

Hladna predjela - Cold starters

Artičoka ■

dimljeni kozji sir / celer / medvjedi luk

Artichoke

smoked goat cheese / celery / ramsons

90,00 Kn

Terina od gušče jetre

marelica / badem / domaći brioche

Foie gras terrine

apricot / almond / homemade brioche

160,00 Kn

Salata gamberi ■□

grašak / bob / marinirane višnje / sok od mrkve

Prawn salad

peas / fava bean / marinated sour cherries / carrot juice

120,00 Kn

Carpaccio od sabljjarke ■

naranča / badem / cikorija / majoneza s kaparima

Swordfish carpaccio

orange / almond / chicory / mayonnaise with capers

120,00 Kn

■ jela bez glutena / gluten free

□ jela bez laktoze / lactose free

Juha - Soups

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

Oxtail consomme
oxtail and caramelised onion raviolo
70,00 Kn

Riblja juha ■□
esencija rajčice / tartar od komorača, bosiljka i brancina

Fish soup
tomato essence / fennel, basil and sea bass tartare
80,00 Kn

Topla predjela - Warm starters

Jakobove kapice i gamberi ■
umak od škampi / celer / kavijar

Scallops and prawns
scampi sauce / celery / caviar
125,00 Kn

Otvoreni raviolo
cikla / škampi / borovnica / patlidžan

Open raviolo
beetroot / scampi / blueberry / eggplant
125,00 Kn

Rižoto od vrganja ■
pjena od sira
Porcini mushrooms risotto

cheese foam
120,00 Kn

Glavna jela - Main dishes

Kovač ■■

tikvica / bosiljak / konfitirano jaje / broccolini

John Dory

zucchini / basil / egg yolk confit / broccolini

195,00 Kn

Tuna ■

pečena cvjetača / tikvice / krema od ovčjeg sira / crni češnjak

Tuna

roasted cauliflower / zucchini / sheep cheese cream / black garlic

180,00 Kn

Brancin ■

grašak / leća / ratatouille / salata

Sea bass

peas / lentil / ratatouille / salad

185,00 Kn

Teleći file

krema od slatkog krumpira / mrkva / špinat / gljive

Veal fillet

sweet potato cream / carrot / spinach / mushrooms

170,00 Kn

Juneća rebra ■

bob i bukovače / celer i rukola / chili

Beef ribs

fava beans and oyster mushrooms / celery and arugula / chili

165,00 Kn

Janjetina ■□

crepinette od mlade paške janjetine / mrkva / lješnjak / kupina

lardo / mladi luk

Lamb

Pag lamb crepinette / carrot / hazelnut / blackberry

lardo / scallion

170,00 Kn

Dubravkin put Classics

Tartar od jadranske tune / *Adriatic tuna tartar*
125,00 Kn

Tatarski biftek / *Steak tartar*
135,00 Kn

Crni rižoto od sipe / *Black risotto with cuttlefish*
135,00 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 a 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
(minimalna narudžba 200 g / minimum cut 200 g)

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*

Mediteransko povrće sa žara / *Grilled Mediterranean vegetables*

Degustacijski menu / Tasting menu

5 slijedova / 5 courses

445,00 Kn

do / until 21.00 h

7 slijedova / 7 courses

560,00 Kn

do / until 21.00 h

9 slijedova / 9 courses

655,00 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

315,00 Kn

7 slijedova / 7 courses

440,00 Kn

9 slijedova / 9 courses

575,00 Kn

Sir / Cheese

Varijacija sira / *Cheese selection*
130,00 Kn

Deserti - Desserts

Millefoglie

jabuke / krema od vanilije / sladoled od cimeta / lješnjak
apples / vanilla cream / cinnamon ice cream / hazelnut
55,00 Kn

Crème brulée vanilija

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

Crni limun

mousse od bijele čokolade / gel od calamansi / crni velvet / yuzu
Black lemon
white chocolate mousse / calamansi gel / black velvet / yuzu
65,00 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