

Jelovnik • Menu

# Bedem

2 CHEFS X RESTAURANT



# UTVRDA VRHUNSKJE HRANE

## THE FORTRESS OF EXQUISITE FOOD

Dva prepoznatljiva kuhara, Anđelko i Zlatko, koju su izgradili svoj kulinarski identitet najosebujnijim su sudionici *varaždinske gastronomske pozornice*. Oni su profesionalci s visokom razinom osjećaja za sklad okusa uz istovremeno izrazito opredjeljenje za kreativno i istraživačko kulinarsvo. Obojica okučeni titulom državnog prvaka u kulinarsvu, 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 utvrdnu 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 kulinarsvu 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 kulinarsvu 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 krusti od bučinih sjemenki**  
Lamb chop in a pumpkin seed crust

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

CIJENA • PRICE: 60,00 €

CIJENA S USKLAĐENIM VINIMA • PRICE WITH WINE PAIRINGS: 78,00 €



# 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 €

## Dimljeni jelen na siru Grabancijašu • Smoked deer on Grabancijaš cheese

Dimljeni jelen s mekim slanym kravljim sirom  
Smoked deer with soft salted cow's cheese

11,50 €

## Zagorska zakuska • A bite from Zagorje

Tanjur tradicijskih mesnih proizvoda varaždinskog kraj  
Dish of traditional meat products of Varaždin region

9,00 €

## Dimljeni losos • Smoked salmon

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

12,50 €

VEGETARIAN

## Sirni tanjur • Cheese plate

Izbor domaćih sireva  
Plate of local cheeses

7,50 €

# 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

## Kuhani sirni štrukli • Cooked cheese Štrukli

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

5,00 €

## Štrukli Bombelles • Bombelles Štrukli

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

11,50 €

## Bombonierra s guščjom jetrom • Foie gras bomboniere

Paketić lisnatog tijesta punjen guščjom 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

8,00 €

VEGEN

## Punjena tikvica • Stuffed zucchini

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

8,00 €



Carpaccio od goveđeg filea  
• Beef carpaccio



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

<b>Brancin à la Zlatko • Seabass à la Zlatko</b> Brancin punjen rajčicom i bosiljkom, u košuljici od tijesta, na nariniranom povrću Seabass stuffed with tomato and basil, in pastry, on marinated vegetables	18,00 €
<b>File orade sa pjenicom od krumpira, tartufa, glazirano povrće • Sea bream fillet with truffle potato foam, glazed vegetables</b>	18,00 €
<b>Svinjski file "SOUS VIDE" u krusti od bučinih koštiva • Pork file "SOUS VIDE" in a crust of pumpkin seeds</b> Svinjski file u omotaču od bučinih koštiva 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	17,00 €
<b>Biftek u zelenom papru (250 g) • Beefsteak in green pepper sauce</b> 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	30,00 €
<b>Janjeći kare s ječmom od vrganja • Lamb chops with mushroom barley</b> Janjeći kare mariniran začinskim biljem na kuhanom ječmu sa vrganjima i demiglance umakom Lamb chops marinated with herbs on boiled barley, with boletus and demiglance sauce	29,00 €
<b>Pačja prsa u acetu • Duck breast in balsamic vingar</b> Pačja prsa na rižotu od dimljenog sira i muškata s umakom od aceta balzamica i meda Duck breast on smoked cheese and sweet wine <i>Muškat</i> risotto, with Balsamic vinegar and honey sauce	23,00 €

### Srnetina "SOUS VIDE" s umakom od šumskog voća • Venison "SOUS VIDE" with forest fruit sauce

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

27,00 €

### 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

14,00 €

### 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

24,00 €

### 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

17,00 €

### Piletina s marelicom • Apricot chicken

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

13,00 €

### Piletina sa sušenom rajčicom • Chicken with dried tomato

Rolada od pilećeg filea sa sušenim rajčicama i mozzarelom na prosu, s umakom od currya

Tomato and mozzarella cheese chicken fillet roll on millet, served with curry sauce

15,00 €

### Pržene lignje • Fried squid

9,50 €

### Lignje na žaru • Grilled squid

11,00 €



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

# RIZOTA I TJESTENINE

Risotto and Pasta

**Crni njoki s gamberima i piletinom u curry umaku • Black gnocchi with shrimps and chicken in the curry sauce**

13,00 €

**VEGETARIAN Rižoto od povrća u komoraču • Vegetable risotto in fennel**

9,00 €

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

14,00 €

**VEGETARIAN Hajdini njoki na ragu od povrća • Buckwheat gnocchi on vegetable ragout**

9,00 €



# PRILOZI I DODACI

Garnish and Sauce

**Povrće na maslacu • Buttered vegetables**

3,00 €

**Pomfrit • French fries**

3,00 €

**Povrće sa žara • Grilled vegetables**

4,00 €

**Riža • Rice**

3,00 €

**Njoki • Gnocchi**

3,00 €

**Kečap • Ketchup**

1,00 €

**Majoneza • Mayo**

1,00 €

**Tartar umak • Tartar sauce**

1,00 €

**Ribani tvrdi sir • Grated hard cheese**

1,00 €

# SALATE

Salads

**Zelena salata • Lettuce salad**

2,50 €

**Salata od varaždinskog kupusa • Varaždin cabbage salad**

2,50 €

**Radić salata • Radicchio salad**

3,00 €

**Salata od rajčice • Tomato salad**

3,00 €

**Sezonska miješana salata • Seasonal mixed salad**

3,00 €

# KRUH I PECIVO

Bread and Pastry

**Domaći kruh (pečen u restoranu) - porcija • Homemade bread (baked in restaurant) - portion**

0,70 €

**Lepinja s češnjakom (kom.) • Garlic flatbread (piece)**

1,00 €



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

# DESERTI

Desserts

## Semifreddo od lješnjaka • Hazelnut semifreddo

Polusmrznuti kremasti desert  
Semi-frozen creamy dessert

5,50 €

## 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

6,00 €

## Sladoled od buče sa bučnim uljem

### • Pumpkin ice cream with pumpkin oil

kugla/scoop

2,20 €

## Sladoled od bosiljka • Basil ice cream

kugla/scoop

2,20 €

## 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"

5,00 €

## Tiramisu u čaši • Tiramisu in a glass

5,00 €

# KARTA PIĆA

Drinks

## TOPLI NAPITCI • WARM BEVERAGES

### Kava espresso

Coffee espresso

šalica

2,00 €

### Kava espresso s mlijekom

Coffee espresso with milk

šalica

2,20 €

### Kava espresso s vrhnjem

Coffee espresso with cream

šalica

2,20 €

### Kava espresso s šlagom

Coffee esp. with whipped cream

šalica

2,20 €

### Bezkofeinska kava

Decaffeinated coffee

šalica

2,20 €

### Bezkofeinska kava s mlijekom

Decaffeinated coffee with milk

šalica

2,20 €

### Cappuccino espresso

Cappuccino espresso

šalica

2,20 €

### Instant cappuccino s vodom

Instant cappuccino with water

šalica

2,20 €

### Instant cappuccino s mlijekom

Instant cappuccino with milk

šalica

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 €



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

## BEZALKOHOLNA PIĆA • NON-ALCOHOLIC BEVERAGES

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

## PIVO • BEER

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

## VINO • WINES

<b>Vino bijelo</b> • White wine	1,00 L	15,50 €
<b>Vino crno</b> • Red wine	1,00 L	17,00 €
<b>Gemišt</b>	0,20 L	1,90 €
<b>Škropec</b>	0,13 L	1,50 €
<b>BIJELA VINA</b> • White wine		
<b>Graševina Mitrovac Krauthaker</b>	0,10 L	4,00 €
<b>Pinot sivi Šafran</b>	0,10 L	4,00 €
<b>Rajnski rizling Kopjar</b>	0,10 L	4,00 €
<b>Muškat slatki BB</b>	0,10 L	3,00 €
<b>Muškat žuti</b>	0,10 L	3,00 €
<b>Sauvignon Mežnarić</b>	0,10 L	2,00 €
<b>Malvazija Coronica</b>	0,10 L	5,00 €
<b>ROSE</b>		
<b>Rose Pinot Noir Najman</b>	0,10 L	3,00 €
<b>CRNA VINA</b> • Red wine		
<b>Pinot Noir Mežnarić</b>	0,10 L	4,00 €
<b>Cuvee Nigra Josić</b>	0,10 L	4,50 €
<b>Merlot slatki BB</b>	0,10 L	3,00 €
<b>Cabernet Sauvignon Kopjar</b>	0,10 L	4,00 €

## ŽESTOKA PIĆA • SPIRIT & LIQUEURS

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



Zabranjeno je usluživanje i konzuiranje 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

OIB: 53140511286

[www.bedem-varazdin.com](http://www.bedem-varazdin.com)



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