

Dubravkin put

Cold starters

Sea bass carpaccio / olive oil and citrus dressing / kumquat / beetroot powder	110,00
Pheasant pâté / hemp crackers / forest fruit coulis	100,00
Blini with vegetables / cashew cream / caramelized onions and button mushrooms	90,00

Soups

Cauliflower soup / smoked scallop / basil	50,00
Veal velouté soup / slowly cooked calf tongue / carrot dumpling	55,00

Warm starters

Prawns risotto / fennel / chili / dill	110,00
Homemade tagliatelle with Black Slavonian pork bacon / sage / Grana Padano	105,00

Main dishes

Adriatic dentex fillet grilled with herbs / saffron sauce / chanterelles / pine nuts / fresh cucumber	180,00
Adriatic sea bass fillet grilled with herbs / carrot and anise cream / scampi sauce / fennel and nigella salad	180,00
Osso buco / homemade gnocchi with lime and rosemary / pickled carrot	165,00
Duck confit / crisp pastry / shiitake / 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

Sauteed brussel sprouts	35,00
Glazed potato	35,00
Grilled vegetables / watercress pesto	35,00

Salads

Daily lettuce / mediterranean dressing	28,00
Cucumber salad / chili / black olive powder	28,00
Coleslaw salad / horseradish dressing / radishes	28,00
Grilled vegetables / watercress pesto	28,00

Sweet

Millefoglie / apples / vanilla cream / cinamon ice cream / hazelnut	50,00
Tropic / cardamom biscuit / coconut and milk chocolate mousse / mango / pineapple / passion fruit ice cream / coconut foam	60,00
Le Louis XV / Guanaja 70% chocolate / almond dacquoise / crunchy hazelnut / foie gras and vanilla ice cream / 23 carat gold	65,00