

# *Dubravin put*

## *Degustacijski meni*

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

130 €

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.*

# *Menu Zagreb*

3 slijeda/courses 67 €

4 slijeda/courses 88 €

Zagrebački sir s vrhnjem  
*Zagreb cottage cheese and cream*

(23 €)

'Ajngemahtec'  
*'Ajngemahtec'*

(25 €)

Zagrebački odrezak  
*Zagreb breaded schnitzel*

(34 €)

Licitarsko srce  
*'Licitar' heart*

(10 €)

# *Menu Medimurje*

3 slijeda/courses 61 €

4 slijeda/courses 76 €

Zelje  
*Cabbage*

(22 €)

Bučnica  
*Pumpkin strudel*

(23 €)

'Purica s mlincima'  
*'Turkey and mlinci'*

(28 €)

Međimurska gibanica  
*'Međimurska gibanica'*

(10 €)

# *Ribareva koca*

3 slijeda/courses 66 €

4 slijeda/courses 86 €

Ceviche od jadranskih kozica

*Adriatic shrimp ceviche*

(24 €)

Trlja i radič

*Red mullet and radicchio*

(23 €)

Brodet od kočarske lignje

*Squid brodet (traditional fish stew)*

(34 €)

Kruh i vino

*Bread and wine*

(10 €)

*Dubravkin put Classics*

Tartar od tune à la Dubravkin Put

*Tuna tartare à la Dubravkin Put*

22 €

Tatarski biftek, tostirani kruh, maslac

*Steak tartare, toasted bread, butter*

22 €

Crni rižoto od sipe s carpacciom od škampa

*Black cuttlefish risotto with langoustine carpaccio*

22 €

Ulov jadranske ribe, 1 kg\*

*Adriatic whole fish 1 kg\**

100 €

Hrvatski biftek, dozrijevani, 250g

*Croatian tenderloin steak, aged, 250g*

37 €

Beef Wellington za dvije osobe\*

*Beef Wellington for two person\**

78€

Pečeni pijetao za dvije osobe\*

*Rooster for two person\**

64€

\*Molimo pitajte osoblje o dostupnosti

*\*Please ask the staff about the availability*

Couvert

3 €

## *Prilozi & salate / Side dishes & salads*

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

8 €

Povrće na žaru  
*Coal roasted vegetables*

9,5 €

Sezonska lisnata salata  
*Seasonal leafy salad*

8 €

Ukiseljena paprika sa crnim češnjakom  
*Pickled pepper with black garlic*

8,5 €

## *Deserti / Desserts*

*by Executive Pastry Chef Robert Basic*

Mille-feuille  
Jabuka, cimet i vanilija  
*Mille-feuille*  
*Apple, cinnamon and vanilla*

9,5 €

Le Louis XV  
čokolada, badem, dulce de leche  
*Le Louis XV*  
*chocolate, almond, dulce de leche*

11 €

## *Sir / Cheese*

Selekcija hrvatskih i svjetskih sireva  
*Selection of Croatian and world cheeses*

22 €

PDV je uključen u cijenu. Prigovore je moguće uložiti putem e-pošte na adresu [info@dubravkin-put.com](mailto: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](mailto: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.