Rucak u Dubravkinom putu

Hladna predjela

	€	(*)
Carpaccio od gambera rosso, krutoni, samoniklo bilje	30	(30)
Škampi crudo, krema od limunove korice, umak od badema	28	(28)
Brioche s plavim rakom, emulzija od vlasca, ikra od pastrve	23	(28)
Foie gras pate, kruška, brioche	32	17.09.26.

Topla predjela

Juha od buče, poriluk, bučino ulje	12	17.09.26.
Rižoto od buče, Grand Marnier, emulzija od bučinog ulja	24	27.10.26.
Spaghetti sa škampima i kulenom	29	17.09.26.
Jakobove kapice, karamelizirana cvjetača, umak od vina i češnjaka, peršin	29	19.11.26.
Tartlet s confitiranom teletinom, mrkvom i celerom, kovrčavi kelj	25	(25)

Glavna jela

List, beurre blanc umak, ragu od krumpira i tekuće blitve	43	(43)
Losos pastrva, krema od krumpira i poriluka, mlaćenica, ikra, vlasac	34	19.11.26.
Teletina, krema od gljiva, grill gljive, paljena limeta, demi glace	38	19.11.26.
Lignja, krema od karameliziranog luka, masline, palenta	32	19.11.26.

Deserti

Poširana kruška u bijelom vinu, med, orasi, mascarpone	12	17.09.26.
Kesten mousse, kruška, sladoled od pečenog kestena	13	19.11.26.

(*) u zagradama su naznačene cijene na dan 10.09.2026.

Menu za ručak poslužujemo od 12:00 do 16:30 h.

Lunch at Dubravkin put

Cold starters

	€	(*)
Gambero rosso carpaccio, croutons, hebs	30	(30)
Scampi crudo, lemon zest cream, almonds sauce	28	(28)
Brioche with blue crab, chives emulsion, trout roe	23	(28)
Foie gras pate, pear, brioche	32	17.09.26.

Warm starters

Pumpkin soup, leek, pumpkin oil	12	17.09.26.
Pumpkin risotto, Grand Marnier, pumpkin oil emulsion	24	27.10.26.
Spaghetti with langoustine and 'kulen'	29	17.09.26.
Scallops, caramelized cauliflower cream, wine and garlic sauce, parsley	29	19.11.26.
Tartlette with veal confit, carrots and celery, kale	25	(25)

Main courses

Sole, beurre blanc sauce, potato and liquid Swiss chard ragout	43	(43)
Salmon trout, potato and leek cream, buttermilk, trout roe, chive	34	19.11.2026.
Veal, mushrooms cream, grilled mushrooms, lime, demi glace	38	19.11.2026.
Squid, caramelized onion cream, olives, polenta	32	19.11.2026.

Desserts

Poached pear in white wine, honey, walnut, mascarpone	12	17.09.26.
Chestnut mousse, pear, roasted chestnut ice cream	13	19.11.26.

(*) Prices as of September 10, 2026, are indicated in parentheses.

Lunch menu is served from 12:00 to 16:30 h.

Dubravkin put Classics

Predjela / Starters

Tartar od tune à la Dubravkin Put
Tuna tartare à la Dubravkin Put
28 €
(10.09.26. - 28 €)

Tatarski biftek, tostirani kruh, maslac
Steak tartare, toasted bread, butter
28 €
(10.09.26. - 28 €)

Crni rižoto od sipe s carpacciom od škampa
Black cuttlefish risotto with langoustine carpaccio
26 €
(10.09.26. - 26 €)

Glavna jela / Main courses

Ulov jadranske ribe, 1 kg
Adriatic whole fish 1 kg
115 €
(10.09.26. - 115 €)

File divlje jadranske ribe
Adriatic wild fish fillet
38 €
(10.09.26. - 38 €)

Hrvatski biftek, dozrijevani, 250g
Croatian tenderloin steak, aged, 250g
41 €
(10.09.26. - 41 €)

Txogitxu entrecote ribeye, 350g
59 €
(10.09.26. - 59 €)

Beef Wellington za dvije osobe*
Beef Wellington for two person
89 €
(10.09.26. - 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 € (10.09.26. - 9,5 €)

Povrće na žaru
Vegetables over coal
9,5 € (10.09.26. - 9,5 €)

Dnevna lisnata salata
Greens of the day
8 € (10.09.26. - 8 €)

Blitva i krumpir na dalmatinski
Chard and potato - Dalmatian style
9,5 € (10.09.26. - 9,5 €)

Matovilac i ukiseljeno povrće
Lamb's lettuce with pickled vegetables
8,5 € (10.09.26. - 8,5 €)

Deserti / Desserts

by Executive Pastry Chef Robert Basic

Mille-feuille (jabuka, cimet, vanilija)
Mille-feuille (apple, cinnamon, vanilla)
12 € (10.09.26. - 12 €)

Le Louis XV (čokolada, badem, dulce de leche)
Le Louis XV (chocolate, almond, dulce de leche)
14 € (10.09.26. - 14 €)

Sir / Cheese

Selekcija hrvatskih i svjetskih sireva
Selection of Croatian and world cheeses
24 € (10.09.26. - 24 €)

Couvert 4 € (10.09.26. - 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
Rižoto buča / Pumpkin risotto 6 7 9
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
Odojak / Suckling pig 1 3 6 7 9 10
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 10 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

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