

# *Ručak u Dubravkinom putu*

## *Hladna predjela*

	€
Carpaccio od gamera rosso, krutoni, samoniklo bilje	30
Tartar od škampa, šparoge, jagode	29
Brioche s plavim rakom, emulzija od vlasca, ikra od pastrve	23
Vitello tonnato	27
Salata od hobotnice, koromač, rotkvica	27

## *Topla predjela*

Juha od šparoga	17
Spaghetti sa škampima i kulenom	29
Buzara, bijela riba, espuma od palente, dagnje, vongole	31
Rižoto od šparoga, pesto od medvjedeg luka	25
Okruglice od teletine, larda i kelja, šparoge	26

## *Glavna jela*

List, beurre blanc umak, ragu od krumpira i tekuće blitve	43
Kroketi od morskog psa, skuta, grašak, Café de Paris umak	35
Hobotnica, krema od krumpira, glazirana mrkva	35
Janjeći but, krumpir salata, kopar, demi glace	37

## *Deserti*

Carrot cake	12
Jagode / jasmin / vanilija	12

# *Lunch at Dubravkin put*

## *Cold starters*

	€
Gambero rosso carpaccio, croutons, hebs	30
Langoustine tartare, asparagus, strawberry	29
Brioche with blue crab, chives emulsion, trout roe	23
Vitello tonnato	27
Octopus salad, fennel, raddish	27

## *Warm starters*

Asparagus soup	17
Spaghetti with langoustine and 'kulen'	29
'Buzara', white fish, prawn, mussels, clams	31
Asparagus risotto, ramsons pesto	25
Veal meatballs, lardo, kale, asparagus	25

## *Main courses*

Sole, beurre blanc sauce, potato and liquid Swiss chard ragout	43
Shark fish croquettes, cow curd, green peas, Café de Paris sauce	35
Grilled octopus, potatoes, glazed carrots	35
Lamb rump, potato salad, dill, demi glace	37

## *Desserts*

Carrot cake	12
Strawberries / jasmine / vanilla	12

# *Dubravkin put Classics*

## *Predjela / Starters*

Tartar od tune à la Dubravkin Put

*Tuna tartare à la Dubravkin Put*

28 €

Tatarski biftek, tostirani kruh, maslac

*Steak tartare, toasted bread, butter*

28 €

Crni rižoto od sipe s carpacciom od škampa

*Black cuttlefish risotto with langoustine carpaccio*

26 €

## *Glavna jela / Main courses*

Ulov jadranske ribe, 1 kg

*Adriatic whole fish 1 kg*

115 €

File divlje jadranske ribe

*Adriatic wild fish fillet*

38 €

Hrvatski biftek, dozrijevani, 250g

*Croatian tenderloin steak, aged, 250g*

41 €

Txogitxu entrecote ribeye, 350g

59 €

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 vlascu  
*Young potato, glazed with creme fraiche and chives*

9,5 €

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*

9,5 €

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)*

12 €

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

14 €

## *Sir / Cheese*

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

24 €

Couvert 4 €

## Alergeni

1. Žitarice
2. Rakovi
3. Jaja
4. Riba
5. Kikiriki
6. Soja
7. Mlijeko i mliječni proizvodi
8. Orašasti plodovi
9. Celer
10. Gorušica
11. Sezam
12. Sumporni dioksid i sulfati
13. Lupini
14. Mekušci

Carpaccio gambero rosso	1	2	3						
Škampi	2	4	5	7	8	14			
Blue crab brioche	1	2	3	4	7	9	14		
Vitello tonnato	1	3	4	7	10				
Salata od hobotnice / Octopus salad	3	12	14						
Juha od šparoga	3	7	9						
Spaghetti	1	2	3	4	6	7	8	9	14
Rižoto od šparoga	7	8	9						
Buzara	1	2	4	7	9	14			
Okruglice od teletine / veal meatballs	7	12							
File lista / Sole fillet	4	7	9	12					
Adriatic squid	1	3	7	9	14				
Hobotnica / Octopus	7	12	14						
Janjetina / Lamb	1	2							
Morski pas / Shark fish	1	3	4	7	9	10	12		
Carrot cake	1	3	5	6	7	8	11	12	
Jagoda / jasmin / vanilija	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								
Beef Wellington	1	3	6	7	8	9	10		
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	