

# *Dubravkin 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*

Tartar od janjeće pisanice  
s chutneyem od čilija, đumbira i ljutike,  
domaći crème fraîche, Baerii kavijar, uštipci sa zadarskim ljetnim crnim tartufom  
*Lamb tenderloin tartare,  
with chutney of chili, ginger and shallots,  
home made crème fraîche, Baerii caviar, Zadar County summer black truffle gougeres*

□■

150 kn / 19,91 EUR

Salata od mekušaca mariniranih u kvasini,  
krema od krumpira i mladog luka, žele od rajčice  
*Salad of molluscs marinated in oak aged Dalmatian vinegar,  
potato and spring onion cream, tomato gelée*

140 kn / 18,58 EUR

Ljetni vrt  
Krema od kukuruza, tempura od prženog cvijeta tikvice punjenog tartarom od cikle,  
ukiseljena korabica, kreker od cvjetače  
*Summer garden  
Corn cream, tempura of zucchini flower stuffed with beetroot tartare with basil,  
pickled kohlrabi, cauliflower cracker*

■

95 kn / 12,61 EUR

## *Juha / Soups*

Riblja juha od divlje jadranske ribe,  
mousse od dagnji, tartar od kozica  
*Fish soup of wild caught Adriatic fish,  
mussel mousse, prawn tartare*

□

70 kn / 9,29 EUR

Hladna, bistra juha od rajčice,  
krema od mladog graška, cherry rajčice marinirane u ulju od mente  
*Cold, clear tomato soup,  
young peas cream, cherry tomatoes marinated in mint oil*

60 kn / 7,96 EUR

## *Topla predjela / Warm starter*

Rižoto od podvelebitskih škampi,  
rep škampa poširan u maslacu, emulzija od škampa  
*Adriatic langoustine risotto,  
langoustine tail poached in butter, langoustine emulsion*

□

170 kn / 22,56 EUR

Tagliatelle sa školjkama,  
umak od kamenica, pečene jakobove kapice, sušeni žumanjak  
*Seafood tagliatelle,  
oyster sauce, seared scallops, cured egg yolk*

■□

150 kn / 19,91 EUR

Cikla, mrkva, kelj  
Terina od cikle, umak od kelja i sojinog mlijeka, krema od mrkve i kave  
*Beets, carrots, savoy cabbage  
Beetroot terrine, savoy cabbage and soy milk sauce, carrot and coffee cream*

115 kn / 15,26 EUR

Mille-feuille od prepelice,  
prženo brik tijesto, krema od istarskog zrelog sira i lišća kukuruza,  
zadarski ljetni crni tartuf  
*Quail mille-feuille  
fried brik pastry, cream of corn husks and aged Istrian cheese,  
Zadar County summer black truffle*

■□

145 kn / 19,24 EUR

## *Glavna jela / Main dishes*

File romba,  
pjena od krumpira i dulse alge,  
list blitve u pikantnom umaku od maslinovog ulja, limete i češnjaka  
*Turbot fillet,  
potato and dulse algae espuma,  
swiss chard in piquant sauce of olive oil, lime and garlic*

□

200 kn / 26,54 EUR

Gračanska losos pastrva,  
krema od korijena celera, umak od dinje i koromača,  
ikra gračanske losos pastrve  
*Gračani salmon trout,  
celeriac cream, cantaloupe and fennel sauce,  
Gračani salmon trout roe*

□

195 kn / 25,88 EUR

Teleći frikando,  
krema od lisnatog tijesta, jus od gljiva,  
gorušica marinirana u soku jabuka  
*Veal fricandeau,  
puff pastry cream, mushroom jus,  
mustard seeds marinated in apple juice*

■□

180 kn / 23,89 EUR

Pačja prsa,  
hladno dimljena i pečena na smeđem maslacu,  
paljena mrkva, ukiseljena mrkva, emulzija od lista peršina,  
demi-glace od patke  
*Duck breast,  
cold smoked and cooked in brown butter,  
burned carrot, pickled carrot, parsley leaf emulsion,  
duck demi-glace*

■□

210 kn / 27,87 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*

■

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 / 8,62 EUR

## Dulcey

Mousse od Dulcey karamelizirane bijele čokolade,  
krema od malina, biskvit od lješnjaka, pjena od Irish cream likera

*Dulcey*

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

□

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

