

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

Mrkve i šparoge, karadamom i anis
Carrots and asparagus, cardamom and anise

15 EUR / 113,02 kn

Tortica od škampa, badem, koromač i mladi grašak
Langoustine tartlette, almond, fennel and spring peas

20 EUR / 150,69 kn

Juneći carpaccio s trešnjama i zagrebačkim sirom
Beef carpaccio with sweet cherries and Zagreb cottage cheese

19 EUR / 143,16 kn

Juha / Soups

Consomme od gljiva, luk i tamno pivo
Mushroom consomme, onions and dark ale

9 EUR / 67,81 kn

Juha od divljih šparoga, žumanjak i crème fraîche
Wild asparagus soup, yolk and crème fraîche

10 EUR / 75,35 kn

Juha od dimljene ribe, kozice, bosiljak i limun
Smoked fish soup, prawns, basil and lemon

11 EUR / 82,88 kn

Topla predjela / Warm starters

Celer u vinu
Celeriac in wine

16 EUR / 120,55 kn

Rižoto od šparoga s jakobovim kapticama
Asparagus risotto with scallops

20 EUR / 150,69 kn

Tortellini s bijelom ribom, ricotta i bosiljak
White fish tortellini, ricotta and basil

20 EUR / 150,69 kn

Ragu od prepelica i lisičarki, njoki od cikle, hren i inćuni
Quail and chanterelles ragout, beetroot gnocchi, horseradish and anchovies

20 EUR / 150,69 kn

Glavna jela / Main dishes

Cikla, povrtni umak i ukiseljeno povrće
Beetroot, vegetable sauce and pickled vegetables

23 EUR / 173,29 kn

Tuna s kremom od kukuruznog kruha, korabica i sezam
Tuna with corn bread cream, kolrhabi and sesame

28 EUR / 210,97 kn

Orada i cvjetača
Sea bream and cauliflower

27 EUR / 203,43 kn

Kunić i foie gras, mrkva
Rabbit and foie gras, carrot

28 EUR / 210,97 kn

Janjetina & Wellington
Lamb & Wellington

30 EUR / 226,04 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

Vanilija
bijela čokolada i karamela
*Vanilla
white chocolate and caramel*

9,5 EUR / 71,58 kn

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

9 EUR / 67,81 kn

Mrkva
badem, sir i pelud
*Carrot
almond, cheese and pollen*

9,5 EUR / 71,58 kn

Jagoda
rabarbara i bazga
*Strawberry
rhubarb and elderflower*

10 EUR / 75,35 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

Juneći carpaccio / beef carpaccio 3,4,6,7
Tortica od škampa / langoustine tartelette 1,2,3,4,7
Mrkva i šparoge / carrot and asparagus 1,6,7
Consomme gljive / mushroom consomme 1,3,4,6,9
Juha od dimljene ribe / smoked fish soup 2,3,4,9,14
Juha od šparoga / Asparagus soup 1,3,4,6,7
Ragu od prepelica / quail ragout 1,3,4,6,7,9
Tortellini 1,3,4,7,8,9
Rižoto šparoge / asparagus risotto 4,7,9,14
Celer / celeriac 4,6,7,9
Kunić / rabbit 1,6,7,9
Janjetina Wellington / Lamb Wellington 1, 3, 7, 9, 10
Orada / sea bream 1,2,4,7,8,9
Tuna 1,3,4,6,7,11
Odrezak cikle / Beetroot steak 6, 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
Vanilija / Vanilla 1,3,5,6,7,8,13
Millefeuille 1,3,5,6,7,8,13
Mrkva / Carrot 1,3,5,6,7,8,13
Jagoda / Strawberry 1,3,5,6,7,8,13
Le Louis XV 1,3,5,6,7,8,13

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.