

Ručak

Hladna predjela

Rozbif, umak od hrena i galangala, gel od jabuke
Tartar od bijele ribe s bosiljkom i malinom
Tatarski biftek, crumble od vlasca, maslac i domaći brioche
Mladi kozji sir i jagode, pepeo poriluka

Topla predjela

Juha od proljetnog graška i mente
Artičoke i suho dozrijevani rib eye, bagna càuda, krema od griza
Gnudi od skute s rajčicama
Rižoto od graška

Glavna jela

Potrbušina crne slavonske svinje, krema od mrkve i đumbira
Suho dozrijevani ramstek, dimljeni krumpir i celer
File zubaca, cvjetača, brokula, bosiljak, riblji jus
Odrezak cikle, krema od graška, povrtni jus
Hrvatski biftek sa prilogom (uz doplatu +11 eur)

Deserti

Pavlova s šumskim voćem
Pečene smokve u mascarponeu i prošek
Izbor sireva (uz doplatu +6,50 eur)

3 SLIJEDA
Hladno ili toplo predjelo
Glavno jelo
Desert

45 EUR / 339,05 kn

4 SLIJEDA
Hladno predjelo
Toplo predjelo
Glavno jelo
Desert

58 EUR / 437 kn

Lista alergena je na zadnjoj stranici menija.
Menu za ručak poslužujemo od 12:00 do 16:30.

Lunch

Cold starters

Roast beef, horseradish and galangal sauce, apple gel
Adriatic white fish tartare with basil and raspberries
Steak tartare, chives crumble, butter and homemade brioche
Fresh goat cheese and strawberries, leeks ashes

Warm starters

Spring peas and mint soup
Artichokes and dry aged rib eye, bagna càuda, grits cream
Ricotta and tomato gnudi
Pea risotto

Main courses

Black Slavonian pig belly, carrot and ginger cream
Dry aged rib eye, smoked potato and celeriac
Dentex fillet, cauliflower, broccoli, basil, fish jus
Beetroot steak, spring peas cream, vegetable jus
Croatian tenderloin fillet, side of glazed potato or grilled vegetables (surcharge +11 €)

Desserts

Forest berry pavlova
Roasted figs in mascarpone and prošek wine
Selection of cheeses (with surcharge +6,50 €)

3 COURSES
Cold or warm starter
Main course
Dessert

45 EUR / 339,05 kn

4 COURSES
Cold starter
Warm starter
Main course
Dessert

58 EUR / 437 kn

Allergen list is at the end of the menu.
Lunch menu is served from 12:00 to 16:30.

Dubravkin put

Hladna predjela / Cold starters

Ljetni vrt

Dinja, kukuruz, tikvica, cikla, komorač, korabica

Summer garden

Cantaloupe, corn, zucchini, beetroot, fennel, kohlrabi

15 EUR / 113,02 kn

Sipa, riža, bosiljak i marakuja

Cuttlefish, rice, basil and passion fruit

19 EUR / 143,16 kn

Janjeći tartar i Baerii kavijar, fritule s ljetnim crnim tartufom, crème fraîche

Lamb tartare and Baerii caviar, gougeres with summer black truffle, crème fraîche

20 EUR / 150,69 kn

Juha / Soups

Juha od graška i mente

Spring peas and mint soup

9 EUR / 67,81 kn

Ribljí chowder

medaljoni bijele ribe, vongole, krumpir

Fish chowder

Adriatic premium fish medallions, vongole, potato

11 EUR / 82,88 kn

Topla predjela / Warm starters

Celer, cikla, koraba
Celeriac, beetroot, kohlrabi

16 EUR / 120,55 kn

Rižoto od škampi
Langoustine risotto

23 EUR / 173,29 kn

Millefeuille od prepelice s ljetnim crnim tartufom
Quail millefeuille with summer black truffle

21 EUR / 158,22 kn

Papardelle s junećim jezikom
Beef tongue papardelle

19 EUR / 143,16 kn

Glavna jela / Main dishes

Cikla, povrtni umak i ukiseljeno povrće
Beetroot, vegetable sauce and pickled vegetables

23 EUR / 173,29 kn

Romb u umaku od kraljevine, čičoka, žele od meda i limete
Turbot in kraljevina sauce, jerusalem artichoke, honey and lime gelee

27 EUR / 203,43 kn

Škarpina s cannellonima od jabuke i tikvice
Scorpion fish with apple and zucchini cannelloni

30 EUR / 226,04 kn

Teleći frikando s Crnom slavonskom svinjom u umaku od gorušice
Veal fricandeau with Slavonian black pig in mustard sauce

25 EUR / 188,36 kn

Wagyu picanha, krumpir i poriluk u 'ramen' umaku
Wagyu picanha, potato and leeks in 'ramen' sauce

35 EUR / 263,71 kn

Dubravkin put Classics

Tartar od tune à la Dubravkin Put

Tuna tartare à la Dubravkin Put

20 EUR / 150,69 kn

Tatarski biftek, tostirani kruh, maslac

Steak tartare, toasted bread, butter

22 EUR / 165,76 kn

Crni rižoto od sipe

Black cuttlefish risotto

20 EUR / 150,69 kn

Ulov jadranske ribe, 1 kg (prema prethodnoj narudžbi)

Adriatic whole fish 1 kg (per prior arrangement)

105 EUR / 791,12 kn

Škampi 1 kg (prema prethodnoj narudžbi)

Scampi 1 kg (per prior arrangement)

110 EUR / 828,80 kn

Hrvatski biftek, dozrijevani, 250g

Croatian tenderloin steak, aged, 250g

32 EUR / 241,10 kn

Rib-eye odrezak na kosti, Crne slavonske svinje 350 g

Black Slavonian Pig bone-in rib-eye steak 350 g

30 EUR / 226,04 kn

Prilozi / Side dishes

Krumpir glaziran u crème fraîche-u i vlasu
Young potato, glazed with crème fraîche and chives

6 EUR / 45,21 kn

Povrće na žaru
Vegetables over coal

6 EUR / 45,21 kn

Salate / Salads

Dnevna lisnata salata
Greens of the day

5 EUR / 37,67 kn

Matovilac i marinirano povrće
Lamb's lettuce and marinated vegetables

6 EUR / 45,21 kn

Sir / Cheese

Selekcija vrhunskih hrvatskih i svjetskih sireva
Selection of superb Croatian and world cheeses

19 EUR / 143,16 kn

Deserti / Desserts

by Executive Pastry Chef Robert Basic

Dinja

limeta i šumske jagode

Cantaloupe

lime and wild strawberries

9,5 EUR / 71,58 kn

Malina & Kokos

Raspberry & Coconut

9,5 EUR / 71,58 kn

'Čupavac'

Vanilija, kokos, marakuja i mango

'Lamington'

Vanilla, coconut, passion fruit and mango

9,5 EUR / 71,58 kn

Mille-feuille

Jabuka, kakao, cimet i vanilija

Mille-feuille

Apple, cocoa, cinnamon and vanilla

9 EUR / 67,81 kn

Le Louis XV

Guanaja čokolada, badem, lješnjak,

guščja jetra i vanilija, 23-karatno zlato

Le Louis XV

Guanaja chocolate, almond, hazelnut

foie gras and vanilla, 23 carat gold

10,5 EUR / 79,11 kn

Alergeni / Allergens

1. Žitarice / Cereals
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

- Rozbif/Roastbeef 1,3,6,7,8,10
Tuna yuzu 1,4,6,7,9,11
Kozji sir/Goat cheese 1,7,8
Artičoke/Artichokes 1,3,4,6,7,8,12
Juha od graška / Pea soup 6,7,9
Lazanje od losos pastrve / Salmon trout lasagne 1,3,4,7,9
Rižoto šparoge / asparagus risotto 4,7,9,14
Ramstek / Ribeye 1,7,9
Zubatac/Dentex 1,3,4,7
Svinjska potrbušina/ Pork belly 3,6,7,9
- Odrezak cikle / Beetroot steak 6, 7, 9
Janjeći tartar/Lamb tartare 1,3,4,7,8,9
Sipa/Cuttlefish 3,4,14
Ljetni vrt/Summer garden 1,3,8,9
Chowder 2,4,6,7,9,14
Rižoto škampi/Langoustine risotto 2,4,7,9,14
Papardelle 1,3,6,7,8,9,10
Millefeuille prepelica/ Quail millefeuille 1,6,7,8,9,
Celer cikla koraba/ celeriac beetroot kohlrabi 6,7,9
Frikando/Fricandeau 1,7,9,10
Wagyu picanha 3,7,9,10,11
Romb/Turbot 2,4,7,9
Škarpina/Scorpion fish 1,4,6,7
- 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
Proljetna salata od mišancija / spring wild salad 7,8,10
Baby kukuruz / Baby corn 1,7,9
Dinja / Cantaloupe 1,3,5,6,7,8,11,12
Millefeuille 1,3,5,6,7,8,11,12
Malina / Raspberry 1,3,5,6,7,8,11,12
Čupavac / Lamington 1,3,5,6,7,8,11,12
Le Louis XV 1,3,5,6,7,8,11,12
Marinirane jagode / marinated strawberries 1,3,5,6,7,8,11,12
Trio sladoleda/Ice cream trio 1,3,6,7,8

PDV je uključen u cijenu. Prigovore je moguće uložiti putem e-pošte na adresu info@dubravkin-put.com ili slanjem u pisanom obliku na adresu restorana Dubravkin put 2, 10000 Zagreb

VAT is included in the 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

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.