

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, KRAUTHAKER 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

BEEF FILLET 6, 7, 9, 14

celery / pumpkin miso cream / daikon mini salad / glazed asparagus / red wine juice /
wine pairing: PHAROS RESERVA, PLANČIĆ 0,10l

APPLE 7

our vision of the apple / baked, crumble, sorbet and apple espuma /
wine pairing: PROŠEK, HEKTORVIĆ 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 /	25,60 EUR
CRABS 1,2,3,6,7,10 crabs meat salad /one poached shrimp / cucumber carpaccio / avocado and pepper / grapefruit / rock samphire /	28,20 EUR
STEAK TARTARE 1, 3, 6, 7, 10 chive mayonnaise / cognac jelly / spicy yellow hollandaise sauce / onion powder /	26,20 EUR
VITELLO TONNATO 3,4,6,7,10 thinly sliced veal / tuna espuma / capers / mini red pepper / lemon oil / Dijon mustard /	27,00 EUR
BURRATA 7,14 beet and balsamic sauce / baked beets / radicchio / carmelised pecan nuts / rose hip beads /	24,00 EUR

SOUPS

CREAMY FISH SOUP 2,4,7,9,13 thick bisque of roasted cherry tomatoes, prawns, john dory fish and brbavica clam /	13,00 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 /	27,60 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 /	24,90 EUR
DUMPLINGS 1, 2,3,7, 8,11 of prawns and ricotta cheese / saffron mousseline / white radish / black sesame cream / pistachios /	25,30 EUR
WILD MUSHROOMS RISOTTO 7,8, 9 carnaroli rice / selection of wild mushrooms / mushrooms butter / vegetables demi-glace sauce / almonds leaf /	22,10 EUR

MAIN COURSES

SEA BASS FILLET 4,7,9 pan-fried fillet of sea bass / variant of yellow and orange carrots / parsnips / dill oil / dark fish sauce / radish dashi gel /	40,60 EUR
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/	39,50 EUR
LOBSTER TAIL 1,2,7 gratine on butter / grilled polenta / brbavica clam velouté and bouzzara / lemon gel / broad beans /	51,50 EUR
IBERICO DARK PORK FILLET 1,7,9 orzo and bulgur in dark veal sauce / truffle mushrooms / cream of potatoes and fermented garlic /	39,50 EUR
LAMB RUMP STEAK 7, 9,14 confit sweet potato and celery /sweet potato mousse / asparagus / onion marmalade / parsley powder / demi-glace sauce /	42,10 EUR
DUCK BREAST 7, 14 pumpkins millefoglie / red cabbage cream / strawberry and balsamic sauce / roasted grapes /	41,20 EUR
BEEF FILLET 6, 7, 9, 14 celery / pumpkin miso cream / daikon mini salad / glazed asparagus / red wine juice /	43,10 EUR
CELERY STEAK 1, 7, 9 curry and cayenne pepper soubise sauce / ragu of asparagus, cherry tomatoes and tofu cheese / spinach / rose hip / cauliflower carpaccio /	24,80 EUR

DESSERTS

TERANINO CHEESECAKE 3, 7, teranino sorbet (traditional Istrian wine liqueur) /teranino caramel / cracker /	11,20 EUR
SOUFFLE 3, 5, 7, 8 chocolate souffle / white chocolate caramel / Bailey's liquers ice cream /	11,00 EUR
APPLE 7 our vision of the apple / baked, crumble, sorbet and apple espuma /	10,80 EUR
CHOCOLATE 3, 5, 7, 8 chocolate mousse / hazelnut cream / almond crunch / white chocolate meringue popcorn /	11,00 EUR
SORBET 7 yogurt and wild (bitter) orange / strawberry / pineapple / passion fruit /	9,90 EUR

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 0,10I

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 0,10I

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 0,10I

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, KRAUTHAKER 0,10I

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 0,10I

GOVEĐI FILE 6, 7, 9, 14

celer / krema od miso bundeve / daikon mini salata / glazirane šparoge / sok od crnoga vina/
wine pairing: PHAROS RESERVA, PLANČIĆ 0,10I

JABUKA 7

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

*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

CEVICHE OD BIJELE JADRANSKE RIBE 4, 8,9,10,11	25,60 EUR
mariniran u citrusima / julienne crveni luk / quinoa čips / ikra od lososa / wasabi sezam / yuzu gel /	
RAKOVI 1,2,3,6,7,10	28,20 EUR
salata od mesa rakova / poširani škamp / carpaccio od krastavca / avokado i paprika / grejp / motar /	
TATARSKI BIFTEK 1, 3,6, 7, 10	26,20 EUR
majoneza od vlasca / žele od konjaka / pikantni žuti holandez / prah od luka /	
VITELLO TONNATO 3,4,6,7,10	27,00 EUR
tanko rezana teletina / espuma od tune / kapari / mini crvene papričice / ulje od limuna / senf dijon/	
BURRATA 7, 14	24,00 EUR
umak od cikle i balsamica / pečena cikla / radič / karmelizirani pekan orah / perlice od šipka /	

JUHE

GUSTA RIBLJA JUHA 2, 4,7, 9,13	13,00 EUR
gusti bisque od pečenih mini rajčica, kozica, kovača i brbavica	
JUHA OD PEČENE BUTTERNUT TIKVE 1,3,7,8	11,30 EUR
bučino ulje i grčki jogurt / prženi orašasti plodovi / rimski njok od sjemenki bundeve /	

TOPLA PREDJELA

JAKOVLJEVE KAPICE 4,6, 7, 9,11,13	27,60 EUR
tempura od algi / miso krema od pečene cvjetače / ponzu & mango gel / daikon dashi consomme /	
PAČJA JETRA 7, 8,14	29,20 EUR
smokva kuhana u vinu / poriluk / chutney od jabuke i đumbira / tostirani lješnjaci / šumsko voće /	
MINI NJOKI 1,3,7	24,90 EUR
umak od crnog tartufa / sporo kuhana piletina / portobello šampinjoni / listići tartufa /	
DUMPLINGS 1, 2,3, 7, 8 ,11	25,30 EUR
od kozica i ricotte / mousseline od šafrana / bijela rotkva / krema od crnog sezama / pistaccio /	
RIŽOT OD ŠUMSKIH GLJIVA 7,8, 9	22,10 EUR
carnaroli riža / selekcija šumskih gljiva / maslac od gljiva / demi-glace umak od povrća / listići badema/	

GLAVNA JELA

FILE LUBINA 4, 7,9	40,60 EUR
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,	39,50 EUR
hama poširana u maslinovom ulju / sok od graška i čičoke / zapečena cvjetača / ulje od peršina / pire od maslina /	
REP JASTOGA 1,2,7	51,50 EUR
zapečen na maslacu / grill palenta / velute od vongola / buzara od vongola / gel od limuna / bob /	
IBERICO FILE OD CRNE SVINJE 1,7,9	39,50 EUR
orzo i bulgur u tamnom telećem umaku / tartufi / krema od krumpira i fermentiranog češnjaka/	
JANJEĆI RAMSTEK 7, 9,14	42,10 EUR
confitirani batat i celer / mousse od batata / šparoge / marmelada od luka / prah od peršina / demi-glace umak /	

PAČJA PRSA 7, 14 millefoglie od bundeve / krema od crvenog kupusa / umak od jagoda i balsamica / pečeno grožđe/	41,20 EUR
GOVEĐI FILE 6, 7, 9, 14 celer / krema od miso bundeve / daikon mini salata / glazirane šparoge / sok od crnoga vina/	43,10 EUR
ODREZAK OD CELERA 1,7,9 soubise od currya i kajenske paprike / ragu od šparoga, mini rajčica i tofua / špinat / šipak / carpaccio od cvjetače /	24,80 EUR
DESERTI	
TERANINO CHEESECAKE 3, 7 teranino sorbet (tradicionalni Istarski liker od crnog vina) / karamela od teranina / kreker /	11,20 EUR
SOUFFLE 3, 5, 7, 8 čokoladni souffle / karamel od bijele čokolade / sladoled od bailey's likera /	11,00 EUR
JABUKA 7 naša vizija jabuke / pečena, crumble, sorbe i espuma od jabuke /	10,80 EUR
ČOKOLADA 3, 5, 7, 8 mousse od čokolade / krema od lješnjaka / krokanat od badema / meringa kokice od bijele čokolade /	11,00 EUR
SORBET 7 jogurt i ljuta naranča / jagoda / ananas / marakuja /	9,90 EUR

ALERGIJE I INTOLERANCIJE: U SLUČAJU ALERGIJA NA ODREBENU 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