

Ručak

Hladna predjela

Tartar od mrkve i bosiljka
Ceviche od bijele ribe, yuzu, gel od jagode, krutoni sa ružmarinom
Juneći carpaccio s bademom i zagrebačkim sirom
Tatarski biftek, crumble od vlasca, maslac i domaći brioche

Topla predjela

Juha od buče s porilukom
Poširani medaljoni crvenih gamera, mousse od kozica, cherry rajčice, aioli
Njoki od cikle, suho dozrijevani ramstek, espuma od hrena
Rižoto od Parmigiano Reggiano sira

Glavna jela

File brancina sa žara, umak od blitve, krumpir, kreker od češnjaka
Odrezak cikle, krema od graška, povrtni jus
Svinjska potrbušina s kremom od batata i ukiseljenim celerom
Hrvatski biftek sa prilogom (uz doplatu +11 eur)

Deserti

Poširana kruška, mascarpone chantilly, med i orasi
Crème brûlée od vanilije i kokosa s bučom

Izbor sireva (uz doplatu +6,50 eur)

3 SLIJEDA
Hladno ili toplo predjelo
Glavno jelo
Desert

47 EUR / 354,12 kn

4 SLIJEDA
Hladno predjelo
Toplo predjelo
Glavno jelo
Desert

60 EUR / 452,07 kn

Lista alergena je na zadnjoj stranici menija.
Menu za ručak poslužujemo od 12:00 do 16:30.

Lunch

Cold starters

Carrot and basil tartare
White fish ceviche, yuzu, strawberry gel, rosemary croutons
Beef carpaccio with almonds and cottage cheese
Steak tartare, chives crumble, butter and homemade brioche

Warm starters

Pumpkin soup and leeks
Poached medallions of Gambero rosso, shrimp mousse, cherry tomato, aioli
Beetroot gnocchi, dry aged sirloin steak, horseradish espuma
Parmigiano Reggiano risotto

Main courses

Sea bass fillet, swiss chard sauce, potato, garlic cracker
Beetroot steak, spring peas cream, vegetable jus
Pork belly with sweet potato cream and pickled celery
Croatian tenderloin fillet, side of glazed potato or grilled vegetables (surcharge +11 €)

Desserts

Poached pear, mascarpone chantilly, honey and walnuts
Vanilla and coconut crème brûlée with pumpkin
Selection of cheeses (with surcharge +6,50 €)

3 COURSES
Cold or warm starter
Main course
Dessert

47 EUR / 354,12 kn

4 COURSES
Cold starter
Warm starter
Main course
Dessert

60 EUR / 452,07 kn

Allergen list is at the end of the menu.
Lunch menu is served from 12:00 to 16:30.

Dubravkin put

Hladna predjela / Cold starters

Ljetni vrt

Dinja, kukuruz, tikvica, cikla, komorač, korabica

Summer garden

Cantaloupe, corn, zucchini, beetroot, fennel, kohlrabi

15 EUR / 113,02 kn

Sipa, riža, bosiljak i marakuja

Cuttlefish, rice, basil and passion fruit

19 EUR / 143,16 kn

Janjeći tartar i Baerii kavijar, fritule s ljetnim crnim tartufom, crème fraîche

Lamb tartare and Baerii caviar, gougeres with summer black truffle, crème fraîche

20 EUR / 150,69 kn

Juhe / Soups

Hladna bistra juha od rajčice

Cold clear tomato soup

9 EUR / 67,81 kn

Ribljí chowder

medaljoni bijele ribe, vongole, krumpir

Fish chowder

Adriatic premium fish medallions, vongole, potato

11 EUR / 82,88 kn

Topla predjela / Warm starters

Celer, cikla, koraba
Celeriac, beetroot, kohlrabi

16 EUR / 120,55 kn

Rižoto od škampa
Langoustine risotto

23 EUR / 173,29 kn

Millefeuille od prepelice s ljetnim crnim tartufom
Quail millefeuille with summer black truffle

21 EUR / 158,22 kn

Papardelle s junećim jezikom
Beef tongue papardelle

19 EUR / 143,16 kn

Glavna jela / Main dishes

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

23 EUR / 173,29 kn

Romb u umaku od kraljevine, čičoka, žele od meda i limete
Turbot in kraljevina sauce, jerusalem artichoke, honey and lime gelee

27 EUR / 203,43 kn

Škarpina s cannellonima od jabuke i tikvice
Scorpion fish with apple and zucchini cannelloni

30 EUR / 226,04 kn

Teleći frikando s Crnom slavonskom svinjom u umaku od gorušice
Veal fricandeau with Slavonian black pig in mustard sauce

25 EUR / 188,36 kn

Wagyu picanha, krumpir i poriluk u 'ramen' umaku
Wagyu picanha, potato and leeks in 'ramen' sauce

35 EUR / 263,71 kn

Dubravkin put Classics

Tartar od tune à la Dubravkin Put

Tuna tartare à la Dubravkin Put

20 EUR / 150,69 kn

Tatarski biftek, tostirani kruh, maslac

Steak tartare, toasted bread, butter

22 EUR / 165,76 kn

Crni rižoto od sipe

Black cuttlefish risotto

20 EUR / 150,69 kn

Ulov jadranske ribe, 1 kg (prema prethodnoj narudžbi)

Adriatic whole fish 1 kg (per prior arrangement)

105 EUR / 791,12 kn

Škampi 1 kg (prema prethodnoj narudžbi)

Scampi 1 kg (per prior arrangement)

110 EUR / 828,80 kn

Hrvatski biftek, dozrijevani, 250g

Croatian tenderloin steak, aged, 250g

32 EUR / 241,10 kn

Txogitxu entrecôte 300 g

Txogitxu entrecôte 300 g

40 EUR / 301,38 kn

Prilozi / Side dishes

Krumpir glaziran u crème fraîche-u i vlasu
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

Lješnjak
bijela čokolada i hrast
Hazelnut, white chocolate and oak

9,5 EUR / 71,58 kn

Karamela
vanilija i ječam
Caramel, vanilla and barley

9,5 EUR / 71,58 kn

Kakaovac
oabika, banana i mango
Cocoa bean, oabika, banana and mango

9,5 EUR / 71,58 kn

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

9 EUR / 67,81 kn

Le Louis XV
čokolada, guščja jetra i vanilija
Le Louis XV
chocolate, foie gras and vanilla

10,5 EUR / 79,11 kn

Alergeni / Allergens

1. Žitarice koje sadrže gluten / Cereals containing gluten
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

Ceviche 1,3,4,7

Mrkva tartar / Carrot tartare 1,3,6,7

Carpaccio 1,6,7,8,10

Njoki od cikle/Beetroot gnocchi 1,3,7,9

Juha od buče / Pumpkin soup 1,4,6,7,8

Rižoto od Parmiggiana/ Parmiggiano risotto 7,8,9

Medaljoni gambera/Prawn medallions 1,2,3,7

Brancin/Sea bass 1,4,7,9

Svinjska potrbušina / Pork belly 1,6,7,9,10

Poširana kruška / Poached pear 1,3,5,6,7,8,11,12

Creme brulee 1,3,5,6,7,8,11,12

Ljetni vrt/Summer garden 1,3,8,9

Sipa/Cuttlefish 3,4,14

Janjeći tartar/Lamb tartare 1,3,4,7,8,9

Juha od rajčice/Tomato soup 7

Chowder 2,4,6,7,9,14

Celer cikla koraba/ celeriac beetroot kohlrabi 6,7,9

Rižoto škampi/Langoustine risotto 2,4,7,9,14

Millefeuille prepelica/ Quail millefeuille 1,6,7,8,9

Papardelle 1,3,6,7,8,9,10

Frikando/Fricandeau 1,7,9,10

Wagyu picanha 3,7,9,10,11

Romb/Turbot 2,4,7,9

Škarpina/Scorpion fish 1,4,6,7

Odrezak cikle s kiselim povrćem / Beetroot steak with pickled vegetables 6, 7, 9

Tartar od tune / Tuna tartare 1, 2, 4, 6, 7, 10, 11, 12

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

Lješnjak / Hazelnut 1,3,5,6,7,8,11,12

Millefeuille jabuka cimet/ Millefeuille apple cinnamon 1,3,5,6,7,8,11,12

Kakaovac / Cocoa bean 1,3,5,6,7,8,11,12

Karamela / Caramel 1,3,5,6,7,8,11,12

Le Louis XV 1,3,5,6,7,8,11,12

Izbor sireva/Cheese 7,12

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.