

## *Hladna predjela - Cold starters*

Mousse od kozjeg sira ■  
ružmarin / breskva / šafran / šumske gljive  
*Goat cheese mousse*  
*rosemary / peach / saffron / wild mushrooms*  
80,00 Kn

Terina od gušče jetre  
tartuf / datulje i lješnjak / brioche  
*Foie gras terrine*  
*truffle / dates and hazelnut / brioche*  
100,00 Kn

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

Ceviche od jakobovih kapica, srdela i dimljene pastrve ■  
salatine / buča / tost peršin  
*Scallops, sardines and smoked trout ceviche*  
*salads / pumpkin / toasted parsley*  
100,00 Kn

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

## *Juhe - 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  
68,00 Kn

Riblja zimska juha ■  
brancin / romb / povrće  
*Fish winter soup*  
*sea bass / turbot / vegetables*  
80,00 Kn

## *Topla predjela - Warm starters*

Rižoto od buče ■  
gorgonzola / jabuka / curry / hrskava pileća kožica  
*Pumpkin risotto*  
*gorgonzola / apple / curry / crispy chicken skin*  
105,00 Kn

Cappellacci od grdobine  
špinat / šampinjoni  
*Monkfish cappellacci*  
*spinach / champignons*  
110,00 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*

### Romb ■

cvjetača / pistachio / ikra od pastrve

*Turbot*

*cauliflower / pistachio / trout roe*

175,00 Kn

### Brancin ■

umak od komorača / kelj / krema od mrkve / motar

*Sea bass*

*fennel sauce / kale / carrot cream / crithmum*

180,00 Kn

### Poširani kovač ■

krema od celera / cikla / crne masline

*Poached John Dory*

*celery cream / beetroot / black olives*

180,00 Kn

### Pačja prsa

njoki od buče / cikorija / pastrnjak / ružmarin

*Duck breast*

*pumpkin gnocchi / chicory / parsnip / rosemary*

160,00 Kn

### Rolada od zeca

krema od mrkve i sušenih marelica / cous cous / prokulice / lardo

*Rabbit roulade*

*carrot and dried apricot cream / cous cous / brussel sprouts / lardo*

160,00 Kn

### Teleći kotlet ■

tortica od žižula, raštike i krumpira / teleći jus sa sušenim vrganjima

*Veal french rack*

*jujube, collard greens and potato tartlet / veal jus with dried porcini mushrooms*

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.*

## *Pjubljivanje 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