

# *Dubravkin put*

## *Gold starters*

Seared scallops stuffed with ceps and scallop meat, pickled champignons, shiitake, cauliflower and turmeric cream, pickled cauliflower in red beet juice	130,00
Beef carpaccio with Gorgonzola cream and pistachio pesto, young spinach and chicory □	130,00
Cauliflower hummus, Kalamata olive tapenade, rice crisps, smoked paprika powder	95,00

## *Soups*

Chestnut soup, cauliflower cream, glazed chestnut and tonka beans □	60,00
Creamy pumpkin soup, pomegranate coulis, pumpkin seeds, almond espuma □	60,00
Clear fish soup with leeks baked in white aceto balsamico, shiitake mushrooms, Gacka river trout roe	60,00

## *Warm starters*

Mushroom risotto with shrimps, shrimp and ginger sauce □	130,00
Veal ravioli, mushrooms, Grana Padano and sage sauce, lemon zest, leek chips ■□	135,00
Homemade gnocchi, beef and Black Slavonian pig ragu, pickled celery, celeriac cream■	120,00

## *Main dishes*

Adriatic dentex fillet, pumpkin, saffron and vanilla sauce, sauteed chard, orange □	190,00
Fillet of local salmon trout glazed with honey, Croatian tangerine juice and pink peppercorns, bulgur with black trumpets, corn sauce with lime and cayenne pepper ■	180,00
Black Slavonian pig belly, ginger and white wine sauce, poached egg, pickled shiitake, celery, chicory, kale powder	170,00
Veal cheeks, slowly cooked, morrels sauce, parsnip and apple cream, pickled celery, walnuts	170,00

### *Dubravkin put classics*

Adriatic tuna tartar à la Dubravkin Put	135,00
Steak tartar, toasted bread, butter ■	135,00
Black cuttlefish risotto □	135,00
Daily selection of whole fish 1 kg (per prior arrangement)	595,00
Scampi 1 kg (per prior arrangement)	640,00
Croatian beefsteak aged for 21 days 250g	220,00
Black Slavonian Pig - ribeye steak 350 g	250,00

### *Side dishes*

Glazed potato, spring onions, chives □	40,00
Grilled vegetables, watercress pesto	40,00
Cauliflower à la Parisienne, black olives mayonnaise, basil mayonnaise, crunchy fried capers ■	40,00

### *Salads*

Greens of the day, mediterranean dressing	40,00
Salad of quince, apple, celeriac and chicory with dressing of apple cider vinegar, quince juice, yoghurt and tahini □	40,00
Carrot salad with pine nuts, hemp seeds, salsa verde mayonnaise □	40,00
Lamb's lettuce salad, kohlrabi, pumpkin oil dressing	40,00

### *Sweets*

CHESTNUT - chestnut terrine, chestnut mousse with white Callebaut Velvet chocolate, parsnip cream, pear sorbet ■ □	70,00
MILLE-FEUILLE - apple purée, vanilla cream, cinamon ice cream, hazelnut ■ □	60,00
SCHWARZWALD - cocoa gateau, chantilly with Maraschino liqueur, 55% chocolate cremeaux, sour cherry confit, sour cherry sorbet ■ □	70,00
LE LOUIS XV - Guanaja 70% chocolate, almond dacquoise, crunchy hazelnut foie gras and vanilla ice cream, 23 carat gold ■ □	75,00

■ gluten, □ lactose

VAT is included. All prices are expressed in kunas.