

Ručak u Dubravkinom putu

Hladna predjela

Tatarski biftek, brioche, maslac
Vitello tonnato, kapari, gorušica
Coleslaw salata od ljubičastog kupusa, ukiseljena mrkva, jakobove kapice

Topla predjela

Juha od divljih šparoga, ragu od divljih šparoga, poširano jaje (uz doplatu +4€)
Rižoto Parmigiano Reggiano
Tagliatelle s gamberom rossom i jakobovim kopicama
Medaljoni od janječeg ramsteaka, batat

Glavna jela

Terina od patke, poriluk
File bijele ribe, krema od cvjetače, riblji jus
Odrezak od cikle, celer
Hrvatski biftek s prilogom (uz doplatu +14 €)

Deserti

Kokos riža puding, ananas, mango
Crepes suzette
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 €

Lunch at Dubravkin put

Cold starters

Steak tartare, brioche, butter
Vitello tonnato, capers, mustard seeds
Purple cabbage coleslaw, pickled carrot, scallops

Warm starters

Wild asparagus soup, wild asparagus ragout, poached egg (with surcharge +4 €)
Parmigiano Reggiano risotto
Tagliatelle with gambero rosso and scallops
Lamb rumpsteak medallions, sweet potatoes

Main courses

Duck terrine, leeks
White fish fillet, cauliflower cream, fish jus
Beetroot steak, celeriac
Croatian Tenderloin fillet with side dish (with surcharge +14 €)

Desserts

Coconut rice pudding, pineapple, mango
Crepes suzette
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 €

Dubravkin put Classics

Predjela / Starters

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 €

Glavna jela / Main courses

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 entrecote ribeye, 350g

55 €

Prilozi i salate / Side dishes and salads

Krumpir glaziran u creme fraiche-u i vlascu
Young potato, glazed with creme fraiche and chives

8 €

Povrće na žaru
Vegetables over coal
9,5 €

Dnevna lisnata salata
Greens of the day
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 €