

Jelovnik • Menu

Bedem

2 CHEFS  RESTAURANT



UTVRDA VRHUNSKJE HRANE

THE FORTRESS OF EXQUISITE FOOD

Dva prepoznatljiva kuhara, Anđelko i Zlatko, koju su izgradili svoj kulinarski identitet najosebujnijih su sudionici *varaždinske gastronomske pozornice*. Oni su profesionalci s visokom razinom osjećaja za sklad okusa uz istovremeno izrazito opredjeljenje za kreativno i istraživačko kulinarstvo. Obojica okučeni titulom državnog prvaka u kulinarsstvu, medaljama s kulinarskih Olimpijada i Svjetskog kulinarskog kupa, ovaj je dvojac bez sumnje najnagrađivaniji varaždinski i hrvatski tim. Jela koja pripremaju temelje se na podlozi istraživanja originalnih lokalnih recepata uz tehnički savršenu i maštovitu uporabu najboljih namirnica, posebno ovdašnjih (vidovečko zelje, bučino ulje, svježe povrće, zagorski puran...) te ih stavljaju u poziciju kreatora i predvodnika *nove varaždinske kuhinje*, temeljene na načelima vrhunske gastronomije, tradiciji lokalnih jela i namirnica oplemenjenih primjenom najnovijih svjetskih trendova i tehnika u pripravi hrane. Također, smatraju da kuhinja mora biti visoko autorska kako bi se i svakodnevna domaća jela pretvorila u gastronomske spektakle. Svoj prvi samostalni restoran, iz navedenih razloga, doživljavaju kao varaždinsku utvrdu vrhunske hrane. Dobar vam tek!

Two well known chefs, Anđelko and Zlatko, who have built their culinary reputation, are the most distinctive participants of the *Varaždin gastronomy scene*. They are professional with a high sense for harmony of flavors and at the same time very committed to creative and investigative cookery. Both chefs have been named National Cooking Champion and have won medals from the Culinary Olympics and the World Culinary Cup. This duo, is without a doubt, the most decorated team in Varaždin and Croatia. The dishes they create have a background in research of original local recipes with a technically perfect and imaginative use of the best ingredients, using locally sourced food when available (Vidovec cabbage, pumpkin seed oil, fresh vegetables, Zagorje turkey...). This commitment to the principles of high gastronomy assumes that their creations will be fresh, creative and modern. Even plain traditional dishes are updated to reflect the two chefs' vision for a cutting edge culinary environment. Welcome to their first restaurant, which you will agree, is the Varaždin Fortress of exquisite food. Enjoy your meal!



Anđelko Levanić

Rođen 1978. godine u Varaždinu. Do 2015. radio je u kuhinji hotela Turist i jedan je od najnagrađivanijih hrvatskih kuhara. Državni je prvak u kulinarsstvu 2011. godine i višegodišnji član Hrvatske kulinarske reprezentacije s kojom je sudjelovao na brojnim svjetskim kulinarskim natjecanjima. Njegov je poseban interes usmjeren k istraživanju lokalnih jela i namirnica u čijim okusima traži prostor za kreativno kulinarsko izražavanje.

Anđelko, born in 1978 in Varaždin, worked in the kitchen of the hotel Turist until 2015 and is one of the most frequently awarded Croatian chefs. He is the 2011 Croatian cooking champion, and a perennial member of the Croatian culinary team which participates in numerous international culinary competitions. His special interest is directed to the study of local dishes and food in whose flavors he searches for a space for creative culinary expression.

Zlatko Novak

Rođen je 1989. u Varaždinu. Radio je u kuhinji hotela Turist, a iskustvo je stjecao i radeći u restoranu Gasthof in der Au u prestižnom njemačkom odmaralištu Starnberg. Državni je prvak u kulinarsstvu za 2013. godine te višegodišnji član Hrvatske kulinarske reprezentacije. Vlasnik je srebrne i dvije brončane medalje s kulinarske Olimpijade i Svjetskog kulinarskog kupa. Njegov je interes posebno usmjeren prema kuharskog artistici te istraživanjima novih tehnika kuhanja, posebno molekularne kuhinje.

Zlatko was born in 1989 in Varaždin. He also worked in the kitchen of hotel Turist, and was gained experience while working in the restaurant Gasthof in der Au prestigious German resort of the Starnberg. He is the 2013 Croatian cooking champion and a personal member of the Croatian culinary team. He is the owner of one silver and two bronze medals from the Culinary Olympics and the World Culinary Cup. His focus is particularly directed at new and artistic techniques, specially molecular cuisine.

DEGUSTACIJSKI MENI

Tasting menu

Carpaccio od goveđeg filea
Beef fillet carpaccio

Cappuccino juha od buče
Pumpkin cappuccino soup

Bomboniera na kremi od vrganja
Bomboniere puff pastry on a bed of porcini mushroom cream

Pačja prsa u acetu
Duck breast in balsamic vinegar

Janjeći kare u krsti od bučinih sjemenki
Lamb chop in a pumpkin seed crust

Čokoladni muss sa sladoledom od bosiljka
Chocolate mousse with basil ice cream

CIJENA • PRICE: 70,00 €

CIJENA S USKLAĐENIM VINIMA • PRICE WITH WINE PAIRINGS: 92,00 €



HLADNA PREDJELA

Cold Starters

Carpaccio od goveđeg filea • Beef carpaccio

Tanko rezan goveđi file na lisnatim salatama
Thinly sliced beef fillet on leafy salads

13,50 €

Meso iz banjice sa grabancijašom i bučinim uljem, domaći kruh sa kosanom masti i lukom • Traditional cured pork with Grabancijaš cheese and pumpkin seed oil, Homemade bread with seasoned pork lard & onion

11,00 €

Dimljeni losos • Smoked salmon

Dimljeni losos s agrumima i lisnatim salatama
Smoked salmon with citrus and lettuce salads

12,50 €

Sirni tanjur • Cheese plate

Izbor domaćih sireva
Plate of local cheeses

9,50 €

VEGETARIAN



Carpaccio od goveđeg filea
• Beef carpaccio

JUHE

Soups

Zagorska juha • Zagorje juha

Juha s krumpirom, suhim mesom i vrganjima
Soup with potatoes, dried meat and porcini

5,30 €

Juha od tikvica i currya • Zucchini and curry soup

Kremasta juha od tikvica i currya
Creamy soup of zucchini and curry

4,50 €

TOPLA PREDJELA

Warm Starters

VEGETARIAN

Kuhani sirni štrukli • Cooked cheese Štrukli

Štrukli sa sirom servirani s krušnim mrvicama
Cooked salted Štrukli (cottage cheese filled pastry)

5,50 €

Štrukli Bombelles • Bombelles Štrukli

Zapečeni zeleni štrukli punjeni mesom fazana
Gratinated Štrukli filled with pheasant meat

11,50 €

Bombonierra s gušćjom jetrom • Foie gras bomboniere

Paketić lisnatog tijesta punjen gušćjom jetrom na ragu od gljiva
Puff pastry pocket filled with Foie Gras on mushroom ragout

13,00 €

Konfit od lososa • Salmon confit

Pečene kockice lososa na povrću
Baked salmon cubes on vegetables

9,00 €

VEGEN

Punjena tikvica • Stuffed zucchini

Punjena tikvica sa žitaricama na tofu sirom
Grains stuffed zucchini on tofu

8,00 €



Konfit od lososa
• Salmon confit



Svinjski file "SOUS VIDE" u krusti od bučinih koštiva
• Pork file "SOUS VIDE" in a crust of pumpkin seeds

GLAVNA JELA s prilogom

Main Courses

Brancin à la Zlatko • Seabass à la Zlatko

Brancin punjen rajčicom i bosiljkom, u košuljici od tijesta, na nariniranom povrću
Seabass stuffed with tomato and basil, in pastry, on marinated vegetables

21,00 €

File orade sa pjenicom od krumpira, tartufa, glazirano povrće • Sea bream fillet with truffle potato foam, glazed vegetables

19,00 €

Svinjski file "SOUS VIDE" u krusti od bučinih koštica • Pork file "SOUS VIDE" in a crust of pumpkin seeds

Svinjski file u omotaču od bučinih koštica na kremi od buče i tikvicama u omotaču od špeka

Pork file rolled in pumpkin seeds on cream of pumpkin and zucchini rolled in a bacon

19,00 €

Biftek u zelenom papru (250 g) • Beefsteak in green pepper sauce

Goveđa pisanica na popečku od krumpira s garniturom od povrća i umaku od zelenog papra

Beefsteak on potato fritter, with vegetables and green pepper sauce

39,00 €

Janjeći kare s ječmom od vrganja • Lamb chops with mushroom barley

Janjeći kare mariniran začinskim biljem na kuhanom ječmu sa vrganjima i demiglace umakom

Lamb chops marinated with herbs on boiled barley, with boletus and demiglace sauce

34,00 €

Pačja prsa u acetu • Duck breast in balsamic vinegar

Pačja prsa na rižotu od dimljenog sira i muškata s umakom od aceta balzamica i meda

Duck breast on smoked cheese and sweet wine *Muškat* risotto, with Balsamic vinegar and honey sauce

26,00 €

**Srnetina “SOUS VIDE” s umakom od šumskog voća •
Venison “SOUS VIDE” with forest fruit sauce**

Srneći file u umaku od šumskog voća sa roladom od krumpira i špinata
Venison fillet in forest fruit sauce with potatoes and spinach roll

32,00 €

**Puretina sa špekom i sirom sa plemenitom plijesni •
Turkey with ham and cheese with noble mold**

Pečeni pureći odrezak sa špekom i sirom sa plemenitom plijesni na prosu i povrću, s umakom od kadulje
Roasted turkey steak with smoked bacon and cheese with noble mold

16,00 €

**Teleći kare “SOUS VIDE” sa začinskim biljem • Veal chops
“SOUS VISE” with herbs**

Teleći kare sa pečenom cikorijom u špeku i popečkom od povrća
Veal chops with roasted chicory in bacon and vegetable patties

26,00 €

Smuđ sa žara • Grilled Zander

File smuđa na žaru s pjenicom od krumpira i povrćem sa žara
Grilled Zander fillet with potato foam and grilled vegetables

19,00 €

Piletina s marelicom • Apricot chichken

Pileći file punjen marelicom i mentom na zelenom rižotu
Chicken fillet stuffed with apricot and mint on green risotto

16,00 €

Piletina sa sušenom rajčicom • Chicken with dried tomato

Rolada od pilećeg filea sa sušenim rajčicama i mozzarelom na rižotu od povrća, s umakom od currya
Tomato and mozzareala cheese chicken fillet roll on millet, served on a vegetable risotto with curry sauce

16,00 €

Pržene lignje • Fried squid

11,00 €

Lignje na žaru • Grilled squid

13,00 €



Srnetina “SOUS VIDE” s umakom od šumskog voća
• Venison “SOUS VIDE” with forest fruit sauce

RIŽOTA I TJESTENINE

Risotto and Pasta

Crni ravioli punjeni kozicama u umaku od piletine, tikvica i currya • Squid ink ravioli with prawns, served in a chicken, zucchini and curry sauce

16,00 €

Rižoto od povrća u komoraču • Vegetable risotto in fennel

VEGETARIAN

9,00 €

Trganci s raguom od srnetine i vrganja • Trganci with venison ragu and mushrooms

14,00 €

Hajdini njoki na raguu od povrća • Buckwheat gnocchi on vegetable ragout

VEGETARIAN

9,00 €

PRILOZI I DODACI

Garnish and Sauce

Povrće na maslacu • Buttered vegetables

4,00 €

Pomfrit • French fries

4,00 €

Povrće sa žara • Grilled vegetables

5,00 €

Riža • Rice

4,00 €

Njoki • Gnocchi

5,00 €

Kečap • Ketchup

1,00 €

Majoneza • Mayo

1,00 €

Tartar umak • Tartar sauce

1,00 €

Ribani tvrdi sir • Grated hard cheese

1,00 €



Trganci s raguom od srnetine i vrganja
• Trganci with venison ragu and mushrooms



SALATE

Salads

Zelena salata • Lettuce salad	3,50 €
Salata od varaždinskog kupusa • Varaždin cabbage salad	3,50 €
Radić salata • Radicchio salad	4,00 €
Salata od rajčice • Tomato salad	4,00 €
Sezonska miješana salata • Seasonal mixed salad	4,00 €

KRUH I PECIVO

Bread and Pastry

Domaći kruh (pečen u restoranu) - porcija • Homemade bread (baked in restaurant) - portion	1,50 €
Lepinja s češnjakom (kom.) • Garlic flatbread (piece)	2,00 €

DESERTI

Desserts

Semifreddo od lješnjaka • Hazelnut semifreddo

Polusmrznuti kremasti desert
Semi-frozen creamy dessert

6,00 €

Sirni štrukli • cheese Štrukli from Zagorje

Tijesto popunjeno svježim kravljim sirom, zapečeno s vrhnjem, servirano toplo
Zagorje-style cheese filled pastry, gratinated with sour cream, served hot

5,50 €

Čokoladni mousse sa sladoledom od bosiljka

• Chocolate mousse with basil ice cream

Hladni čokoladni desert sa sladoledom od bosiljka i umakom od šumskog voća

Cold chocolate dessert with basil ice cream and forest fruit sauce

7,00 €

Sladoled od buče sa bučinim uljem

• Pumpkin ice cream with pumpkin oil

kugla/scoop

2,50 €

Sladoled od bosiljka • Basil ice cream

kugla/scoop

2,50 €

Kruška na kremi od bijele čokolade i ružmarina • Pear on the cream of white chocolate and rosemary

Kuhana aromatizirana kruška s dehidriranim pjenastim biskvitom i kremom od bijele čokolade i ružmarina

Cooked spiced pear on dehydrated foamy cake-bread with white chocolate and rosemary

5,00 €

Torta “BEDEM” • Cake “BEDEM”

6,00 €

Torta “ŠPANCIR” • Cake “ŠPANCIR”

6,50 €

Tiramisu u čaši • Tiramisu in a glass

5,00 €



Čokoladni mousse sa sladoledom od bosiljka
• Chocolate mousse with basil ice cream

KARTA PIĆA

Drinks

TOPLI NAPITCI • WARM BEVERAGES

Kava espresso Caffee espresso	šalice	2,00 €
Kava espresso s mlijekom Coffee espresso with milk	šalice	2,20 €
Kava espresso s vrhnjem Coffee espresso with cream	šalice	2,20 €
Kava espresso s šlagom Coffe esp. with whipped cream	šalice	2,20 €
Bezkofeinska kava Decaffeinated coffee	šalice	2,20 €
Bezkofeinska kava s mlijekom Decaffeinated coffee with milk	šalice	2,20 €
Cappuccino espresso Cappuccino espresso	šalice	2,20 €
Instant cappuccino s vodom Instant cappuccino with water	šalice	2,20 €
Instant cappuccino s mlijekom Instant cappuccino with milk	šalice	2,80 €
Bijela kava White coffee	0,20 L	2,20 €
Vruća čokolada Hot chocolate	0,20 L	3,00 €
Kakao Hot cocoa	0,20 L	3,00 €
Toplo mlijeko Warm milk	0,20 L	0,70 €
Čaj Tea	0,20 L	2,50 €
Čaj s limunom Tea with lemon	0,20 L	2,60 €
Čaj s medom Tea with honey	0,20 L	2,70 €
Kuhano vino - bijelo Mulled wine - white	0,20 L	3,00 €
Kuhano vino - crno Mulled wine - red	0,20 L	3,00 €
Šlag Whipped cream	porcija	0,40 €
Vrhnje za kavu Cream for coffee	kom	0,30 €
Med Honey	kom	0,40 €

BEZALKOHOLNA PIĆA • NON-ALCOHOLIC BEVERAGES

Prirodni sok • Natural juice	0,20 L	2,80 €
Coca Cola	0,25 L	2,80 €
Sprite	0,25 L	2,80 €
Fanta	0,25 L	2,80 €
Schweppes	0,25 L	2,80 €
Ledeni čaj • Ice tea	0,25 L	2,60 €
Toco Loco	0,20 L	2,60 €
Gazirana mineralna voda Carbonated mineral water	0,33 L	2,00 €
Gazirana mineralna voda Carbonated mineral water	0,50 L	2,50 €
Gazirana mineralna voda Carbonated mineral water	1,00 L	3,50 €
Prirodna voda Jana Non-carbonated mineral water	0,33 L	2,00 €
Prirodna voda Jana Non-carbonated mineral water	0,75 L	3,50 €
Jana vitamin (razni okusi) Flavoured non-carbon water	0,25 L	2,40 €
Jamnica Sensation	0,25 L	2,40 €
Pipi gazirani sok naranča Pipi carbonated orange juice	0,25 L	2,40 €
Jamnica limunada / naranča Jamnica lemonade / orange juice	0,33 L	2,80 €
Twist ISO	0,50 L	3,00 €

PIVO • BEER

PAN (tamno, lager, zlatni) PAN (dark, lager, gold)	0,50 L	3,00 €
PAN (lager) PAN (pale lager)	0,35 L	3,00 €
Tuborg (pale lager)	0,33 L	3,00 €
Budweiser (tamno i svijetlo) Budweiser (dark or pale)	0,50 L	3,20 €
Paulaner (pšenično) Paulaner (wheat beer)	0,50 L	4,00 €
Carlsberg Carlsberg (pale lager)	0,33 L	3,00 €
Radler - razni okusi Radler - various flavours	0,50 L	3,00 €
PAN bezalkoholno pivo PAN non-alcoholic beer	0,50 L	3,00 €
Grimbergen	0,33 L	4,00 €
Somersby	0,33 L	3,50 €

VINO • WINES

Vino bijelo • White wine	1,00 L	16,50 €
Vino crno • Red wine	1,00 L	20,00 €
Gemišt	0,20 L	2,00 €
Škropec	0,13 L	1,70 €
BIJELA VINA • White wine		
Graševina Mitrovac Krauthaker	0,10 L	5,00 €
Rajnski rizling Kopjar	0,10 L	4,50 €
Muškat slatki BB	0,10 L	3,00 €
Muškat žuti	0,10 L	3,50 €
Sauvignon Mežnarić	0,10 L	2,00 €
Malvazija Coronica	0,10 L	4,50 €
ROSE		
Rose Pinot Noir Najman	0,10 L	3,00 €
CRNA VINA • Red wine		
Pinot Noir Mežnarić	0,10 L	4,50 €
Cuvee Nigra Josić	0,10 L	5,50 €
Merlot slatki BB	0,10 L	3,00 €
Cabernet Sauvignon Kopjar	0,10 L	5,00 €

ŽESTOKA PIĆA • SPIRIT & LIQUEURS

Travarica (herb brandy)	0,03 L	2,50 €
Brandy	0,03 L	2,50 €
Vodka	0,03 L	2,50 €
Amaro (bitter-sweet liqueur)	0,03 L	2,50 €
Antique pelinkovac (bitter brandy)	0,03 L	3,00 €
Pelinkovac (bitter brandy)	0,03 L	2,00 €
Viljamovka • Pear brandy	0,03 L	3,50 €
Jack Daniel's	0,03 L	4,00 €
Chivas	0,03 L	4,50 €
Jägermeister	0,03 L	3,00 €
Medena rakija • Honey brandy	0,03 L	2,50 €
Hennessy v.s.	0,03 L	5,00 €
Campary	0,03 L	2,50 €
Tequila	0,03 L	2,50 €
Rum Zacapa	0,03 L	7,00 €
Martini	0,10 L	4,00 €
Borovička	0,03 L	2,50 €
Višnjevica	0,03 L	2,50 €
Šljivovica	0,03 L	2,50 €
Smokovača	0,03 L	2,50 €
Orahovec	0,03 L	2,50 €
Gin	0,03 L	3,00 €
Jameson	0,03 L	4,00 €
Hennessy X.O.	0,03 L	15,00 €
Gin Hendrick's	0,03 L	5,00 €
Teranino	0,03 L	5,00 €





Zabranjeno je usluživanje i konzumiranje alkoholnih pića
te prodaja duhanskih proizvoda osobama mlađim od 18 godine.

We are not selling and serving alcohol drinks
and tobacco products to people under 18 years old.

Cijene su izražene u eurima. The prices are expressed in euros.

U cijenu je uračunat PDV. The prices include value added tax.

Restoran Bedem

zajednički obrt za ugostiteljstvo, vl. Zlatko Novak i Anđelko Levanić

Vladimira Nazora 9, 42000 Varaždin

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www.bedem-varazdin.com



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