

Hladna predjela - Cold starters

Kozji sir
potočarka / zimska salata / lješnjak / mrkva / kruška / bučino ulje
Goat cheese
watercress / winter lettuce / hazelnut / carrot / pear / pumpkin seeds oil
50,00Kn

Tartar od orade ■
grašak / tikvica / limun / ikra od pastrve
Sea bream tartar
green peas / zucchini / lemon / trout roe
85,00Kn

Hobotnica ■□
confit od hobotnice / dunja / svinjska mast / zimska salata
Octopus
octopus confit / quince / pork fat / winter lettuce
110,00Kn

Juneći jezik ■
carpaccio od junećeg jezika / datulje / bademi / mandarine / šafran /
jabuka
Beef tongue
beef tongue carpaccio / dates / almonds / mandarin / saffron / apple
80,00Kn

- jela bez glutena / gluten free
- jela bez laktoze / lactose free

Juhe - Soups

Kesten ■

kesten / pačja mast / dimljeni špek / vrhnje

Chestnut

chestnuts / duck fat / smoked bacon / cream

50,00 kn

Cannellini grah ■

bijeli grah / kadulja / timijan / buncek / kiselo vrhnje

Cannellini beans

white beans / sage / thyme / ham hock / sour cream

45,00Kn

Školjke ■□

rajčica / razne vrste školjaka / čili / peršin

Clams

tomato / variety of clams / chilli / parsley

90,00Kn

Topla predjela - Warm starters

Crni rižoto □

škamp / carnaroli riža / sipa / crnilo

Black risotto

scampi / carnaroli rice / cuttlefish / squid ink

110,00Kn

Teleće brizle

pistacije / prokulica / cvjetača

Veal sweetbreads

pistachio / brussel sprouts / cauliflower

80,00Kn

Domaći agnolotti

muškatna tikva / čičoka / lardo / lješnjak

Homemade agnolotti

butternut pumpkin / jerusalem artichokes / lardo / hazelnuts

70,00Kn

Bakalar □

pohani bakalar / kruška / celer / remoulade umak

Cod

breaded cod / pear / celeric / remoulade sauce

70,00Kn

Glavna jela - Main dishes

Brancin ■

jadranske kozice / krumpir / komorač / maslac / lučice / anis /
bijela čokolada

Sea bass

adriatic prawns / potato / fennel / butter / silver onion / star anise / white chocolate

180,00Kn

Grdobina ■

vongole / pastrnjak / blitva

Monkfish

clams / parsnip / swiss chard

165,00Kn

Zubatac

ječam / crne trube / pastrnjak / mrkva / puževi / lardo

Dentex

barley / black trumpet mushrooms / parsnip / carrots / snail / lardo

195,00Kn

Patka ■

pačji confit / trube / kesten / kelj

Duck

duck confit / trumpet mushrooms / chestnut / kale

125,00Kn

Teleća jetra (servirano *medium rare*) ■

steak od jetre / Hennessy / čimulice / perle od inćuna / celer / krumpir

Veal liver (served medium rare)

liver steak / Hennessy / cabbage sprouts / anchovy pearls / celery / potato

110,00 Kn

Goveđi obrazi ■

pirjani goveđi obrazi / palenta / raštika / pečena cikla / šipak

Beef cheeks

braised beef cheeks / polenta / colard greens / roasted beetroot / pomegranate

140,00Kn

Dubravin put Classics

Tartar od jadranske tune

Adriatic tuna tartar

80,00Kn

Tatarski biftek

Steak tartar

95,00Kn

Dnevna ponuda svježe ribe

Daily offer of fresh fish

1 kg - 590,00Kn

Škampi / *Scampi*

1 kg - 800,00 Kn

Hrvatski beefsteak odležan minimalno 21 dan (250g)

Croatian beefsteak aged for minimum 21 days (250g)

190,00Kn

Španjolski ribeye Txogitxu

Spanish Txogitxu ribeye

350 g - 325,00Kn

500 g - 450,00Kn

Prilozi / *Side dishes*

20,00Kn

Domaći prženi krumpirići / *Homemade fried potatoes*

Gratinirani krumpir / *Potato gratin*

Blitva i krumpir na dalmatinski / *Swiss chard and potato dalmatian style*

Pohane tikvice / *Deep fried zucchini*

Povrće sa žara / *Grilled vegetables*

Degustacijski menu / Tasting menu

7 slijedova / 7 courses
425,00 Kn

do / until 21.00 h

12 slijedova / 12 courses
595,00 Kn

do / until 20.00 h

Degustacijski menu molimo odabrati za cijeli stol.

We serve the tasting menu for the entire table only.

Hvala na razumijevanju. / *Thank You for understanding.*

Pjubljivanje vina / Wine pairing

7 slijedova / 7 courses
300,00 Kn

12 slijedova / 12 courses
415,00 Kn

Sir / Cheese

Varijacija sira / *Cheese selection*
90,00 Kn

Deserti - Desserts

Millefoglie
jabuke / vanilija / cimet / lješnjak
apples / vanilla / cinnamon / hazelnut
50,00Kn

Terina od kestena
kruška / krema od pastrnjaka / sorbet od kruške
Chestnut terrine
pear / parsnip cream / pear sorbett
45,00Kn

Kolač od mrkve
krem sir *crèmeux* / biskvit od badema i mrkve
sladoled od Callebaut Velvet čokolade i naranče
Carrot cake
cream cheese crèmeux / carrot and almond sponge
Callebaut Velvet chocolate and orange ice cream
45,00Kn

Terina od bijele čokolade
limun / lavanda
White chocolate terrine
lemon / lavender
45,00Kn

"Le Louis XV Vol. II"
70 % Cacao Barry Ocoa Q fermentation / hrskavi lješnjak
Dulce de Leche sladoled
"Le Louis XV Vol. II"
70 % Cacao Barry Ocoa Q fermentation / crunchy hazelnut
Dulce de Leche ice cream
55,00Kn

Executive Pastry Chef & Chocolate Ambassador
Robert Bašić