

## *Hladna predjela - Cold starters*

### Patka ■

rillettes od patke / bob / ukiseljeno povrće

*Duck*

*Duck rillettes / fava beans / pickled vegetables*

75,00Kn

### Hummus □

slanutak / češnjak / rajčica / limun / patlidžan / leccino maslinovo ulje

*Hummus*

*chickpea / garlic / tomato / lemon / aubergine / leccino olive oil*

50,00Kn

### Brancin ■□

marinirani sušeni brancin / Campari / grejp / divlje šparoge / hren / mladi luk

*Sea bass*

*cured sea bass / Campari / grapefruit / wild asparagus / horseradish / spring onion*

85,00Kn

### Juneći jezik ■

carpaccio od junećeg jezika / datulje / bademi / naranča / šafran / jabuka

*Beef tongue*

*beef tongue carpaccio / dates / almonds / orange / saffron / apple*

80,00Kn

■ jela bez glutena / gluten free

□ jela bez laktoze / lactose free

## *Juhe - Soups*

### Kopriva ■

kopriva / medvjedi luk / vrhnje

*Nettle*

*nettle / wild garlic / cream*

50,00 kn

### Škampi

škampi / vrhnje / Hennessy cognac

*Scampi*

*scampi / cream / Hennessy cognac*

65,00Kn

### Češnjak

češnjak / svinjska mast / prah od paprike / krutoni / vrhnje

*Garlic*

*garlic / lard / sweet paprika powder / croutons / cream*

50,00Kn

## *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

### Zelene šparoge ■

krumpir / vrganji / jaja / maslac / crni tartuf

*Green asparagus*

*potato / porchini mushrooms / eggs / butter / black truffle*

95,00Kn

### Bakalar □

pohani bakalar / kruška / celer / remoulade umak

*Cod*

*breaded cod / pear / celeric / remoulade sauce*

70,00Kn

## *Glavna jela - Main dishes*

### Krila Raže ■ □

tikvica, mrkva, pernod, rajčica, bijelo vino, maslinovo ulje

*Skate Wings,*

*zucchini, carrots, pernod, tomato, white wine, olive oil*

140,00kn

### Grdobina ■

vongole / pastrnjak / blitva

*Monkfish*

*clams / parsnip / swiss chard*

165,00Kn

### Tuna ■ □

divlje šparoge, rotkvice, crni češnjak, mladi krumpir, badem,

kapari, mladi luk

*Tuna*

*wild asparagus, radish, black garlic, new potato, almonds, capers, spring*

*onion*

145,00Kn

### Teletina ■

sušene rajčice, pinjoli, šampinjoni, artičoke

*Veal*

*sundried tomatoes, pine nuts, champignons, artichokes*

145,00Kn

### Janjetina ■ □

mladi luk, mrkva

*Lamb*

*spring onions, carrots*

135,00Kn

### Zec ■

lješnjak, suhe marelice, tikvica, celer, smrčci

*Rabbit*

*hazelnuts, dried apricot, zucchini, celeric, morrels*

130,00Kn

# *Dubravkin 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

File zubatca / *Dentex fillet*

180 g - 240,00 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.*

## *Sjubljivanje 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 / krema od vanilije / sladoled od cimeta / hrskavi lješnjak  
*apples / vanilla cream / cinnamon ice cream / crunchy hazelnut*  
50,00Kn

### Jagoda i Rabarbara

hladna juha od jagode i rabarbare / sorbet od grčkog jogurta  
*Strawberry and Rubarb*  
*strawberry and rubarb cold soup / greek yoghurt sorbet*  
45,00Kn

### Mousse bijela čokolada

Callebaut Velvet bijela čokolada / sorbet od maline / liči/ parfem ruža  
*White chocolate mousse*  
*Callebaut Velvet white chocolate / raspberry sorbet / lychee foam / rose parfum*  
45,00Kn

### Tiramisu

tiramisu od jagode / mascarpone krema / sladoled od eko bosiljka  
*strawberry tiramisu / mascarpone cream / eko basil ice cream*  
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