

Ručak u Dubravkinom putu

Hladna predjela

	€
Carpaccio od gambera rosso, krutoni, samoniklo bilje	29
Škampi, umak od badema, limun krema	26
Brioche s plavim rakom, emulzija od vlasca, ikra od pastrve	22
Foie gras pate, brioche od lješnjaka, krema od šljiva	25
Tartar od jakobovih kapica	26

Topla predjela

Bouillabaisse juha	15
Spaghetti sa škampima i kulenom	28
Zapečene jakobove kapice sa skutom	25
Rižoto Parmigiano Reggiano	24
Ragu od patke, heljde i guncialea, ljubičasti kupus, mlinci	24

Glavna jela

List, beurre blanc umak, ragu od krumpira i tekuće blitve	40
Hlap, rolada od blitve punjena mousseom od plavog raka i hlapa	65
Hobotnica, krema od krumpira, glazirana mrkva	33
Millefeuille od konfitirane janjetine i kupusnjača, celer	35

Deserti

Crepes suzette	10
Mandarina i lješnjak	12

Lunch at Dubravkin put

Cold starters

	€
Gambero rosso carpaccio, croutons, hebs	29
Langoustine, almonds sauce, toasted almonds, leon cream	27
Brioche with blue crab, chives emulsion, trout roe	22
Foie gras pate, hazelnut brioche, plum cream	25
Scallops tartare	26

Warm starters

Bouillabaisse soup	15
Spaghetti with langoustine and 'kulen'	28
Scallops with cow curd	25
Risotto Parmigiano Reggiano	24
Duck ragout, buckwheat and guanciale, cabbage, "mlinci"	24

Main courses

Sole, beurre blanc sauce, potato and liquid Swiss chard ragout	40
Lobster, chard roulade filled with blue crab and lobster	65
Grilled octopus, potatoes, glaze carrots	33
Confit lamb millefeuille, kale and chard, celeriac	35

Desserts

Crepes suzette	10
Tangerine and hazelnut	12

Dubravkin put Classics

Predjela / Starters

Tartar od tune à la Dubravkin Put

Tuna tartare à la Dubravkin Put

26 €

Tatarski biftek, tostirani kruh, maslac

Steak tartare, toasted bread, butter

26 €

Crni rižoto od sipe s carpacciom od škampa

Black cuttlefish risotto with langoustine carpaccio

25 €

Glavna jela / Main courses

Ulov jadranske ribe, 1 kg

Adriatic whole fish 1 kg

110 €

File divlje jadranske ribe

Adriatic wild fish fillet

36 €

Hrvatski biftek, dozrijevani, 250g

Croatian tenderloin steak, aged, 250g

39 €

Txogitxu entrecote ribeye, 350g

58 €

Beef Wellington za dvije osobe*

Beef Wellington for two person

89 €

*minimalno 40 min

*minimum waits 40 min

Prilozi i salate / Side dishes and salads

Krumpir glaziran u creme fraiche-u i vlasu
Young potato, glazed with creme fraiche and chives

8 €

Povrće na žaru
Vegetables over coal
9,5 €

Dnevna lisnata salata
Greens of the day
8 €

Blitva i krumpir na dalmatinski
Chard and potato - Dalmatian style
8 €

Matovilac i ukiseljeno povrće
Lamb's lettuce with pickled vegetables
8,5 €

Deserti / Desserts

by Executive Pastry Chef Robert Basic

Mille-feuille (jabuka, cimet, vanilija)
Mille-feuille (apple, cinnamon, vanilla)
10 €

Le Louis XV (čokolada, badem, dulce de leche)
Le Louis XV (chocolate, almond, dulce de leche)
12 €

Sir / Cheese

Selekcija hrvatskih i svjetskih sireva
Selection of Croatian and world cheeses
22 €

Couvert 3 €

PDV je uključen u cijenu. Prigovore je moguće uložiti putem e-pošte na adresu info@dubravkin-put.com.
Informacije po pitanju alergena nalaze se na zadnjoj stranici. Za detaljnije informacije obratite se osoblju restorana.
VAT is included in price. Complaints may be reported via e-mail at info@dubravkin-put.com
or via written mail at the restaurants adress Dubravkin put 2, 10000 Zagreb.
Information about allergens can be found on the last page. For any additional information, contact restaurant staff.

Alergeni

1. Žitarice
2. Rakovi
3. Jaja
4. Riba
5. Kikiriki
6. Soja
7. Mlijeko i mliječni proizvodi
8. Orašasti plodovi
9. Celer
10. Gorušica
11. Sezam
12. Sumporni dioksid i sulfati
13. Lupini
14. Mekušci

Scallops carpaccio	3	4	6	14					
Škampi	2	4	5	7	8	14			
Blue crab brioche	1	2	3	4	7	9	14		
Juneći carpaccio / Beef carpaccio	1	3	6	7	9				
Bouillabaisse	2	3	4	7	9	14			
Spaghetti	1	2	3	4	6	7	8	9	14
Risotto Parmigiano Reggiano	1	7	8	9					
Jakobove kapice, gljive / Scallops, mushrooms	1	3	4	7	9	14			
Foie gras medallions	7	9							
File lista / Sole fillet	4	7	9	12					
Hlap / Lobster	2	3	4	7	8	9	12	14	
Brancin / Sea bass	4	6	7	9					
Janjetina / Lamb	1	7	9						
Crepes suzette	1	3	5	6	7	8	11	12	
Tangerine	1	3	5	6	7	8	11	12	
Tartar od tune / Tuna tartare	1	2	4	6	7	10	11	12	
Tatarski biftek / Steak tartare	1	3	4	6	7	10			
Crni rižoto / Black risotto	2	4	7	9					
Ulov jadranske ribe / Adriatic whole fish	3								
Beef Wellington	1	3	6	7	8	9	10		
Pijetao / Rooster	3	6	7	9	10				
Glazirani krumpir / Glazed potato	7	9							

Millefeuille 1 3 5 6 7 8 11 12
Le Louis XV 1 3 5 6 7 8 11 12