

## *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.