

Hladna predjela - Cold starters

Carpaccio od jelena ■

pastrnjak / ocat od borovice / lješnjak / vrganji / mrkva /
suhe smokve / pecorino sir

Venison carpaccio

*parsnip / juniper berry vinegar / porcini mushrooms / carrots
dried figs / pecorino*

115,00 Kn

Salata od sipe □

masline / kapari / vlasac / kopar / peršin / slanutak / leća /
ječam / maslinovo ulje

Cuttlefish salad

*olives / capers / chive / dill / parsley / chickpea / lentils /
barley / olive oil*

75,00Kn

Cikla ■

dimljeni jogurt / bučino ulje / hren

Beetroot

smoked yogurt / pumpkin oil / horseradish

55,00 Kn

Kukuruz panna cotta

pileća jetra / pinjoli / korica od limuna / žižule

Sweet corn panna cotta

chicken liver / pine nuts / lemon zest / jujube

65,00Kn

■ jela bez glutena / gluten free

□ jela bez laktoze / lactose free

Juhe - Soups

Jari grah □

buncec / raštika / mrkva / luk / peršin

Chickling Pea

ham hock / collard greens / carrots / onions / parsley

56,00 Kn

Dagnje

šafan / vrhnje / koromač / dimljeni poriluk

Mussels

saffron / cream / fennel / smoked leek

75,00 Kn

Kesten ■

svježi bijeli tartuf / vrhnje

Chestnut

fresh white truffle / cream

196,00 Kn

Topla predjela - Warm starters

Crni rižoto

škamp / carnaroli riža / sipa / crnilo

Black risotto

scampi / carnaroli rice / cuttlefish / squid ink

110,00 Kn

Teleće brizle

jakobova kapica / cvjetača / lardo / pistacije / maslac

Veal sweetbreads

scallop / cauliflower / lardo / pistachio / butter

138,00 Kn

Puž

tjestenina od prepeličjih jaja i heljde / koštana srž / češnjak / peršin /
maslac od kapara i incuna

Snail

quail egg and buckwheat pasta / bone marrow / garlic / parsley /

anchovies and capers butter

90,00 Kn

Zubatac □

jaja / vrganji / bisque od škampi / tikvice

Dentex

eggs / porcini mushrooms / scampi bisque / zucchini

146,00 Kn

Glavna jela - Main dishes

Palamida

blitva / špinat / krumpir / bijeli grah / bučine sjemenke / ulje od peršina

Bonito

swiss chard / spinach / potato / white beans / pumpkin seeds / parsley oil

136,00 Kn

Grdobina ■

buča / bučino ulje / koraba / crne trube

Monkfish

pumpkin / pumpkin oil / kohlrabi / black trumpet mushrooms

170,00 Kn

Kovač ■

mast / čičoka / začinsko bilje / kapelunge / crna rotkva

John Dory

lardo / Jerusalem artichokes / herbs / razor clams / black radish

216,00 Kn

Teleće srce ■

luk srebrenac / pastirnjak / prokulice / prosenjak

Veal heart

silver onions / parsnip / brussel sprouts / hedgehog mushroom

132,00 Kn

Piletina iz slobodnog uzgoja

guščja jetra / dunja / batat / vrhnje / brioš

Free range chicken

foie gras / quince / sweet potatoes / cream / brioche

152,00 Kn

Juneći vrat ■

merlot / krumpir / cikla / raštika / celer

Beef neck

merlot / potato / beetroot / collard greens / celeric

174,00 Kn

Dubravkin put Classics

Tartar od jadranske tune

Adriatic tuna tartar

80,00 Kn

Tatarski biftek

Steak tartar

95,00 Kn

Dnevna ponuda svježe ribe

Daily offer of fresh fish

1 kg - 590,00 Kn

Škampi / *Scampi*

1 kg - 680,00 Kn

Tuna steak / *Tuna steak*

130,00 Kn

Hrvatski beefsteak odležan minimalno 21 dan (250g)

Croatian beefsteak aged for minimum 21 days (250g)

190,00 Kn

T-bone od crne slavonske svinje

Black Slavonian pork T-bone

400 g - 220,00 Kn

Odležani baby beef ribeye

Dry aged baby beef ribeye

450 g - 378,00 Kn

Prilozi / Side dishes

Domaći prženi krumpirići / *Homemade fried potatoes* 20,00 Kn

Gratinirani krumpir / *Potato gratin* 25,00 Kn

Blitva i krumpir na dalmatinski / *Swiss chard and potato dalmatian style* 20,00 Kn

Kelj i krumpir / *Kale and potato* 20,00 Kn

Rukola i krumpir / *Rocket leaf and potato* 28,00 Kn

Vrganji sa žara / *Grilled porcini mushrooms* 70,00 Kn

Mediterransko povrće sa žara / *Mediterranean grilled vegetables* 25,00 Kn

Degustacijski menu / Tasting menu

7 slijedova / 7 courses

495,00 Kn

do / until 21.00 h

9 slijedova / 9 courses

590,00 Kn

do / until 20.00 h

12 slijedova / 12 courses

685,00 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

350,00 Kn

9 slijedova / 9 courses

445,00 Kn

12 slijedova / 12 courses

540,00 Kn

Sir / Cheese

Varijacija sira / *Cheese selection*

90,00 Kn

Deserti - Desserts

Millefoglie

jabuke / krema od vanilije / sladoled od cimeta / lješnjak

apples / vanilla cream / cinnamon ice cream / hazelnut

50,00 Kn

Kesten terina

mousse od kestena s Callebaut Velvet bijelom čokoladom

krema od pastrnjaka / sorbet od kruške

Chestnut terrine

chestnut mousse with Callebaut Velvet white chocolate

parsnip cream / pear sorbett

45,00 Kn

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

45,00 Kn

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 parffum

45,00 Kn

"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

55,00 Kn

Executive Pastry Chef & Chocolate Ambassador
Robert Bašić

COUVERT 20,00 Kn

PDV je uključen u cijenu. Knjiga žalbe nalazi se na točioniku. / VAT is included. The complaints book is at the bar.