

# *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.*

# *Proljeće / Spring*

3 slijeda/courses 64 €

4 slijeda/courses 84 €

Proljetni vrt  
*Spring garden*

(23 €)

Juha od divljih šparoga  
*Wild asparagus soup*

(16 €)

Teleći file i gljive  
*Veal fillet and mushrooms*

(34 €)

Šparoge i jagode  
*Asparagus and strawberries*

(12 €)

## *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 €

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 €

Beef Wellington za dvije osobe\*

*Beef Wellington for two person\**

85 €

\*minimalno 40 min

\*minimum waits 40 min

## *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](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 mladim od 18 godina.  
Serving and consumption of alcoholic beverages is not permitted to persons under 18.