

Hladna predjela - Cold starters

Tartar od cikle ■
ricotta / chips od povrća
Beetroot tartar
ricotta / vegetables chips
80,00 Kn

Terina od gušče jetre
tartuf / datulje i lješnjak / brioche
Foie gras terrine
truffle / dates and hazelnut / brioche
140,00 Kn

Poširana pastrva □
gel od zelenog čaja / ikra
Poached trout
green tea gel / trout roe
96,00 Kn

Ceviche od jakobovih kapica i dimljenih srdela
salatine / buča / tost peršin
Scallops and smoked sardines ceviche
salads / pumpkin / toasted parsley
105,00 Kn

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

Juha - Soups

Juha od slatkog krumpira i poriluka
okruglice od parmezana
Sweet potato and leek soup
parmesan dumplings
64,00 Kn

Consomme od junećeg repa □
raviol punjen junećim repom i karameliziranim lukom
Oxtail consomme
oxtail and caramelised onion ravioli
70,00 Kn

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

Topla predjela - Warm starters

Teleće brizle
lješnjak / krema od cvjetače / smrčci
Veal sweetbreads
hazelnut / cauliflower cream / morels
105,00 Kn

Cappellacci od grdobine
špinat / šampinjoni
Monkfish cappellacci
spinach / button mushrooms
115,00 Kn

Rižoto od jadranskih lignji ■
panna cotta od feta sira / cikla
Adriatic squid risotto
feta cheese panna cotta / beetroot
115,00 Kn

Glavna jela - Main dishes

Romb ■

cvjetača / pistachio / ikra od pastrve

Turbot

cauliflower / pistachio / trout roe

182,00 Kn

Brancin ■

poriluk / komorač / slatki krumpir / vongole / šafran

Sea bass

leek / fennel / sweet potato / clams / saffron

185,00 Kn

Poširani kovač ■

krema od celera / cikla / kapelunge / crne masline

Poached John Dory

celery cream / beetroot / razor clams / black olives

190,00 Kn

Pačja prsa ■

millefoglie od krumpira / pjena brokula i panceta / pačji jus

lučice u crnom vinu

Duck breast

potato millefoglie / broccoli and pancetta foam / duck jus

shallots in red wine

168,00 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

164,00 Kn

Teleći kare ■

krema od pastrnjaka i txistorra kobasice / tikvice / pjena peršin

Veal entrecôte

parsnip and txistorra sausage cream / zucchini / parsley foam

170,00 Kn

Dubravkin put Classics

Tartar od jadranske tune / *Adriatic tuna tartar*
90,00 Kn

Tatarski biftek / *Steak tartar*
110,00 Kn

Crni rižoto od sipe / *Black risotto with cuttlefish*
125,00 Kn

Dnevna ponuda svježe ribe
Daily offer of fresh fish
1 kg - 600,00 Kn

Škampi / *Scampi*
1 kg - 730,00 Kn

Hrvatski beefsteak odležan minimalno 21 dan (250g)
Croatian beefsteak aged for minimum of 21 days (250g)
205,00 Kn

Ribeye steak od crne slavonske svinje
Black Slavonian pork ribeye steak
250 g - 175,00 Kn

Txogitxu beef ribeye odrezak
Txogitxu beef ribeye steak
100 g - 120,00 Kn

Prilozi / Side dishes

Domaći prženi krumpirići / *Homemade fried potatoes* 23,00 Kn

Gratinirani krumpir s camembertom / *Potato gratin with camembert* 28,00 Kn

Blitva i krumpir na dalmatinski / *Swiss chard and potato dalmatian style* 22,00 Kn

Kelj i krumpir / *Kale and potato* 22,00 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.*

Sjublјivanje 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

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
50,00 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

COUVERT 25,00 Kn

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