

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
Foie gras pate, kruška, brioche	32

Topla predjela

Juha od buče, poriluk, bučino ulje	12
Rižoto od Stilton sira i kruške, đumbir, gorušica	24
Spaghetti sa škampima i kulenom	29
Njoki od cikle, ragu od prepelice, hren	29
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 mladoga pijetla, pire od krumpira, umak od vina	38
Hlap, millefeuille od krumpira, krema od celera i vanilije, bisque s limunom	65

Deserti

Poširana kruška u bijelom vinu, med, orasi, mascarpone	12
Tarte tatin sa šljivama	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
Foie gras pate, pear, brioche	32

Warm starters

Pumpkin soup, leek, pumpkin oil	12
Stilton cheese and pear risotto, ginger, mustard seeds	24
Spaghetti with langoustine and 'kulen'	29
Beetroot gnocchi, quail ragout, horseradish	29
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

Poached pear in white wine, honey, walnut, mascarpone	12
Tarte tatin with plums	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 €

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.

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
Poached pear	1	3	5 6 7 8 11 12
Tarte tatin	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