

## *Hladna predjela - Cold starters*

Panna cotta od pinjola i meda  
krema od domaće skute / tartar od patlidžana  
*Pine nuts and honey panna cotta*  
*cow curd cream / eggplant tartare*  
90,00 Kn

Torchon od gušče jetre i Adzope čokolade ■  
coulis od kruške / chutney od dunje / Madeleine biskvit  
*Foie gras and Adzope chocolate torchon*  
*pear coulis / quince chutney / French Madeleine*  
165,00 Kn

Escabeche od trlje, orade i škarpine  
juha od domaćih rajčica / ukiseljeno sezonsko povrće / grčki jogurt  
*Red mullet, sea bream and red scorpion fish escabeche*  
*tomato soup / pickled season vegetables / Greek yoghurt*  
120,00 Kn

Carpaccio od sabljarke ■  
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

## *Juhe - Soups*

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

Juha od jadranskih kozica ■  
ulje od vlasca / ulje od škampa / prah od cikle  
*Adriatic prawns soup*  
*chive oil / scampi oil / beetroot powder*  
70,00 Kn

## *Topla predjela - Warm starters*

Bukovače u panadi  
marinirana cvjetača / amarant / majoneza od bosiljka /  
krema od palente i tartufa  
*Breaded oyster mushrooms*  
*marinated cauliflower / amaranth / basil mayonnaise*  
*polenta and truffle cream*  
110,00 Kn

Raviolo od kunića  
pjena od peršina / coulis od kruške / demi glace  
*Hare raviolo*  
*parsley foam / pear coulis / demi glace*  
120,00 Kn

Rižoto s gamberima ■  
komorač / chili / kopar  
*Shrimps risotto*  
*fennel / chili / dill*  
125,00 Kn

## *Glavna jela - Main dishes*

### Kirnja ■

umak od bijelog vina i šafrana / pastrnjak i špinat / lisičarke / kopar

*Dusky Grouper*

*white wine and saffron sauce / parsnip and spinach cream / chanterelles / dill*

190,00 Kn

### Tuna ■

cikla / smrčak / čimulice / gnudi od kravljeg sira

*Tuna*

*beetroot / morel / cabbage sprouts / cow cheese gnudi*

180,00 Kn

### Brancin ■

ragu od sipe, komorača i sušene rajčice / umak od celera i bučinog ulja

*Sea bass*

*cuttlefish, fennel and sundried tomatoes ragout / celery and pumpkin oil sauce*

185,00 Kn

### Goveđi file

veloute umak s hrenom / prokulice / shitake gljive / slatki krumpir /  
brokula / crumble sa začinskim travama

*Beef fillet*

*veloute sauce with horseradish / brussel sprouts / shitake / sweet potato /*

*broccoli / crumble with herbs*

220,00 Kn

### Teleća rebra ■

krema od mrkve i anisa / šumske gljive / krumpir u maslacu od  
ružmarina / bijela repa i ukiseljeni ljubičasti luk

*Veal ribs*

*carrot and star anise cream / wild mushrooms / potato with rosemary butter /*

*white turnip and pickled onion*

165,00 Kn

### Janjetina ■□

crepinette od 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*

Mediterransko povrće sa žara / *Grilled Mediterranean vegetables*

## *Degustacijski menu / Tasting menu*

5 sljedova / 5 courses  
465,00 Kn

do / until 21.00 h

7 sljedova / 7 courses  
580,00 Kn

do / until 21.00 h

9 sljedova / 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.*

## *Pjublivanje vina / Wine pairing*

5 sljedova / 5 courses  
315,00 Kn

7 sljedova / 7 courses  
440,00 Kn

9 sljedova / 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

### 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*  
70,00 Kn

### Schwarzwald

cremeux od Bassam 69% čokolade / maraschino Chantilly /  
sorbetto od Morello višnje  
*Bassam 69% chocolate cremeux / maraschino Chantilly /*  
*Morello sour cherry sorbetto*  
70,00 Kn

### Naranča

mousse Valrhona badem čokolada / naranča vanilija / sladoled od datulja  
Callebaut naranča čokolada  
*Orange*  
*Valrhona almond chocolate mousse / orange vanilla / dates ice cream*  
*Callebaut orange chocolate*  
70,00 Kn

### "Le Louis XV"

70% čokolada / dacquoise od badema  
hrskavi lješnjak / sladoled od gušče jetre i vanilije / 23 karatno zlato  
*70% chocolate / almond dacquoise*  
*crunchy hazelnut / Foie gras and vanilla ice cream / 23 carat gold*  
75,00 Kn

Executive Pastry Chef & Chocolate Ambassador  
Robert Bašić

Couvert 25,00 kn