

# *Ručak u Dubravkinom putu*

## *Hladna predjela*

|                                                             | €  |
|-------------------------------------------------------------|----|
| Carpaccio od gambera rosso, krutoni, samoniklo bilje        | 30 |
| Škampi crudo, krema od limunove korice, umak od badema      | 28 |
| Brioche s plavim rakom, emulzija od vlasca, ikra od pastrve | 23 |
| Janjeći carpaccio, smokve, creme fraiche, pinjoli           | 25 |

## *Topla predjela*

|                                                                        |    |
|------------------------------------------------------------------------|----|
| Bistra hladna juha od rajčice, krema od graška, ulje menta             | 13 |
| Rižoto od Stilton sira i kruške, đumbir, gorušica                      | 24 |
| Cvijet tikvice i jakobove kapice, ragu od tikvica, emulzija od peršina | 26 |
| Raviol punjen s patkom i lisičarkama, umak od ljubičastog kupusa       | 26 |
| Tartlet s confitiranom teletinom, mrkvom i celerom, kovrčavi kelj      | 25 |

## *Glavna jela*

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| List, beurre blanc umak, ragu od krumpira i tekuće blitve                    | 43 |
| Romb, krema od karamelizirane cvjetače, umak od vina i češnjaka, čili, med   | 32 |
| Prsa od pijetla, pire od krumpira, umak od vina                              | 38 |
| Hlap, millefeuille od krumpira, krema od celera i vanilije, bisque s limunom | 65 |

## *Deserti*

|                                                                   |    |
|-------------------------------------------------------------------|----|
| Breskva melba, semifredo od vanilije, coulis od maline, Chantilly | 12 |
| Puding od riže s kokosom i smokvom                                | 11 |

# *Lunch at Dubravkin put*

## *Cold starters*

|                                                    | €  |
|----------------------------------------------------|----|
| Gambero rosso carpaccio, croutons, hebs            | 30 |
| Scampi crudo, lemon zest cream, almonds sauce      | 28 |
| Brioche with blue crab, chives emulsion, trout roe | 23 |
| Lamb carpaccio, figs, creme fraiche, pine nuts     | 25 |

## *Warm starters*

|                                                                  |    |
|------------------------------------------------------------------|----|
| Tomato consomme (cold soup), peas cream, mint oil                | 13 |
| Stilton cheese and pear risotto, ginger, mustard seeds           | 24 |
| Zucchini flowers and scallops, zucchini ragout, parsley emulsion | 26 |
| Raviolo filled with duck and chanterelles, red cabbage sauce     | 26 |
| Tartlette with veal confit, carrots and celery, kale             | 25 |

## *Main courses*

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Sole, beurre blanc sauce, potato and liquid Swiss chard ragout             | 43 |
| Turbot, caramelized cauliflower cream, wine and garlic sauce, chili, honey | 32 |
| Rooster breast, potato puree, wine sauce                                   | 38 |
| Lobster, potato millefeuille, celery and vanilla cream, bisque, lemon      | 65 |

## *Desserts*

|                                                             |    |
|-------------------------------------------------------------|----|
| Peach melba, vanilla semifredo, raspberry coulis, Chantilly | 12 |
| Rice pudding with coconut and fig                           | 11 |

# *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 vlasu  
*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  
Crudo scampi 2 3 4 6 7 8 9  
Blue crab brioche 1 2 3 4 7 9 14  
Lamb carpaccio 1 7 8  
Juha od rajčice 3 7 8 9  
Tartlet teletina / veal 1 3 7 9  
Risotto Stilton 7 10  
Raviol s patkom / Duck raviolo 1 3 6 7 9  
Cvijet tikvice / Zucchini flower 1 3 4 7 9 14  
File lista / Sole fillet 4 7 9 12  
Romb / Turbot 2 4 6 7 8 9  
Pijetao / Rooster 7 9  
Hlap / Lobster 2 4 7 9 12 14

Peach melba 1 3 5 6 7 8 11 12  
Rice pudding 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