

Hladna predjela - Cold starters

Artičoka ■

dimljeni kozji sir / celer / medvjedi luk

Artichoke

smoked goat cheese / celery / ramsons

85,00 Kn

Terina od gušče jetre

jagoda / pistachio

Foie gras terrine

strawberry / pistachio

140,00 Kn

Rakovica ■

beluga leća / badem / riža / šipak

Crab

beluga lentils / almond / rice / pomegranate

130,00 Kn

Sušeni brancin ■□

mladi grašak / naranča / Chiavalon maslinovo ulje

Cured sea bass

green peas / orange / Chiavalon olive oil

115,00 Kn

■ jela bez glutena / gluten free

□ jela bez laktoze / lactose free

Juha - Soups

Juha od poriluka ■
kosana mast / vlasac

Leek soup
lard / chives
65,00 Kn

Consomme od junećeg repa □
raviol punjen junećim repom i karameliziranim lukom

Oxtail consomme
oxtail and caramelised onion ravioli
70,00 Kn

Riblja juha ■
brancin / povrće

Fish soup
sea bass / vegetables
80,00 Kn

Topla predjela - Warm starters

Jakobove kapice i gamberi ■
umak škampi / celer / kavijar

Scallops and prawns
scampi sauce / celery / caviar
120,00 Kn

Cappellacci od grdobine
špinat / šampinjoni

Monkfish cappellacci
spinach / button mushrooms
115,00 Kn

Rižoto medvjeđi luk ■
sušene rajčice / šparoge / dimljeni sir

Ramsons risotto
sundried tomatoes / asparagus / smoked cheese
105,00 Kn

Glavna jela - Main dishes

Romb ■

cvjetača / pistachio / ikra od pastrve

Turbot

cauliflower / pistachio / trout roe

182,00 Kn

Tuna steak

crni sezam / proljetne salate / dressing od dimljenih srdela

Tuna steak

black sesame / spring salads / smoked sardines dressing

180,00 Kn

Brancin ■

mladi grašak i crna leća / pjena od bijelih šparoga

Sea bass

green peas and black lentils / white asparagus foam

185,00 Kn

Teleći file ■

pinjoli / čičoka / slatki krumpir / demi glace

Veal fillet

pine nuts / Jerusalem artichoke / sweet potato / demi glace

170,00 Kn

Juneća rebra ■

bob i bukovače / celer i kopriva / chili

Beef ribs

fava beans and oyster mushrooms / celery and nettle / chili

165,00 Kn

Janjetina

crepinette od mlade paške janjetine / šufnudle / paški sir / raštika

Lamb

Pag lamb crepinette / dumplings / Pag cheese / collard greens

170,00 Kn

Dubravkin put Classics

Tartar od jadranske tune / *Adriatic tuna tartar*
110,00 Kn

Tatarski biftek / *Steak tartar*
125,00 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*
35,00 Kn

Domaći prženi krumpirići / *Homemade fried potatoes*

Gratinirani krumpir s camembertom / *Potato gratin with camembert*

Blitva i krumpir na dalmatinski / *Swiss chard and potato dalmatian style*

Kelj i krumpir / *Kale and potato*

Rukola i krumpir / *Rocket leaf and potato*

Mediterransko povrće sa žara / *Grilled Mediterranean vegetables*

Degustacijski menu / Tasting menu

5 slijedova / 5 courses
470,00 Kn

do / until 21.00 h

7 slijedova / 7 courses
575,00 Kn

do / until 21.00 h

9 slijedova / 9 courses
690,00 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.*

Pruživanje vina / Wine pairing

5 slijedova / 5 courses
325,00 Kn

7 slijedova / 7 courses
450,00 Kn

9 slijedova / 9 courses
595,00 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
55,00 Kn

Creme brulee vanilija

pjena bazga / Valhrona sladoled jagoda / gel rabarbara
prah od Chiavalon maslinovog ulja
Vanilla creme brulee
elderflower foam / Valhrona strawberry ice cream / rhubarb gel
Chiavalon olive oil powder
55,00 Kn

Ruby limun

Ruby čokolada / malina / šećerna vuna / granita od jagode
Ruby lemon
Ruby chocolate / raspberry / cotton candy / strawberry granita
70,00 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
65,00 Kn

"Le Louis XV"

70% čokolada / dacquoise od badema
bijela čokolada i lješnjak / sladoled od badema
"Le Louis XV"
70% chocolate / almond dacquoise
white chocolate and hazelnut / almonds ice cream
70,00 Kn

Executive Pastry Chef & 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.