

Dubravkin put

Degustacijski meni

Šest slijedova po izboru šefa kuhinje
Six courses by choice of chef de cuisine

135 €

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.*

Jesen / Fall

3 slijeda/courses 78 €

4 slijeda/courses 106 €

Cikla i Wagyu bavette tartar
Beetroot and Wagyu bavette tartare

(28 €)

Tart s kestenima, mandarinom i tartufima
Chestnut, tangerine and truffle tart

(31 €)

Patka s mlincima
Duck & 'mlinci'

(37 €)

Međimurska gibanica
'Međimurska gibanica'

(13 €)

More / Sea

3 slijeda/courses 77 €
4 slijeda/courses 104 €

Carpaccio od brancina
Seabass carpaccio

(28 €)

Tikvice i jakobove kapice
Zuchinni with scallops

(29 €)

Brodet
'Brodet' (fish stew)

(37 €)

Millefeuille od maline i lavande
Raspberries and lavender millefeuille

(13 €)

Zagreb

3 slijeda/courses 80 €
4 slijeda/courses 107 €

Pijetao, salenjak, žumberački tartuf
Rooster, "salenjak", truffle from Žumberak

(31 €)

"Štrukle"
"Štrukle"

(28 €)

Teleći zagrebački odrezak
Zagreb breaded veal schnitzel

(39 €)

Zagrebačka kremšnita a la Dubravkin put
Zagreb custard cream cake a la Dubravkin put

(13 €)

Dubravkin put Classics

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 €

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 steak, 350g

Txogitxu steak, 350g

59 €

Beef Wellington za dvije osobe*

*Beef Wellington for two person**

89 €

*minimalno 40 min

*minimum waits 40 min

Prilozi & salate / Side dishes & salads

Krumpir glaziran u crème fraîche-u i vlasu
Young potato, glazed with crème fraîche and chives
9,5 €

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
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 / Allergens

1. Žitarice koje sadrže gluten / Cereals containing gluten
2. Rakovi / Crustaceans
3. Jaja / Eggs
4. Riba / Fish
5. Kikiriki / Peanuts
6. Soja / Soy
7. Laktoza / Lactose
8. Orašasti plodovi / Nuts
9. Celer / Celery
10. Gorušica / Mustard
11. Sezam / Sesame
12. Sulfiti / Sulphites
13. Lupini / Lupin
14. Mekušci / Molluscs

Jesen / Fall 1 2 3 4 5 6 7 8 9 10 11 12 14
Cikla i Wagyu / Beetroot and Wagyu 3 7 8
Tart s kestenom / Chestnut tart 1 3 7 8 9
Patka s mlincima / Duck 1 3 6 7 8 9 10
Međimurska gibanica 1 3 5 6 7 8 11 12

More / Sea 1 2 3 4 5 6 7 8 9 11 12 14
Brancin / Seabass 2 3 4 7 8 9
Tikvice i jakobove kapice / Zucchini and scallops 1 2 3 4 7 9 14
Brodet 1 2 3 4 7 9 14
Malina i lavanda / Raspberries and lavender 1 3 5 6 7 8 11 12

Zagreb 1 2 3 4 5 6 7 8 9 11 12 14
Pijetao / Rooster 1 3 6 7 8 9
Štrukle 1 3 7
Zagrebački odrezak / Zagreb breaded veal schnitzel 1 3 7
Zagrebačka kremšnita / Custard cream cake 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
Škampii / Langoustine 2
Glazirani krumpir / Glazed potato 7 9

Millefeuille jabuka cimet / Millefeuille apple cinnamon 1 3 5 6 7 8 11 12
Le Louis XV 1 3 5 6 7 8 11 12

PDV je uključen u cijenu. Prigovore je moguće uložiti putem e-pošte na adresu info@dubravkin-put.com.
Informacije po pitanju alergena nalaze se na zadnjoj stranici. Za detaljnije informacije obratite se osoblju restorana.
VAT is included in price. Complaints may be reported via e-mail at info@dubravkin-put.com
or via written mail at the restaurants adress Dubravkin put 2, 10000 Zagreb.
Information about allergens can be found on the last page. For any additional information, contact restaurant staff.

Zabranjeno je usluživanje i konzumacija alkoholnih pića osobama mlađim od 18 godina
Serving and consumption of alcoholic beverages is not permitted to persons under 18.