

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 Gorgonzola cream and pistachio pesto, young spinach and chicory □	130,00
Cauliflower hummus, Kalamata olive tapenade, rice crisps, smoked paprika powder	95,00

Soups

Chestnut soup, cauliflower cream, glazed chestnut and tonka beans □	60,00
Cauliflower soup with Lapsang Souchong tea gel, hazelnut fagottini ■	60,00
Clear fish soup with leeks baked in white aceto balsamico, shiitake mushrooms, Gacka river trout roe	60,00

Warm starters

Risotto of caramelised fennel and lemon, Adriatic seabass steamed over wine, black sesame, crithmum □	140,00
Veal ravioli, mushrooms, Grana Padano and sage sauce, lemon zest, leek chips ■□	140,00
Goose foie gras with roasted sweet potato cream, apples and carrot espuma, buckwheat	160,00

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 belly, ginger and white wine sauce, poached egg, pickled shiitake, celery, chicory, kale powder	170,00
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

Desserts

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

■ gluten, □ lactose

VAT is included. All prices are expressed in kunas.