

# *Ručak u Dubravkinom putu*

## *Hladna predjela*

Cikla, pečeni celer, krema od pečenog celera i crnog limuna, korabica  
Salata s dimljenom patkom, cous cous, rukola, espuma od salate  
Carpaccio od bijele ribe, pate od bijele ribe i kapara, pesto od bosiljka  
Tatarski biftek, aioli, domaći brioche

## *Topla predjela*

Juha od buče, pečeni poriluk, espuma od bučinog ulja  
Raviol s mousseom od brancina, bisque od škampa, tartar od kozica  
Rižoto s vrganjima  
Millefeuille od prepelice, espuma od sira, grill breskva

## *Glavna jela*

Vrat od crne slavonske svinje, krema od dimljenog krumpira, crumble od  
čvaraka i badema, grill tikvice  
File romba, krema od karamelizirane cvjetače, umak od vina i češnjaka  
Odrezak od Hokaido buče, krema od karamelizirane buče, umak od buče  
Hrvatski biftek s prilogom (uz doplatu +14 €)

## *Deserti*

Kesten tiramisu  
Poširana kruška, vanilija mascarpone Chantilly, orasi u medu  
Izbor sireva (uz doplatu +8 €)

---

3 SLIJEDA  
Hladno ili toplo predjelo  
Glavno jelo  
Desert

55 €

4 SLIJEDA  
Hladno predjelo  
Toplo predjelo  
Glavno jelo  
Desert

68 €

# *Lunch at Dubravkin put*

## *Cold starters*

Beetroot, baked celery, black lemon and baked celery cream, kohlrabi  
Smoked duck salad, cous cous, arugula, salad espuma  
White fish carpaccio, white fish pate with capers, basil pesto  
Steak tartare, aioli, homemade brioche

## *Warm starters*

Pumpkin soup, leek, pumpkin oil espuma  
Seabass ravioli, langoustine bisque, shrimp tartare  
Porcini mushrooms risotto  
Quail millefeuille, cheese espuma, grilled peach

## *Main courses*

Black Slavonian pork neck, smoked potato cream, cracklings and almonds  
crumble, grilled zucchini  
Turbot fillet, caramelized cauliflower cream, wine and garlic sauce  
Hokaido pumpkin steak, caramelized pumpkin cream, pumpkin sauce  
Croatian Tenderloin fillet with side dish (with surcharge +14 €)

## *Desserts*

Chestnut tiramisu  
Poached pear, vanilla mascarpone Chantilly, walnut in honey  
Selection of cheeses (with surcharge +8 €)

---

3 COURSES  
Cold or warm starter  
Main course  
Dessert

55 €

4 COURSES  
Cold starter  
Warm starter  
Main course  
Dessert

68 €

# *Dubravkin put Classics*

## *Predjela / Starters*

Tartar od tune à la Dubravkin Put

*Tuna tartare à la Dubravkin Put*

26 €

Tatarski biftek, tostirani kruh, maslac

*Steak tartare, toasted bread, butter*

26 €

Crni rižoto od sipe s carpacciom od škampa

*Black cuttlefish risotto with langoustine carpaccio*

25 €

## *Glavna jela / Main courses*

Ulov jadranske ribe, 1 kg

*Adriatic whole fish 1 kg*

110 €

File divlje jadranske ribe

*Adriatic wild fish fillet*

36 €

Hrvatski biftek, dozrijevani, 250g

*Croatian tenderloin steak, aged, 250g*

39 €

Txogitxu entrecote ribeye, 350g

58 €

Beef Wellington za dvije osobe\*

*Beef Wellington for two person*

89 €

\*minimalno 40 min

\*minimum waits 40 min

## *Prilozi i salate / Side dishes and salads*

Krumpir glaziran u creme fraiche-u i vlasu  
*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)*  
10 €

Le Louis XV (čokolada, badem, dulce de leche)  
*Le Louis XV (chocolate, almond, dulce de leche)*  
12 €

## *Sir / Cheese*

Selekcija hrvatskih i svjetskih sireva  
*Selection of Croatian and world cheeses*  
22 €

Couvert 3 €

## Alergeni

- 1.Zitarice
- 2.Rakovi
- 3.Jaja
- 4.Riba
- 5.Kikiriki
- 6.Soja
- 7.Mlijeko i mliječni proizvodi
8. Orasasti plodovi
- 9.Celer
- 10.Gorusica
- 11.Sezam
- 12.Sumporni dioksid i sulfati
- 13.Lupini
- 14.Mekusci

|                                           |   |   |   |   |    |    |    |    |   |    |
|-------------------------------------------|---|---|---|---|----|----|----|----|---|----|
| Tatarski biftek / Steak tartare           | 1 | 2 | 3 | 4 | 5  | 6  | 7  | 8  | 9 | 10 |
| Duck salad                                | 1 | 3 | 7 | 6 | 7  | 8  |    |    |   |    |
| Carpaccio                                 | 2 | 3 | 4 | 7 | 8  | 9  |    |    |   |    |
| Tagliatelle                               | 1 | 2 | 3 | 4 | 6  | 7  | 9  | 14 |   |    |
| Pumpkin soup                              | 1 | 6 | 7 | 9 |    |    |    |    |   |    |
| Risotto mushrooms                         | 1 | 3 | 7 | 9 |    |    |    |    |   |    |
| Quail millefeuille                        | 1 | 3 | 6 | 7 | 9  |    |    |    |   |    |
| File romba / Turbot fillet                | 2 | 4 | 7 | 9 | 14 |    |    |    |   |    |
| Svinjski vrat / Pork neck                 | 1 | 5 | 7 | 8 | 9  | 10 |    |    |   |    |
| Parmigiana                                | 3 | 6 | 7 | 9 |    |    |    |    |   |    |
| Bread pudding                             | 1 | 3 | 5 | 6 | 7  | 8  | 11 | 12 |   |    |
| Poširana kruška / Poached pear            | 1 | 3 | 5 | 6 | 7  | 8  | 11 | 12 |   |    |
| Tartar od tune / Tuna tartare             | 1 | 2 | 4 | 6 | 7  | 10 | 11 | 12 |   |    |
| Tatarski biftek / Steak tartare           | 1 | 3 | 4 | 6 | 7  | 10 |    |    |   |    |
| Crni rižoto / Black risotto               | 2 | 4 | 7 | 9 |    |    |    |    |   |    |
| Ulov jadranske ribe / Adriatic whole fish | 3 |   |   |   |    |    |    |    |   |    |
| Škampi / Langoustine                      | 2 |   |   |   |    |    |    |    |   |    |
| Glazirani krumpir / Glazed potato         | 7 | 9 |   |   |    |    |    |    |   |    |
| Millefeuille                              | 1 | 3 | 5 | 6 | 7  | 8  | 11 | 12 |   |    |
| Le Louis XV                               | 1 | 3 | 5 | 6 | 7  | 8  | 11 | 12 |   |    |