

Dubravin put

Degustacijski meni

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

125 €

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.*

Perad / Poultry

3 slijeda/courses 67 €

4 slijeda/courses 90 €

Foie gras

Foie gras

(26 €)

Fazan

Pheasant

(24 €)

Pačja prsa u pčelinjem vosku

Duck breast in beeswax

(33 €)

Tiramisu lješnjak badem

Hazelnut almond tiramisu

(10 €)

Zagreb / Zagreb

3 slijeda/courses 68 €

4 slijeda/courses 89 €

Faširanci i krumpir salata
'Faširanci' and potato salad

(25 €)

Krpice sa zeljem
'Krpice sa zeljem'

(24 €)

Gračanska losos pastrva
Gračani salmon trout

(34 €)

Griotte
Griotte

(11 €)

Otoci / Islands

3 slijeda/courses 73 €

4 slijeda/courses 96 €

Odležani brancin

Dry aged sea bass

(26 €)

Škamp

Langoustine

(28 €)

Hobotnica

Octopus

(35 €)

Citrusi

Agrumi

(12 €)

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 €

Juha od divljih šparoga, ragu od divljih šparoga, poširano jaje, kavijar

Wild asparagus soup, wild asparagus ragout, poached egg, trout roe

16 €

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 €

File divlje jadranske ribe

Adriatic wild fish fillet

34 €

Hrvatski biftek, dozrijevani, 250g

Croatian tenderloin steak, aged, 250g

37 €

Txogitxu steak, 350g

Txogitxu steak, 350g

55 €

Prilozi & salate / Side dishes & salads

Krumpir glaziran u crème fraîche-u i vlascu
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)
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 €

Couvert 3 €

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.