

Dubravkin put

Za informacije o alergenima u jelima, molimo referirajte se na zadnju stranicu menija, te obavijestite naše osoblje.
For information regarding allergens in our dishes, please refer to the last page of the menu, and notify our staff.

Cijene su formirane primjenom fiksnog EU tečaja konverzije, 7,53450, te sukladno pravilima o preračunavanju i zaokruživanju Zakona o uvođenju Eura kao službene valute u Republici Hrvatskoj.

Hladna predjela / Cold starters

Terina od pačje foie gras i kukuruzni brioš
Duck foie gras terrine and corn brioche

18 EUR / 135,62 kn

Ceviche od zubaca s krutonima od biska od škampi
Dentex ceviche with langoustine bisque croutons

20 EUR / 150,69 kn

Čičoka, jabuka i kava
Jerusalem artichoke, apple and coffee

14 EUR / 105,48 kn

Juha / Soups

Juha od kestenja, bombon od ruma
Chestnut soup, rum bonbon

9 EUR / 67,81 kn

Bouillabaisse od oborite ribe, škampi i šafrana
Bouillabaisse of premium adriatic fish, langoustines and saffron

11 EUR / 82,88 kn

Francuska juha od luka
French onion soup

9 EUR / 67,81 kn

Topla predjela / Warm starters

Ravioli od crvenog jelena u umaku od mrkve i koromača
Red deer venison ravioli in carrot and fennel sauce

20 EUR / 150,69 kn

Jakobove kapice s lardom i raguom od celera i cvjetače
Scallops with lardo in celeriac and cauliflower ragout

19 EUR / 143,16 kn

Losos pastrva, alge, mlaćenica i poriluk
Salmon trout, algae, buttermilk and leeks

19 EUR / 143,16 kn

Rižoto od kozjeg sira i timijana
Goat cheese and thyme risotto

18 EUR / 135,62 kn

Glavna jela / Main dishes

Pačja prsa, pačji jus i pastrnjak
Duck breast, duck jus and parsnip

26 EUR / 195,90 kn

Janjetina & Wellington
Lamb & Wellington

30 EUR / 226,04 kn

Suho dozrijevani brancin u vlastitom jusu, krumpiroto s češnjakom
Dry aged sea bass in own jus with garlic potato

30 EUR / 226,04 kn

Lignja i hobotnica
s kremom od cvjetače i kurkume u umaku od lignje i ružmarina
*Squid and octopus
with cauliflower and turmeric cream in squid and rosemary sauce*

28 EUR / 210,97 kn

Odrezak cikle s kremom od celera, povrtnim umakom i ukiseljenim povrćem
Beetroot steak with celeriac cream, vegetable sauce and pickled vegetables

23 EUR / 173,29 kn

Dubravkin put Classics

Tartar od tune à la Dubravkin Put
Tuna tartare à la Dubravkin Put

19 EUR / 143,16 kn

Tatarski biftek, tostirani kruh, maslac
Steak tartare, toasted bread, butter

19 EUR / 143,16 kn

Crni rižoto od sipe
Black cuttlefish risotto

19 EUR / 143,16 kn

Ulov jadranske ribe, 1 kg (prema prethodnoj narudžbi)
Adriatic whole fish 1 kg (per prior arrangement)

86 EUR / 647,97 kn

Škampi 1 kg (prema prethodnoj narudžbi)
Scampi 1 kg (per prior arrangement)

91 EUR / 685,64 kn

Hrvatski biftek, dozrijevani, 250g
Croatian tenderloin steak, aged, 250g

32 EUR / 241,10 kn

Rib-eye odrezak na kosti, Crne slavonske svinje 350 g
Black Slavonian Pig bone-in rib-eye steak 350 g

30 EUR / 226,04 kn

Prilozi / Side dishes

Krumpir glaziran u crème fraîche-u i vlascu
Young potato, glazed with crème fraîche and chives

6 EUR / 45,21 kn

Povrće na žaru
Vegetables over coal

6 EUR / 45,21 kn

Salate / Salads

Dnevna lisnata salata
Greens of the day

5 EUR / 37,67 kn

Matovilac i marinirano povrće
Lamb's lettuce and marinated vegetables

6 EUR / 45,21 kn

Sir / Cheese

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

19 EUR / 143,16 kn

Deserti / Desserts

by Executive Pastry Chef Robert Basic

Griotta
Griotta

10 EUR / 75,34 kn

Mille-feuille
Jabuka, kakao, cimet i vanilija
Mille-feuille
Apple, cocoa, cinnamon and vanilla

9 EUR / 67,81 kn

Terina od kestena
Kruška, pastrnjak, kesten
Chestnut terrine
Pear, parsnip, chestnut

9,5 EUR / 71,58 kn

Kesten Mont Blanc
Valrhona badem čokolada, kesten
Chestnut Mont Blanc
Valrhona Almond chocolate, chestnut

9,5 EUR / 71,58 kn

Le Louis XV
Guanaja tamna čokolada, badem, lješnjak,
guščja jetra i vanilija, 23-karatno zlato
Le Louis XV
Guanaja dark chocolate, almond, hazelnut
foie gras and vanilla, 23 carat gold

10,5 EUR / 79,11 kn

Alergeni / Allergens

1. Žitarice / Cereals
2. Rakovi / Crustaceans
3. Jaja / Eggs
4. Riba / Fish
5. Kikiriki / Peanuts
6. Soja / Soy
7. Laktoza / Lactose
8. Orašasti plodovi / Nuts
9. Celer / Celery
10. Gorušica / Mustard
11. Sezam / Sesame
12. Sulfiti / Sulphites
13. Lupini / Lupin
14. Mekušci / Molluscs

Foie Gras 1, 3, 6, 7
Ceviche 1, 2, 3, 4, 9, 11
Čičoka / Jerusalem artichoke 1, 7, 8
Bouillabaisse 1, 2, 4, 9, 14
Juha od luka / Onion soup 1, 7
Juha od kestena / Chestnut soup 1, 7, 9
Ravioli od divljači / Venison ravioli 1, 3, 7, 9
Losos pastrva / Salmon trout 1, 2, 4, 7, 9
Jakobove kapice / Scallops 4, 7, 8, 9
Rižoto od kozjeg sira / Goat cheese risotto 7, 8, 9
Pačja prsa / Duck breast 7, 9
Janjetina Wellington / Lamb Wellington 1, 3, 7, 9, 10
Brancin / Seabass 1, 2, 4, 7, 9
Lignja i hobotnica / Squid and Octopus 1, 2, 4, 7, 14
Odrezak cikle / Beetroot steak 7, 9
Tartar od tune / Tuna tartare 1, 3, 4, 7, 11
Tatarski biftek / Steak tartare 1, 3, 4, 6, 7, 10
Crni rižoto / Black risotto 2, 4, 7, 9
Ulov jadranske ribe / Adriatic whole fish 3
Škampi / Langoustine 2
Glazirani krumpir / Glazed potato 7, 9

PDV je uključen u cijenu. Prigovore je moguće uložiti putem e-pošte na adresu info@dubravkin-put.com ili slanjem u pisanom obliku na adresu restorana Dubravkin put 2, 10000 Zagreb
VAT is included in the price. Complaints may be reported via e-mail at info@dubravkin-put.com or via written mail at the restaurants address Dubravkin put 2, 10000 Zagreb

Zabranjeno je usluživanje i konzumacija alkoholnih pića osobama mlađim od 18 godina
Serving and consumption of alcoholic beverages is not permitted to persons under 18.