

Dubravkin put

Gold starters

Seared scallops stuffed with ceps and scallop meat, pickled champignons, shiitake, cauliflower and turmeric cream, pickled cauliflower in red beet juice	130,00
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, almond espuma □	60,00
Clear fish soup with leeks baked in white aceto balsamico, shiitake mushrooms, Gacka river trout roe	60,00

Warm starters

Mushroom risotto with shrimps, shrimp and ginger sauce □	130,00
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, pumpkin, saffron and vanilla sauce, sauteed chard, orange □	190,00
Fillet of local salmon trout glazed with honey, Croatian tangerine juice and pink peppercorns, bulgur with black trumpets, corn sauce with lime and cayenne pepper ■	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

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
Salad of quince, apple, celeriac and chicory with dressing of apple cider vinegar, quince juice, yoghurt and tahini □	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

BUTTERNUT SQUASH - milk chocolate mousse, pumpkin gateau, pumpkin and tangerine cream, pumpkin ice cream, vanilla espuma, speculoos crumble ■ □	60,00
CHESTNUT - chestnut terrine, chestnut mousse with white Callebaut Velvet chocolate, parsnip cream, pear sorbet ■ □	70,00
MILLE-FEUILLE - apple purée, vanilla cream, cinamon ice cream, hazelnut ■ □	60,00
SCHWARZWALD - cocoa gateau, chantilly with Maraschino liqueur, 55% chocolate cremeaux, sour cherry confit, sour cherry sorbet ■ □	70,00
LE LOUIS XV - Guanaja 70% chocolate, almond dacquoise, crunchy hazelnut foie gras and vanilla ice cream, 23 carat gold ■ □	75,00