

# *Dubravkin put*

## *Gold starters*

Adriatic seabass tartare, raspberries, orange, Istrian extravirgin olive oil	120,00
Beef carpaccio with figs, fig chutney, parsnip and fig cream, fennel	130,00
Cauliflower hummus, Kalamata olive tapenade, rice crisps, smoked paprika powder	95,00

## *Soups*

Cold beetroot soup, heirloom tomato, cantaloupe brunoise ■	60,00
Creamy pumpkin soup, pomegranate coulis, pumpkin seeds □	60,00
Soup of pan-fried sea bass, wild garlic infused olive oil, beetroot espuma □	60,00

## *Warm starters*

Risotto with peas, scallop carpaccio, zucchini marinated in pesto alla genovese □	125,00
Gnudi in creamy sauce od Drniš prosciutto and black truffles, toasted pinenuts ■□	135,00
Homemade gnocchi, beef and Black Slavonian pig ragu, pickled celery, celeriac cream■	120,00

## *Main dishes*

Adriatic dentex fillet, fava beans and scallions ragu, kohlrabi pickled in homemade cherry vinegar, almond espuma	190,00
Poached turbot fillet, fish demi-glace with white wine and pastis, young potatoes, carrots, fennel and zucchini	180,00
Black Slavonian pig neck in young spinach sauce, carrot with fennel, pickled young carrot □	160,00
Veal cheeks, slowly cooked, morrels sauce, parsnip and apple cream, pickled celery, walnuts	170,00

■ gluten, □ lactose

### *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
Cucumber salad with creamy yoghurt, walnut pesto □	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*

MILK RICE - jasmine rice pudding, coconut, mango, raspberry □	60,00
POACHED PEAR - pear poached in wine and saffron, mascarpone vanilla chantilly cream, honey and walnuts □	60,00
MILLEFOGLIE - apple purée, vanilla cream, cinamon ice cream, hazelnut ■ □	60,00
HAZELNUT - gianduja milk chocolate mousse, hazelnut croustillant, vanilla cream, oak icecream ■ □	70,00
LE LOUIS XV - Guanaja 70% chocolate, almond dacquoise, crunchy hazelnut raspberry ice cream, 23 carat gold ■ □	75,00

■ gluten, □ lactose

VAT is included. All prices are expressed in kunas.