

RESTAURANT VAPOR

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

TASTING MENU

AMUSE- BOUCHE 1, 4, 7, 14

wine pairing: TERRA FALCONIS, ERDORO 0,10l

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

crab meat salad /citrus mayonnaise / cucumber carpaccio /
red grapefruit / caviar

wine pairing: MALVAZIJA, KOZLOVIĆ 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

SQUID 1, 4, 6, 7, 10, 13

slow-cooked squid / yuzu mango emulsion / crispy orzo / salmon roe / sea asparagus / cuttlefish ink and chili
aioli

wine pairing: SAUVIGNON BLANC, ERDORO 0,10l

SEA BASS 4, 7

olive oil confit sea bass fillet / pea and Jerusalem artichoke jus / roasted cauliflower / parsley oil / olive purée /
tobiko

wine pairing: POŠIP SV. IVAN SELEKCIJA, ŠAIN 0,10l

WAGYU 1, 7, 9, 14

wagyu striploin (A5) / orzo and bulgur cooked in veal stock / grated black truffle

wine pairing: TERAN, BENVENUTI 0,10l

PRE-DESSERT 1, 7, 14

REINTERPRETATION OF CHEESE PLATE 3, 7, 11

baked young cheese mousse / almond espuma / dark honey / cracker / dried fig gel

wine pairing: MUŠKAT, KOZLOVIĆ 0,10l

PETIT FOURS 1, 7, 8

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

Degustation menu: 129,50 EUR

Degustation menu with wine pairing: 180,50 EUR

A Michelin Guide Recommended Restaurant

Proud member of:



COLD SIDE DISHES

SCALLOPS 4, 10, 11, 13	29,60 EUR
lime-marinated / quinoa crisps / tobiko / wasabi sesame / yuzuÐapple gel / Granny Smith apple carpaccio	
PRAWN ROLL 2, 4, 6, 7	31,80 EUR
mascarpone and lime mousse / green kimchi gazpacho / caviar / red grapefruit sauce	
VENISON TARTARE 1, 3, 4, 6, 7, 10	28,60 EUR
blueberry gel / fermented radish / sriracha Hollandaise / onion powder / mustard seeds	
VITELLO TONNATO 3, 4, 6, 7, 10	28,80 EUR
thinly sliced veal / tuna espuma / capers / mini red pepper / lemon oil / Dijon mustard	
GARDEN JEWELS 7, 14	25,20 EUR
burrata foam / confit cherry tomatoes / roasted beetroot / avocado / asparagus / pomegranate pearls /beetroot powder	

SOUPS

BOUILLABAISSSE 2, 4, 7, 9, 13	14,20 EUR
sea bass and John Dory fish soup / prawn tails / mussels	
ROASTED BUTTERNUT PUMPKIN SOUP 1, 3, 7, 8	12,50 EUR
pumpkin oil and Greek yogurt / sauteed nuts fruit / Roman gnocchi of pumpkin seeds	

WARM APPETIZERS

SQUID 1, 4, 6, 7, 10, 13	29,20 EUR
slow-cooked squid / yuzuÐmango emulsion / crispy orzo / salmon roe / sea asparagus / cuttlefish ink and chili aioli	
DUMPLINGS 1, 2, 3, 7, 11	27,20 EUR
of prawns and ricotta cheese / saffron mousseline / fermented radish / black sesame / light chili sauce	
DUCK FOIE GRAS 7,8,14	30,20 EUR
apple and ginger chutney /strawberry and balsamic sauce / toasted brioche / forest fruit	
WAGYU (A5) 1, 3, 5, 6, 7	32,60 EUR
seared briefly, thinly sliced / sushi rice / teriyaki peanuts / yuzu pearls / miso cauliflower purée / daikon dashi consommé	
WILD MUSHROOM RISOTTO 7, 8, 9, 10, 14	26,80 EUR
carnaroli rice / wild mushrooms / mushroom butter / grated black truffle / toasted almond flakes	

MAIN COURSES

MONKFISH 4, 6, 7, 8, 9 marinated and pan-seared / baby carrots and dashi gel / roasted celery cream / dill oil / brussels sprout leaves / crispy hazelnuts / dark fish sauce	44,30 EUR
SEA BASS 4, 7 olive oil confit sea bass fillet / pea and Jerusalem artichoke jus / roasted cauliflower / parsley oil / olive purée / tobiko	43,50 EUR
LOBSTER & CUTTLEFISH 1, 2, 3, 7, 13 lightly cooked in butter / cuttlefish ravioli / cauliflower foam / bisque / lemon gel / samphire	58,60 EUR
BLACK PORK CHEEKS 1, 7, 9, 14 24-hour braised in dark veal sauce / spinach / parsnip / crispy millefeuille potato	43,20 EUR
LAMB RUMP STEAK 7, 9, 14 confit sweet potato and celery /sweet potato mousse / asparagus / onion purée / parsley powder / demi-glace sauce	44,60 EUR
BEEF FILLET 7, 9, 14 pumpkin variations / grilled artichoke / celery gel / potato fondant / black wine jus	45,40 EUR
WHISPERS OF THE GARDEN 1, 6, 7, 9 curry soubise / baby carrots / celeriac medallions / artichoke flower / smoked tofu espuma / fermented daikon / green oil	28,60 EUR

SPECIAL OFFER

CAVIAR SELECTION

IMPERIAL BAERII 4 (20 gr) firm grain texture /aromatic / nutty flavour /	66,20 EUR
IMPERIAL OSSETRA SELECTION 4 (20 gr) fine grain texture / creamy / aromatic /	77,00 EUR
IMPERIAL FINE BELUGA 4 (20 gr) Huso Huso sturgeon / rich aromas / large grain /	165,50 EUR

ALL CAVIARS ARE SERVED WITH BLINI (HOMEMADE MINI PANCAKES) AND CREME FRAICHE 1,3,7

OUR RECOMMENDATION WITH CAVIAR IS A GLASS OF CHAMPAGNE OR SPARKLING WINE

DESSERTS

REINTERPRETATION OF CHEESE PLATE 3, 7, 11 baked young cheese mousse / almond espuma / dark honey / cracker / dried fig gel	12,00 EUR
PAVLOVA 1, 3, 7 white chocolate and fermented green pepper cream / raspberry and ginger sauce / chocolate crumble / ginger ice cream	11,80 EUR
APPLE 7 baked apple / apple crumble / apple sorbet / apple espuma	11,40 EUR

CHOCOLATE 2.0 3, 7, 8	12,60 EUR
various chocolate textures / white chocolate popcorn / hazelnut cream / ice cream	
SORBET 7	10,50 EUR
yogurt and wild (bitter) orange / strawberry / pineapple / passion fruit	
LOCAL CHEESE TASTING 3, 7, 8	16,60 EUR
carefully selected cheeses from small local producers/ fig salsa	

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

ZALOGAJ DOBRODOŠLICE 1, 4, 7, 14

odabrana vinska selekcija: TERRA FALCONIS , ERDORO 0,10l

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

salata od mesa rakova / majoneza od citrusa / carpaccio od krastavca / crveni grejp / kavijar
odabrana vinska selekcija: MALVAZIJA, KOZLOVIĆ 0,10l

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

bučino ulje i grčki jogurt / tostirani orašasti plodovi / rimski njok od sjemenki bundeve
odabrana vinska selekcija : CHARDONNAY, PROVIĆ 0,10l

LIGNJI 1, 4, 6, 7, 10, 13

sporo kuhani lignji / yuzu mango emulzija / hrskavi orzo / ikra od lososa / morske šparoge /
aioli od crnila sipe i čilija
odabrana vinska selekcija: SAUVIGNON BLANC, ERDORO 0,10l

LUBIN 4, 7,

file konfitiran u maslinovom ulju / sok od graška i čičoke / zapečena cvjetača / ulje od peršina /
pire od maslina / tobiko
odabrana vinska selekcija: POŠIP SV. IVAN SELEKCIJA, ŠAIN 0,10l

WAGYU 1, 7, 9, 14

wagyu striploin (A5) odrezak / orzo i bulgur kuhani u telećem temeljcu / ribani crni tartuf /
odabrana vinska selekcija: TERAN , BENVENUTI 0,10l

PREDESERT 1, 7, 14

REINTEPRETACIJA PLATE SIRA 3, 7, 11

pečeni mousse od mladog sira / espuma od badema / tamni med / kreker /
gel od suhih smokava
odabrana vinska selekcija: MUŠKAT, HEKTOROVIĆ 0,10l

SLATKI ZALOGAJI 1, 7, 8

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

Degustacijski menu: 129,50 EUR

Degustacijski menu s preporukom vina : 180,50 EUR

Restoran s Michelinovom preporukom

Ponosni član:



HLADNA PREDJELA

JAKOBOVE KAPICE 4, 10, 11, 13 marinirane u limeti / quinoa čips / tobiko / wasabi sezam / yuzu - jabuka gel / carpaccio od Granny Smith jabuke	29,60 EUR
ROLICA OD KOZICA 2, 4, 6, 7 mousse od mascarponea i limete / kimchi zeleni gaspacho / kavijar / salsa od crvenog grejpa	31,80 EUR
TARTAR OD JELENA 1, 3, 4, 6, 7, 10 gel od borovnice / fermentirana rotkvica / sriracha Hollandaise / prah od luka / sjemenke gorušice	28,60 EUR
VITELLO TONNATO 3, 4, 6, 7, 10 tanko rezan file od teletine / espuma od tune / kapari / mini crvene papričice / ulje od limuna / Dijon senf	28,80 EUR
VRTNI DRAGULJI 7, 14 pjenica od burrate / confit mini rajčice / pečena cikla / avocado / šparoge / perlice od šipka / prah od cikle	25,20 EUR

JUHE

BOUILLABAISSSE 2, 4, 7, 9, 13 riblja juha od lubina i kovača / rep kozica / dagnje	14,20 EUR
JUHA OD PEČENE BUTTERNUT TIKVE 1, 3, 7, 8 bučino ulje i grčki jogurt / prženi orašasti plodovi / rimski njok od sjemenki bundeve	12,50 EUR

TOPLA PREDJELA

LIGNJI 1, 4, 6, 7, 10, 13 sporo kuhani lignji / yuzu mango emulzija / hrskavi orzo / ikra od lososa / morske šparoga / aioli od crnila sipe i čilija	29,20 EUR
DUMPLINGS 1, 2, 3, 7, 11 punjeni kozicama i ricottom / mousseline od šafrana / fermentirana rotkva / crni sezam / lagani umak od čilija	27,20 EUR
PAČJA JETRA 7, 8, 14 chutney od jabuke i đumbira / umak od jagoda i balsamica / tostirani brijoš / šumsko voće	30,20 EUR
WAGYU (A5) 1, 3, 5, 6, 7 kratko pečen, tanko narezan / sushi riža / teriyaki kikiriki / yuzu perlice / miso cvjetača pire / daikon dashi consomme	32,60 EUR
RIŽOT OD ŠUMSKIH GLJIVA 7, 8, 9, 10, 14 carnaroli riža / šumske gljive / maslac od gljiva / ribani crni tartuf / tostirani listići badema	26,80 EUR

GLAVNA JELA

GRDOBINA 4, 6, 7, 8, 9 marinirana i kratko pečena u tavici / mini mrkva i dashi gel / krema od pečenog celera / ulje od kopra / listovi prokulice / hrskavi lješnjaci / tamni riblji umak	44,30 EUR
LUBIN 4, 7 file konfitiran u maslinovom ulju / sok od graška i čičoke / zapečena cvjetača / ulje od peršina / pire od maslina / tobico	43,50 EUR

JASTOG & SIPA 1, 2, 3, 7, 13	58,60 EUR
lagano kuhan u maslacu / ravioli od sipe / pjenica od cvjetače / bisk / gel od limuna / salikornija	
OBRAZI OD CRNE SVINJE 1, 7, 9, 14	43,20 EUR
24 sata kuhani u tamnom telećem umaku / špinat/ pastrnjak / hrskavi millefoglie krumpir	
JANJEĆI RAMSTEK 7, 9, 14	44,60 EUR
confitirani batat i celer / mousse od batata / šparoge / pire od luka / prah od peršina / demi-glace umak	
GOVEĐI FILE 7, 9, 14	45,40 EUR
varijacije bundeve / artičoka grill / celer gel / foundant krumpir / sok od crnog vina /	
ŠAPTAJI VRTA 1, 6, 7, 9	28,60 EUR
curry soubise / mini mrkva / medaljoni od celera / cvijet artičoke / espuma od dimljenog tofua / fermentirani daikon / zeleno ulje	

POSEBNA PONUDA

SELEKCIJA KAVIJARA

IMPERIAL BAERII 4 (20 gr)	66,20 EUR
čvrsta zrnata tekstura /aromatičan / orašasti okus /	
IMPERIAL OSSETRA SELECTION 4 (20 gr)	77,00 EUR
fino zrnata tekstura / kremoznost / aromatičan /	
IMPERIAL FINE BELUGA 4 (20 gr)	165,50 EUR
Huso Huso jesetra / bogata aroma / velika zrnca /	

KAVIJARE POSLUŽUJEMO S DOMAĆIM SLANIM MINI PALAĆINKAMA (BLINIMA)
I CREME FRAICHE SIROM 1,3,7

NAŠA PREPORUKA UZ KAVIJAR JE ČAŠA ŠAMPANJCA ILI PJENUŠCA

DESERTI

REINTEPRETACIJA PLATE SIRA 3, 7, 11	12,00 EUR
pečeni mouse od mladog sira / espuma od badema / tamni med / kreker / gel od suhih smokava	
PAVLOVA 1, 3, 7	11,80 EUR
krema od bijele čokolade i fermentiranog zelenog papra / umak od maline i đumbira / čokoladni crumble / sladoled od đumbira	
JABUKA 7	11,40 EUR
pečena jabuka / crumble od jabuke /, sorbe od jabuke /espuma od jabuke	
ČOKOLADA 2.0 3, 7, 8	12,60 EUR
razne texture čokolade / kokice od bijele čokolade / krema od lješnjaka / sladoled	
SORBET 7	10,50 EUR
jogurt i ljuta naranča / jagoda / ananas / marakuja	

DEGUSTACIJA LOKALNIH SIREVA 3, 7, 8
pažljivo odabrani sirevi malih lokalnih proizvođača /salsa od smokava

16,60 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