

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 / porcini 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, h 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

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

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.*

Pjublivanje 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