

Dubravkin put

Degustacijski meni

Šest slijedova po izboru šefa kuhinje
Six courses by choice of chef de cuisine

135 €

Dragi gosti, za degustacijski meni preporučujemo odvojiti barem dva sata.
Meni se poslužuje za cijeli stol, od 17:30 do 20:30.
*Dear guests, we recommend setting aside at least two hours for the tasting menu.
It is served for all members of a party, from 17:30 till 20:30.*

Suma / Forest

3 slijeda/courses 72 €
4 slijeda/courses 95 €

Jelenji tartar
Deer tartare

(27 €)

Divlji zec i šumske gljive
Wild rabbit and mushrooms

(25 €)

Divlja patka
Wild duck

(34 €)

Tiramisu od gljiva
Mushrooms tiramisu

(12 €)

Lima / Winter

3 slijeda/courses 71 €
4 slijeda/courses 94 €

Radič i cikorija
Radicchio and chicory

(23 €)

Raviol s varijacijama celera
Celeriac variations ravioli

(24 €)

Mlada paška janjetina
Pag lamb

(38 €)

Schwarzwald
Schwarzwald

(12 €)

Dalmacija / Dalmatia

3 slijeda/courses 70 €

4 slijeda/courses 95 €

Škamp i mandarina

Langoustine and tangerine

(27 €)

Hobotnica na padelu

Octopus

(26 €)

Trlja

Red mullet

(33 €)

Masline

Olives

(11 €)

Dubravkin put Classics

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 €

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 steak, 350g

Txogitxu steak, 350g

58 €

Beef Wellington za dvije osobe*

*Beef Wellington for two person**

89 €

*minimalno 40 min

*minimum waits 40 min

Prilozi & salate / Side dishes & salads

Krumpir glaziran u crème fraîche-u i vlasцу
Young potato, glazed with crème fraîche and chives
8 €

Povrće na žaru
Coal roasted vegetables
9,5 €

Sezonska lisnata salata
Seasonal leafy salad
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 €

Alergeni / Allergens

1. Žitarice koje sadrže gluten / Cereals containing gluten
2. Rakovi / Crustaceans
3. Jaja / Eggs
4. Riba / Fish
5. Kikiriki / Peanuts
6. Soja / Soy
7. Laktoza / Lactose
8. Orašasti plodovi / Nuts
9. Celer / Celery
10. Gorušica / Mustard
11. Sezam / Sesame
12. Sulfiti / Sulphites
13. Lupini / Lupin
14. Mekušci / Molluscs

Forest 1 3 4 5 6 7 8 9 10 11 12
Deer tartare 1 4 7 9
Rabbit and mushrooms 1 3 6 7 8 9
Wild duck 3 7 9 10
Tiramisu 1 3 5 6 7 8 11 12

Zima / Winter 1 3 4 5 6 7 8 9 11 12
Radicchio 3 6 7 8
Raviol 1 3 6 7 8 9
Paška janjetina 1 3 7 9
Schwarzwald 1 3 5 6 7 8 11 12

Dalmacija 1 2 3 4 5 6 7 8 9 11 12 14
Škamp i mandarina 1 2 3 4 6 7 8 9
Hobotnica na padelu 4 7 9 14
Trlja / Red mullet 4 6 7 9
Masline / Olives 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
Škampi / Langoustine 2
Glazirani krumpir / Glazed potato 7 9

Millefeuille jabuka cimet / Millefeuille apple cinnamon 1 3 5 6 7 8 11 12
Le Louis XV 1 3 5 6 7 8 11 12

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 address Dubravkin put 2, 10000 Zagreb.
Information about allergens can be found on the last page. For any additional information, contact restaurant staff.

Zabranjeno je usluživanje i konzumacija alkoholnih pića osobama mlađim od 18 godina
Serving and consumption of alcoholic beverages is not permitted to persons under 18.