

Ručak u Dubravkinom putu

Hladna predjela

Tatarski biftek, brioche, maslac
Vitello tonnato, kapari, gorušica
Coleslaw salata od ljubičastog kupusa, ukiseljena mrkva, jakobove kapice
Kozji sir s prahom od poriluka, salatom od mišancije, jagode

Topla predjela

Juha od divljih šparoga, ragu od divljih šparoga, poširano jaje (uz doplatu +4€)
Rižoto sa šparogama
Tortellini od bosiljka punjeni s raguom od ribe, skute i limuna, špinat, botarga
Tart od teleće koljenice, krema od mrkve, svježi kopar

Glavna jela

Terina od patke, poriluk
File bijele ribe, krema od celera i jabuke, izdanak brokule na grillu
Grill šparoge, krema od karamelizirane cvjetače, ukiseljeno povrće, vege jus
Hrvatski biftek s prilogom (uz doplatu +14 €)

Deserti

Jagode marinirane u jasminu, semifredo od vanilije
Tiramisu od jagoda
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
Goat cheese with leek powder, 'mišancija', strawberries gel

Warm starters

Wild asparagus soup, wild asparagus ragout, poached egg (with surcharge +4 €)
Asparagus risotto
Basil tortellini filled with fish ragout, cow curd and lemon, spinach, bottarga
Veal shank tart, carrot cream, fresh dill

Main courses

Duck terrine, leeks
White fish fillet, celery and apple cream, grilled broccolini
Grilled asparagus, caramelized cauliflower cream, pickled vegetables, vege jus
Croatian Tenderloin fillet with side dish (with surcharge +14 €)

Desserts

Marinated strawberries in jasmine, vanilla semifredo
Strawberries tiramisu
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 €

Beef Wellington za dvije osobe*

Beef Wellington for two person

85 €

*minimalno 40 min

*minimum waits 40 min

Prilozi i salate / Side dishes and salads

Krumpir glaziran u creme fraiche-u i vlasцу
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 €