

Dubravin put

- sadrži gluten / contains gluten
- sadrži laktozu / contains lactose

U slučaju bilo kakvih alergija molimo Vas obavijestite osoblje restorana. Hvala!
In case of any allergy please notify our staff. Thank You!

Hladna predjela / Cold starters

Carpaccio od juneće pisanice u kleku i moštu Izabele
Beef tenderloin carpaccio in juniper dust and isabella grape must

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150 kn / 19,91 EUR

Medaljoni brancina u dashiju sa šarenom ciklom
Sea bass medallions in dashi with chioggia beet

■□

145 kn / 19,24 EUR

Radič punjen karameliziranom cikorijom, ukiseljene kruške i trešnje
Radicchio stuffed with caramelized chicory, pickled pears and cherries

□

105 kn / 13,94 EUR

Juha / Soups

Juneći consommé
Beef consommé

■□

70 kn / 9,29 EUR

Riblja juha od divlje jadranske ribe
Fish soup of wild caught Adriatic fish

□

70 kn / 9,29 EUR

Krem juha od buče, poriluk
Pumpkin cream soup, leeks

□

65 kn / 8,63 EUR

Topla predjela / Warm starters

Rižoto s gljivama i junećim repom, krema od Stiltona
Risotto with mushrooms and beef tail, Stilton cream

■□

145 kn / 19,24 EUR

Fagottini sa sabljarkom, šafran, ikra i buzara
Fagottini with swordfish, saffron, roe and 'buzara'

■□

150 kn / 19,91 EUR

Patka s mlincima i kupusom,
obraz Crne slavonske svinje i heljda
*Duck with 'mlinci' and cabbage,
Black Slavonian pig cheeks and buckwheat*

■□

140 kn / 18,58 EUR

Buča!
Njoki, krema, sjemenke, ragu, pjena
*Pumpkin!
Gnocchi, cream, seeds, ragout, espuma*

■

130 kn / 17,25 EUR

Glavna jela / Main dishes

File hame s verbenom, rotkvicom i cvjetačom
Meagre fillet with verbena, radish and cauliflower

□

200 kn / 26,54 EUR

'Brudet' od trlja, lignji, jakobovih kapica i kozica, palenta
'Brudet' of red mullets, squids, scallops and shrimps, palenta

■□

210 kn / 27,87 EUR

Piletina u slavonskoj jabukovači,
krumpir, suncokret, brokula, poriluk, mrkva, mahune
*Chicken in Slavonian cider,
potato, sunflower, broccoli, leeks, carrots, string beans*

□■

190 kn / 25,22 EUR

'Gulaš' od vrata Crne slavonske svinje,
suho dozrijevani ramstek, teleći but, krumpir
*Black Slavonian pig 'goulash',
dry aged strip loin, veal leg, potatoes*

■□

215 kn / 28,54 EUR

Dubravkin put Classics

Tartar od tune à la Dubravkin Put

Tuna tartare à la Dubravkin Put

145 kn / 19,24 EUR

Tatarski biftek, tostirani kruh, maslac ■

Steak tartare, toasted bread, butter ■

145 kn / 19,24 EUR

Crni rižoto od sipe □

Black cuttlefish risotto □

145 kn / 19,24 EUR

Dnevna ponuda cijele svježe ribe 1 kg (prema prethodnoj narudžbi)

Daily selection of whole fresh fish 1 kg (per prior arrangement)

645 kn / 85,60 EUR

Škampi 1 kg (prema prethodnoj narudžbi)

Scampi 1 kg (per prior arrangement)

690 kn / 91,58 EUR

Hrvatski biftek, odležan 21 dan 250g

Croatian tenderloin steak, aged for 21 days 250g

240 kn / 31,85 EUR

Tomahawk odrezak od crne slavonske svinje 350 g

Black Slavonian Pig tomahawk steak 350 g

220 kn / 29,20 EUR

Pilozzi / Side dishes

Mladi krumpir glaziran u maslacu i vlasцу
Glazed young potato, glazed with butter and chives

□

45 kn / 5,97 EUR

Povrće sa roštilja
Grilled vegetables

45 kn / 5,97 EUR

Ratatouille od tikvice, paprike i patlidžana
Zucchini, bell pepper and eggplant ratatouille

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45 kn / 5,97 EUR

Salate / Salads

Dnevna lisnata salata
Greens of the day

40 kn / 5,31 EUR

Ukiseljena salata
Pickled salad

45 kn / 5,97 EUR

Sir / Cheese

Selekcija vrhunskih hrvatskih i svjetskih sireva
Selection of superb Croatian and world cheeses

140 kn / 18,58 EUR

Deserti / Desserts

by Executive Pastry Chef Robert Basic

Yuzu

Mousse od bijele velvet čokolade,
krema od vanilije i yuzua, Valrhona Yuzu čokolada

Yuzu

*Velvet white chocolate mousse,
vanilla and yuzu cream, Valrhona Yuzu chocolate*

□

75 kn / 9,95 EUR

Mille-feuille

Kakao cigarette russes hrskavci, pire od jabuka, krema od vanilije,
sladoled od cimeta, lješnjak

Mille-feuille

*Cocoa cigarette russes crisps, apple purée, vanilla cream,
cinamon ice cream, hazelnut*

■ □

70 kn / 9,29 EUR

Kruška

poširana u vinu i šafranu,
mascarpone chantilly krema s vanilijom, med i orasi

Pear

*poached in wine and saffron,
mascarpone vanilla chantilly cream, honey and walnuts*

■ □

65 kn / 8,63 EUR

Dulcey

Mousse od Dulcey karamelizirane bijele čokolade,
muškatna buča, krema od malina, biskvit od lješnjaka, Irish cream liker

Dulcey

*Dulcey caramelized white chocolate mousse,
butternut squash, raspberry cream, hazelnut cake, Irish cream liqueur*

□

75 kn / 9,95 EUR

Le Louis XV

Guanaja 70% čokolada, dacquoise od badema, hrskavi lješnjak,
sladoled od gušče jetre i vanilije, 23-karatno zlato

Le Louis XV

*Guanaja 70% chocolate, almond dacquoise, crunchy hazelnut
foie gras and vanilla ice cream, 23 carat gold*

■ □

80 kn / 10,62 EUR

