERICO DARK PORK FILLET 1,7,9	38,50 EUR / 290,07 HRK
orzo and bulgur in dark veal sauce / truffle mushrooms / cream of potatoes and fermented garlic /	
LAMB RUMP STEAK 7, 9,14	41,10 EUR / 309,66 HRK
confit sweet potato and celery /sweez potato mousse / asparagus / onion marmalade / parsley powder / demi-glace sauce /	
DUCK BREAST 7, 14	39,20 EUR / 295,35 HRK
pumpkins millefoglie / red cabbage cream / strawberry and balsamic sauce / roasted grapes /	
DEER FILLET 7, 8, 9	42,50 EUR / 320,22 HRK
beetroot prepared in three ways / young spinach / blueberry gel / beetroot and port wine sauce /salted hazelnut /	
CELERY STEAK 1, 7, 9	24,60 EUR / 185,34 HRK
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 / 85,13 HRK
crispy puff pastry / raspberry cream / macarons / berry fruit /	
SOUFFLE 3, 5, 7, 8	10,60 EUR / 79,86 HRK
chocolate souffle / white chocolate caramel / Bailey's liquers ice cream /	
APPLE 7	10,60 EUR / 79,86 HRK
our vision of the apple / baked, crumble, sorbet and apple espuma /	
CHOCOLATE AND CAROB 1,3,7,8	10,60 EUR / 79,86 HRK
chocolate and carob mousse / hazelnut caramel / chocolate glaze / eclair filled with white chocolate and carob cream /	
SORBET 7	9,90 EUR / 74,59 HRK
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

Dual Display and Euro Pricing - according to the Euro Adoption Act as official currency in the Republic of Croatia, Adriatic Luxury Hotels j.s.c. has legal requirement to implement dual pricing display including both Kunas and Euros pricing as of September 5th, 2022, till December 31st, 2023, implementing fixed currency exchange (1 EUR - 7,53450 HRK). All amounts will be rounded and presented according to the legislation in place. In the period of dual display, the amount of currency still not official of the time of display will serve for information purposes only.

# 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 / 900,37 hrk*

*Degustacijski menu s preporukom vina :170,60 eur / 1.285,38 hrk*

Restoran s Michelinovom preporukom

Ponosni član:



## HLADNA PREDJELA

- CEVICHE OD BIJELE JADRANSKE RIBE** 4, 8,9,10,11 24,60 EUR / 185,35 HRK  
mariniran u citrusima / julienne crveni luk / quinoa čips / ikra od lososa / wasabi sezam / yuzu gel /
- RAKOVI** 1,2,3,6,7,10 27,20 EUR / 204,94 HRK  
salata od mesa rakova / poširani škamp / carpaccio od krastavca / avokado i paprika / grejp / motar /
- TATARSKI BIFTEK** 1, 3,6, 7, 10 25,20 EUR / 189,87 HRK  
majoneza od vlasca / žele od konjaka / pikantni žuti holandez / prah od luka /
- VITELLO TONNATO** 3,4,6,7,10 25,90 EUR / 195,14 HRK  
tanko rezana teletina / espuma od tune / kapari / mini crvene papričice / ulje od limuna / senf dijon/
- BURRATA** 7, 14 23,20 EUR / 174,80 HRK  
umak od cikle i balsamica / pečena cikla / radič / karmelizirani pekan orah / perlice od šipka /

## JUHE

- GUSTA RIBLJA JUHA** 2, 4,7, 9,13 12,70 EUR / 95,69 HRK  
gusti bisque od pečenih mini rajčica, kozica, kovača i brbavica
- JUHA OD PEČENE BUTTERNUT TIKVE** 1,3,7,8 11,30 EUR / 85,14 HRK  
bučino ulje i grčki jogurt / prženi orašasti plodovi / rimski njok od sjemenki bundeve /

## TOPLA PREDJELA

- JAKOVLJEVE KAPICE** 4,6, 7, 9,11,13 26,60 EUR / 200,42 HRK  
tempura od algi / miso krema od pečene cvjetače / ponzu & mango gel / daikon dashi consomme /
- PAČJA JETRA** 7, 8,14 29,20 EUR / 220,00 HRK  
smokva kuhana u vinu / poriluk / chutney od jabuke i đumbira / tostirani lješnjaci / šumsko voće /
- MINI NJOKI** 1,3,7 23,90 EUR / 180,07 HRK  
umak od crnog tartufa / sporo kuhana piletina / portobello šampinjoni / listići tartufa /
- DUMPLINGS** 1, 2,3, 7, 8, 11 24,60 EUR / 185,35 HRK  
od kozica i ricotte / mousseline od šafrana / bijela rotkva / krema od crnog sezama / pistaccio /
- RIŽOT OD ŠUMSKIH GLJIVA** 7,8, 9 21,20 EUR / 159,73 HRK  
carnaroli riža / selekcija šumskih gljiva / maslac od gljiva / demi-glace umak od povrća / listići badema/

## GLAVNA JELA

- FILE LUBINA** 4, 7,9 39,10 EUR / 294,59 HRK  
pečen u tavici / varijacija žute i narančaste mrkve / pastrnjak / ulje od kopra / tamni riblji umak / dashi gel od rotkve /
- FILE BIJELE JADRANSKE RIBE** 4, 7, 38,50 EUR / 290,07 HRK  
hama poširana u maslinovom ulju / sok od graška i čičoke / zapečena cvjetača / ulje od peršina / pire od maslina /

<b>REP JASTOGA</b> 1,2,7	46,50 EUR / 350,35 HRK
zapečen na maslacu / grill palenta / velute od vongola / buzara od vongola / gel od limuna / bob /	
<b>IBERICO FILE OD CRNE SVINJE</b> 1,7,9	38,50 EUR / 290,07 HRK
orzo i bulgur u tamnom telećem umaku / tartufi / krema od krumpira i fermentiranog češnjaka/	
<b>JANJEĆI RAMSTEK</b> 7, 9,14	41,10 EUR / 309,66 HRK
confitirani batat i celer / mousse od batata / šparoge / mermelada od luka / prah od peršina / demi-glace umak /	
<b>PAČJA PRSA</b> 7, 14	39,20 EUR / 295,35 HRK
millefoglie od bundeve / krema od crvenog kupusa / umak od jagoda i balsamica /pečeno grožđe /	
<b>FILE OD JELENA</b> 7, 8,9,	42,50 EUR / 320,22 HRK
cikla pripremljena na tri načina / mladi špinat / gel od borovnice / umak od cikle i porto vina / usoljeni lješnjak /	
<b>ODREZAK OD CELERA</b> 1,7,9	24,60 EUR / 185,34 HRK
soubise od currya i kajenske paprike / ragu od šparoga, mini rajčica i tofua / špinat / šipak / carpaccio od cvjetače /	

## DESERTI

<b>MILLEFOGLIE</b> 1, 3, 5, 7, 8	11,30 EUR / 85,13 HRK
hrskava korica od lisnatog tijesta / krema od jagoda / macarons / bobičasto voće /	
<b>SOUFFLE</b> 3, 5, 7, 8	10,60 EUR / 79,86 HRK
čokoladni souffle / karamel od bijele čokolade / sladoled od bailey's likera /	
<b>JABUKA</b> 7	10,60 EUR / 79,86 HRK
naša vizija jabuke / pečena, crumble, sorbe i espuma od jabuke /	
<b>ČOKOLADA &amp; ROGAČ</b> 1,3,7,8	10,60 EUR / 79,86 HRK
mousse od čokolade i rogača / karamela od lješnjaka / čokoladna glazura / eclair punjen kremom od bijele čokolade i rogača /	
<b>SORBET</b> 7	9,90 EUR / 74,59 HRK
jogurt i ljuta naranča / jagoda / ananas / marakuja /	

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

DVOJNO ISKAZIVANJE CIJENA - SUKLADNO ZAKONU O UVOĐENJU EUR KAO SLUŽBENE VALUTE U REPUBLIKU HRVATSKU, JADRANSKI LUKSUZNI HOTELI D.D. U OBVEZI JE TIJEKOM TRAJANJA RAZDOBLJA DVOJNOG ISKAZIVANJA CIJENA (5. RUJNA 2022. DO 31. PROSINCA 2023.G.) ISKAZIVATI CIJENU USLUGE U EURU I KUNI, A UZ PRIMJENU FIKSNOG TEČAJA KONVERZIJE (1EUR-7,53450 HRK) I UZ PRAVILA ZA PRERAČUNAVANJE I ZAOKRUŽIVANJE. U RAZDOBLJU DVOJNOG ISKAZIVANJA NOVČANI ISKAZI VRIJEDNOSTI U VALUTI KOJA NIJE SLUŽBENA VALUTA SAMO SU INFORMATIVNOG KARAKTERA.