

Hladna predjela - Cold starters

Mousse od kozjeg sira ■
ružmarin / breskva / šafran / šumske gljive
Goat cheese mousse
rosemary / peach / saffron / wild mushrooms
75,00 Kn

Terina od gušče jetre
tartuf / višnja gel i sorbet / brioche
Foie gras terrine
truffle / sour cherry gel and sorbet / brioche
100,00 Kn

Escabeche od skuše □
masline / limun / češnjak
Mackerel escabeche
olives / lemon / garlic
90,00 Kn

Salata od dimljenih srdela ■□
tartar od pečene paprike / kapari / bijeli aceto balsamico
Smoked sardines salad
roasted pepper tartar / capers / aceto balsamico bianco
95,00Kn

■ jela bez glutena / gluten free
□ jela bez laktoze / lactose free

Juha - Soups

Cvjetača ■
ulje od choriza / badem
Cauliflower
chorizo oil / almond
60,00 Kn

Juha od kestena ■
'Coletti' Kolarić pjenušac
Chestnut soup
'Coletti' Kolarić sparkling wine
65,00 Kn

Riblja juha ■□
brancin / romb / povrće
Fish soup
sea bass / turbot / vegetables
75,00 Kn

Topla predjela - Warm starters

Rižoto od buče ■
gorgonzola / jabuka / curry / hrskava pileća kožica
Pumpkin risotto
gorgonzola / apple / curry / crispy chicken skin
100,00 Kn

Ravioli od patke
orah / pjena vrganji
Duck ravioli
walnut / porcini mushrooms foam
100,00 Kn

Fritule od jakobovih kapica
krema od celera i kapara / demi glace i foie gras
Scallop fritters
celery and capers cream / demi glace and foie gras
110,00 Kn

Glavna jela - Main dishes

Tuna ■

patlidžan / rukola

Tuna

eggplant / arugula

155,00 Kn

Romb ■

cvjetača / pistachio / ikra od pastrve

Turbot

cauliflower / pistachio / trout roe

170,00 Kn

Brancin ■

umak od komorača / kelj / krema od mrkve / motar

Sea bass

fennel sauce / kale / carrot cream / crithmum

180,00 Kn

Pačja prsa

njoki od buče / cikorija / pastrnjak / ružmarin

Duck breast

pumpkin gnocchi / chicory / parsnip / rosemary

150,00 Kn

Janjeći ragu s kulenom ■

istarski pljukanci / dimljena ricotta

Lamb ragout with 'kulen'

Istrian pasta 'pljukanci' / smoked ricotta

160,00 Kn

Teleći kotlet ■

tortica od žižula, raštike i krumpira / teleći jus sa crnim trubama

Veal french rack

jujube, collard greens and potato tartlet / veal jus with black trumpets

160,00 Kn

Dubravkin put Classics

Tartar od jadranske tune / *Adriatic tuna tartar*
80,00 Kn

Tatarski biftek / *Steak tartar*
95,00 Kn

Crni rižoto od sipe / *Black risotto with cuttlefish*
110,00 Kn

Dnevna ponuda svježe ribe
Daily offer of fresh fish
1 kg - 590,00 Kn

Škampi / *Scampi*
1 kg - 680,00 Kn

Hrvatski beefsteak odležan minimalno 21 dan (250g)
Croatian beefsteak aged for minimum of 21 days (250g)
190,00 Kn

Ribeye steak od crne slavonske svinje
Black Slavonian pork ribeye steak
250 g - 168,00 Kn

Baby Beef, Prime Rib (Frenched)
Baby Beef, Prime Rib (Frenched)
500 g - 480,00 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

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

Degustacijski menu / Tasting menu

5 slijedova / 5 courses
390,00 Kn

do / until 21.00 h

7 slijedova / 7 courses
495,00 Kn

do / until 21.00 h

9 slijedova / 9 courses
590,00 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

5 slijedova / 5 courses
275,00 Kn

7 slijedova / 7 courses
385,00 Kn

9 slijedova / 9 courses
495,00 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 sorbet
50,00 Kn

Šuma

lješnjak cremeux / vrganji sladoled / kesten / čokolada
Forest
hazelnut cremeux / porcini mushroom ice cream / chestnut / chocolate
55,00 Kn

Summer memories

voćni sorbet / semifredo lješnjak / čokolada sladoled
Summer memories
fruit sorbet / hazelnut semifredo / chocolate ice cream
60,00 Kn

"Le Louis XV"

67,4% Madagascar single origin čokolada / hrskavi lješnjak
badem biskvit / Foie Gras sladoled
"Le Louis XV"
67,4% Madagascar single origin chocolate / crunchy hazelnut
almond biscuit / Foie Gras ice cream
65,00 Kn

Executive Pastry Chef & Callebaut Chocolate Ambassador
Robert Bašić