

FOUR-COURSE TASTING MENU

TARTARE OF SEA BASS WITH SPICY APPLE, AVOCADO AND SMOKED SALMON

ROSE, TOMAC 0,10l

SPINACH SOUP WITH SHEEP MILK CHEESE CUBES

MALVAZIJA, MATOŠEVIĆ 0,10l

PIPER FISH FILLET SERVED ON A MANGO CREAM WITH BLACK RICE AND PAPAYA

POŠIP, KORTAKATARINA 0,10l

FRUIT SORBET; RASPBERRY; MANGO AND APPLE SORBET

MUŠKAT, MARIJAN ARMAN 0,10l

DEGUSTATION MENU: 385 kn | WINE PAIRING MENU: 615 kn

EIGHT-COURSE TASTING MENU

TARTARE OF SEA BASS WITH SPICY APPLE, AVOCADO AND SMOKED SALMON

ROSE, TOMAC 0,10l

MUSHROOM SOUP SERVED WITH CRÈME FRAICHE AND TRUFFLE OIL

MALVAZIJA, MATOŠEVIĆ 0,10l

WARM SHRIMP SALAD WITH ZUCCHINI AND CARROTS

CHARDONNAY PROVIĆ 0,10l

ROASTED FILLET OF JOHN DORY SERVED ON ROCKET RISOTTO WITH BEETROOT AND GINGER SAUCE

POŠIP, KORTAKATARINA 0,10l

YOGHURT SORBET

LAMB MEATBALLS WITH PISTACHIO IN POMEGRANATE AND ORANGE SAUCE, POLENTA AND SUN-DRIED TOMATOES

DINGAČ, SKARAMUČA 0,10l

ROAST DUCK BREAST SERVED WITH POACHED PEAR IN RED WINE STUFFED WITH MASHED RASPBERRIES WITH STRAWBERRY AND BALSAMIC VINEGAR CREAM

ZLATAN CRLJENAK-ZINFANDEL, PLENKOVIĆ 0,10l

ICE BELLEVUE

PROŠEK, HEKTOROVIĆ 0,10l

DEGUSTATION MENU: 585 kn | WINE PAIRING MENU: 950 kn

*With compliments of the Bellevue Hotel
Executive Chef
Saša Računica*

COLD APPETIZERS

CARPACCIO

Monkfish carpaccio with caviar vinaigrette served atop Sicilian eggplant stew

165 kn

TARTARE OF SEA BASS

Tartare of sea bass with spicy apple, avocado and smoked salmon.

160 kn

SALAD WITH BOILED QUAIL EGGS

Boiled quail eggs served on a lamb's lettuce salad with roasted prosciutto and fresh pomegranate

105 kn

FRESH OYSTERS FROM STON BAY

25 kn per oyster

BRIE CHEESE SALAD

Brie cheese salad with strawberries and dried figs and reduced balsamic vinegar.

125 kn

CHICKEN SALAD

Roast chicken with black sesame seeds served on marinated baked vegetables and a bouquet of arugula.

125 kn

SMOKED TUNA

"Smoked ham from the sea" served on a salad of rocket (arugula), radicchio and lettuce with extra virgin olive oil

155 kn

SCAMPI

Poached scampi served on a salsa of avocado and roasted peppers

180 kn

SOUPS

COLD AVOCADO SOUP

70 kn

LOBSTER BISQUE

95 kn

SPINACH SOUP

50 kn

ASPARAGUS SOUP

65 kn

VEGETARIAN SOUP

70 kn

WARM APPETIZERS

SAINT JACQUES

Saint Jacques in ginger and cabbage sauce with julienne bell pepper.

185 kn

FOIE GRAS

Pan-seared foie gras served with braised lentil and creamed baby leek with sherry vinegar sauce

210 kn

HOMEMADE GNOCCHI

Gnocchi in black truffle sauce with diced chicken and brown mushrooms, garnished with slices of black truffle.

175 kn

GRILLED PRAWNS

Grilled prawns served atop a pyramid of dark polenta with flambéed cherry tomato cream sauce

155 kn

WARM PRAWN SALAD

Warm zucchini, carrot and prawn salad with wild orange sauce

155 kn

TOFU CHEESE

Fried tofu (soya cheese) served with seasonal vegetables and seasoned with soy sauce and sesame seeds

140 kn

VEGETABLE RISOTTO

Risotto of seasonal vegetables with asparagus and carrots in tempura.

135 kn

MAIN COURSES

COD FILLET

Cooked fillet of cod served with leek and potato

190 kn

FILLET OF SEA BASS

Pan-fried fillet of sea bass with mashed potatoes, Dijon mustard and ratatouille niçoise (peppers, eggplant and zucchini in sweet red pepper reduction)

235 kn

PIPER FISH FILLET

Piper fish fillet served on a mango cream with black rice and papaya.

200 kn

FILLET OF JOHN DORY

Roasted fillet of John Dory served on rocket risotto with beetroot and ginger sauce.

215 kn

BAKED ANGLER FISH

Baked angler served with mashed broccoli and vanilla sauce

260 kn

ROASTED OCTOPUS

Roasted Octopus Served with Black Beans, Sautéed Beetroot and Orange Dust Powder

230 kn

LOBSTER

Baked lobster with black noodles, cherry tomatoes and fresh broad beans.

245 kn

LAMB DUMPLINGS

Lamb Meatballs with Pistachio in Pomegranate and Orange Sauce, Polenta with Sun-Dried Tomatoes

220 kn

VEAL FILLET

Whole veal fillet poached in truffle oil served atop wild mushroom risotto with garnished asparagus spears.

245 kn

DUCK BREAST

Roast duck breast served with poached pear in red wine stuffed with mashed raspberries with strawberry and balsamic vinegar cream.

230 kn

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LAMB CHOP

Slow-cooked lamb chop (7 hours), seared and served on a carrot cream with roasted fennel and onion and garlic sauce.

235 kn

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BEEF FILLET "ROSSINI"

Served on potato blinis with Parma ham and gruyere au gratin, laced with truffle and Marsala jus.

275 kn

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RIB EYE STEAK

Roasted rib eye steak served with chickpea and sweet potato humus, served with fried onions in tempura.

320 kn

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PLJUKANCI (homemade pasta) WITH TURKEY

Pljukanci served with pistachio pesto and roasted turkey strips.

190 kn

DESSERT

FRUIT SORBE

Raspberry, mango and apple sorbet

55 kn

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FRUIT ROLLS

Apple fruit rolled-in dough with vanilla and chocolate sauce

65 kn

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BACLAVA WITH CHERRIES

55 kn

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CHOCOLATE BALL

70 kn

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CHOCOLAT SOUFFLE

70 kn

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SWEET AND RAW CHOCH-AVOCADO CAKE

65 kn

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VANILLA AND MANGO PANACOTTA

70 kn

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ICE BELLEVUE

70 kn

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GRAND MARNIER ORANGE CAKE

75 kn

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SELECTION OF ICE CREAM SCOOPS

15 kn

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SOME OF THE INGREDIENTS CAN CAUSE ALLERGIC REACTIONS (FISH, SHELLFISH, SEAFOOD, GLUTEN, EGGS, NUTS, SESAME SEEDS, MUSTARD), SO PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS.

VAT INCLUDED