

Dubravkin put

Rucak

Hladna predjela

Tatarski biftek, brioche, maslac
Janjeći tartar, creme fraiche, vlasac
Medaljoni jakobovih kapica, umak "buzara", krutoni
Cikorija, radič, kupus

Topla predjela

Juha od buče, paljeni poriluk
Juha od kestena, žele od ruma, pečeni kesten
Rižoto od šumskih gljiva, glazirana patka
Raviol od škampa, espuma od škampa

Glavna jela

Obrazi crne slavonske svinje, povrće a la "bourgignone"
File bijele ribe, ragu od cvjetače i celera, umak od maslinovog ulja
Pečena hokaido buča, ragu od muškatne buče, vege jus
Hrvatski biftek s prilogom (uz doplatu +14 €)

Deserti

Kesten terina
Bread pudding, umak od vanilije, sorbet od mandarine
Izbor sireva (uz doplatu +8 €)

3 SLIJEDA
Hladno ili toplo predjelo
Glavno jelo
Desert

52 €

4 SLIJEDA
Hladno predjelo
Toplo predjelo
Glavno jelo
Desert

64 €

Menu za ručak poslužujemo od 12:00 do 16:30 h.

Lunch at Dubravkin put

Cold starters

Steak tartare, brioche, butter
Lamb tartare, creme fraiche, chive
Scallop medallions, "buzara" sauce, croutons
Chicory, radicchio, cabbage

Warm starters

Pumpkin soup, burnt leek
Chestnut soup, rum jelly, roasted chestnut
Wild mushrooms risotto, glazed duck
Langoustine ravioli, langoustine espuma

Main courses

Black Slavonian pork cheek, vegetables a la "bourgignone"
White fish fillet, celery and cauliflower ragout, olive oil sauce
Baked Hokkaido pumpkin, butternut ragout, vege jus
Croatian Tenderloin fillet with side dish (with surcharge +14 €)

Desserts

Chestnut terrine
Bread pudding, vanilla sauce, tangerine sorbet
Selection of cheeses (with surcharge +8 €)

3 COURSES
Cold or warm starter
Main course
Dessert

52 €

4 COURSES
Cold starter
Warm starter
Main course
Dessert

64 €

Lunch menu is served from 12:00 to 16:30 h.

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.

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*

Prilozi i salate / Side dishes and salads

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

8 €

Povrće na žaru
Vegetables over coal

9,5 €

Dnevna lisnata salata
Greens of the day

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 €