Dubravkin put

Degustacijski meni

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

135 €
(10.09.2026. - 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.

Zagreb

3 slijeda/courses 80 € (30.10.2026.)
4 slijeda/courses 107 € (30.10.2026.)

Patka i mlinci
Duck & 'mlinci'

31 €
(30.10.2026.)

"Štrukle"
"Štrukle"

28 €
(30.10.2026.)

Teleći zagrebački odrezak
Zagreb breaded veal schnitzel

39 €
(30.10..2026.)

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

13 €
(30.10..2026.)

Jesen / Fall

3 slijeda/courses 78 € (30.10.2026.)
4 slijeda/courses 106 € (30.10.2026.)

Cikla i Wagyu bavette tartar
Beetroot and Wagyu bavette tartare

28 €
(25.09.2026.)

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

31 €
(25.09.2026.)

Buča i govedo
Pumpkin and beef

37 €
(30.10.2026.)

Mont Blanc
Mont Blanc

13 €
(30.10.2026.)

Istra / Istria

3 slijeda/courses 79 € (31.10.2026.)
4 slijeda/courses 109 € (31.10.2026.)

Škamp i maslinovo ulje
Langoustine and olive oil

30 €
(31.10.2026.)

'Pašta fažol'
'Pašta fažol'

28 €
(31.10.2026.)

Trlja
Red mullet

36 €
(31.10.2026.)

Tiramisu tartufi
Tiramisu truffle

13 €
(31.10.2026.)

*dodatak: svježi bijeli tartuf na jelo po izboru – 15,00 € (09.11.2026.)
*add on: white truffle on desired course – 15,00 € (09.11.2026.)

Dubravkin put Classics

Tartar od tune à la Dubravkin Put
Tuna tartare à la Dubravkin Put
28 €
(10.09.2026. - 28 €)

Tatarski biftek, tostirani kruh, maslac
Steak tartare, toasted bread, butter
28 €
(10.09.2026. - 28 €)

Crni rižoto od sipe s carpacciom od škampa
Black cuttlefish risotto with langoustine carpaccio
26 €
(10.09.2026. - 26 €)

Ulov jadranske ribe, 1 kg
Adriatic whole fish 1 kg
115 €
(10.09.2026. - 115 €)

File divlje jadranske ribe
Adriatic wild fish fillet
38 €
(10.09.2026. - 38 €)

Hrvatski biftek, dozrijevani, 250g
Croatian tenderloin steak, aged, 250g
41 €
(10.09.2026. - 41 €)

Txogitxu steak, 350g
Txogitxu steak, 350g
59 €
(10.09.2026. - 59 €)

Beef Wellington za dvije osobe*
*Beef Wellington for two person**
89 €
(10.09.2026. - 89 €)

*minimalno 45 min
*minimum waits 45 min

Prilozi & salate / Side dishes & salads

Krumpir glaziran u crème fraîche-u i vlascu
Young potato, glazed with crème fraîche and chives
9,5 € (10.09.2026. - 9,5 €)

Povrće na žaru
Coal roasted vegetables
9,5 €
(10.09.2026. - 9,5 €)

Sezonska lisnata salata
Seasonal leafy salad
8 €
(10.09.2026. - 8 €)

Blitva i krumpir na dalmatinski
Chard and potato - Dalmatian style
9,5 €
(10.09.2026. - 9,5 €)

Matovilac i ukiseljeno povrće
Lamb's lettuce with pickled vegetables
8,5 €
(10.09.2026. - 8,5 €)

Deserti / Desserts

by Executive Pastry Chef Robert Basic

Mille-feuille (jabuka, cimet, vanilija)
Mille-feuille (apple, cinnamon, vanilla)
12 €
(10.09.2026. - 12 €)

Le Louis XV (čokolada, badem, dulce de leche)
Le Louis XV (chocolate, almond, dulce de leche)
14 €
(10.09.2026. - 14 €)

Sir / Cheese

Selekcija hrvatskih i svjetskih sireva
Selection of Croatian and world cheeses
24 €
(10.09.2026. - 24 €)

Couvert 4 €
(10.09.2026. - 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
Buča i govedo / Pumpkin and beef 3 6 7 9
Mont Blanc 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
Trlja / Red mullet 4 6 7 9 14
Brodet 1 2 3 4 7 9 14
Malina i lavanda / Raspberries and lavander 1 3 5 6 7 8 11 12

Zagreb 1 2 3 4 5 6 7 8 9 11 12 14
Patka i mlinci / Duck and 'mlinci' 1 3 6 7 9 10 11
Štrukle 1 3 7
Zagrebački odrezak / Zagreb breaded veal snitzel 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
Škampi / 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 aditional 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.

Ovo je informativni prikaz dijela naše ponude. Cjelokupni jelovnik i karta pića dostupni su u restoranu.
This is an informative presentation of part of our offer. The entire menu and drink list are available in the restaurant.