

Menu

Cold starters

Adriatic sea bass carpaccio / olive oil and orange / pomegranate / beetroot	110,00
Trout rillettes / hemp, sesame and pumpkin seeds cracker / cow curd / homemade pickled vegetables	105,00
Beef carpaccio / salads / Grana Padano / olive oil and Dijon mustard dressing	100,00
Beetroot tartare / goat cheese / root vegetables chips / parsley	70,00

Soups

Fish soup / John Dory / smoked mussels / vegetables	65,00
Chestnut soup / glazed chestnut / porcini mushrooms powder	55,00

Warm starters

Kale and mushrooms rolls / focaccia / black Istrian truffle / poached egg	95,00
Lobster and prawn risotto / sundried tomatoes / olives / dill and chili	130,00
Pheasant ragout / tagliatelle / pickled cauliflower / fermented chanterelles	105,00

Main dishes

Adriatic dentex fillet / herbs / saffron sauce / chanterelles / pine nuts / cucumber	180,00
Perch fillet / dried lemon sauce / cauliflower and brown butter / bjelica olives / brussel sprouts / bacon crumble	180,00
Kali tuna steak / pepper / beurre blanc and soya / fennel / broccoli	180,00
Pork tenderloin / demi glace sauce / Black Slavonian pork bacon / sweet potato cream / green beans / pork fat	165,00
Osso buco / homemade gnocchi with lime and rosemary / pickled carrot	165,00
Duck confit / crisp pastry / shitake / demi glace & prošek	170,00

Dubravkin put Classics

Adriatic tuna tartar	130,00
Steak tartar	130,00
Black risotto with cuttlefish	135,00
Croatian beefsteak aged for a minimum of 21 days (250g)	205,00
Black Slavonian pork ribeye steak 250 g	175,00
Txogitxu beef ribeye steak 100 g <i>(minimum cut 200 g)</i>	120,00
Daily offer of fresh fish 1 kg <i>(order in advance)</i>	565,00
Scampi 1 kg <i>(order in advance)</i>	620,00

Side dishes

Sauted mushrooms	35,00
Broccoli and chili / garlic	35,00
Glazed potato	35,00
Grilled vegetables	35,00

Sweet

Millefoglie / apples / vanilla cream / cinamon ice cream / hazelnut	50,00
Schwarzwald / cocoa biscuit / maraschino Chantilly / sour cherries / dark chocolate mouse / sour cherries sorbetto	60,00
Tropic / cardamom biscuit / coconut and milk chocolate mousse / mango / pineapple / passion fruit ice cream / coconut foam	60,00
Peanut butter & Jelly / caramel / peanut ice cream / raspberry Valrhona chocolate ganache / 50% chocolate mousse	60,00
Le Louis XV / Guanaja 70% chocolate / almond dacquoise / crunchy hazelnut / Foie gras and vanilla ice cream / 23 carat gold	65,00