

Menu

Cold starters

Swordfish carpaccio / watercress / nectarine / peach	120,00
Local ham and quail egg salad / radish / horseradish dressing	110,00
Cow curd cream / marinated cherry tomatoes / pomegranate / fava bean / pistachio	95,00

Soups

Consomme / oxtail ravioli / root vegetables	60,00
Fish soup / dusky grouper / sea bass / tomato	75,00
Asparagus soup / cottage cheese gnudi	60,00

Warm starters

Breaded oyster mushrooms / pickled radish / amaranth / herbs mayonnaise / polenta and truffle cream	110,00
Prawns risotto / fennel / asparagus / Grana Padano	125,00
Hare raviolo / parsley foam / pear coulis / demi glace	120,00

Main dishes

Adriatic dentex fillet / Adriatic scampi sauce / zucchini / carrot and star anise	185,00
Kali tuna steak / white bean and celery cream / broccoli / arugula	180,00
Adriatic sea bass fillet / peas cream / asparagus / fava bean	180,00
Glazed oxtail / parsnip cream / shitake mushrooms / pickled vegetables	165,00
Veal chop sous-vide / roasted goose liver / celery cream / marinated sour cherries	165,00
Pag lamb crepinette / carrot / hazelnut / blackberry / lardo / scallion	170,00

Sweet

Millefoglie / apples / vanilla cream / cinamon ice cream / hazelnut	55,00
Strawberry / strawberry mousse / hay ice cream / Valrhona strawberry chocolate	70,00
Le Louis XV / Guanaja 70% chocolate / almond dacquoise / crunchy hazelnut / Foie gras and vanilla ice cream / 23 carat gold	75,00

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 (minimum cut 200 g)	120,00
Daily offer of fresh fish 1 kg (order in advance)	600,00
Scampi 1 kg (order in advance)	730,00
 <u>Side dishes</u>	
Sauted mushrooms	35,00
Potato gratin with camembert	35,00
Glazed potato	35,00
Grilled vegetables	35,00

