

# *Ručak*

## *Hladna predjela*

Pečena ukiseljena buča, cikla i kreker od peršina  
Tartar od bijele ribe, kokosovo mlijeko i ukiseljena trešnja  
Janjeći tartar, emulzija s borovim iglicama i kreker s maslinovim uljem  
Tatarski biftek, crumble od vlasca, maslac i domaći brioche

## *Topla predjela*

Juha od buče s porilukom  
Rižoto od gljiva i lavande  
Tagliatelle s gamberima  
Teleća tortica i krema od dimljene mrkve

## *Glavna jela*

Pečena buča s kremom od cvjetače  
'Brudet' od bijele ribe, jakobova kapica i rimski njoki  
Obrazi Crne slavonske svinje i povrće à la 'Bourgignon'  
Hrvatski biftek sa prilogom (uz doplatu +11 eur)

## *Deserti*

Tarte Tatin, sorbet od Granny Smith jabuka  
Tiramisù od kestena  
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*

Roasted pickled pumpkin, beetroot and parsley cracker  
White fish tartare, coconut milk and pickled cherry  
Lamb tartare, pine needle emulsion and olive oil cracker  
Steak tartare, chives crumble, butter and homemade brioche

## *Warm starters*

Pumpkin soup and leeks  
Mushrooms and lavender risotto  
Prawn tagliatelle  
Veal tartlette and smoked carrot cream

## *Main courses*

Roasted pumpkin with cauliflower cream  
White fish 'brudet', scallop and Roman gnocchi  
Black Slavonian pig cheeks and vegetables à la 'Bourgignon'  
Croatian tenderloin fillet, side of glazed potato or grilled vegetables (surcharge +11 €)

## *Desserts*

Tarte Tatin, Granny Smith apple sorbet  
Chestnut tiramisù  
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*

Radič, cikorija i kruška  
*Radicchio, chicory and pear*

16 EUR / 120,55 kn

'Kobujime' bijela riba, botarga i salicornija  
*'Kobujime' white fish, bottarga and salicornia*

20 EUR / 150,69 kn

Foie gras terina, šljiva i lješnjak  
*Foie gras terrine, plum and hazelnut*

21 EUR / 158,22 kn

## *Juhe / Soups*

Krem juha od buče i poriluka  
*Cream pumpkin and leek soup*

9,5 EUR / 71,58 kn

Riblja juha,  
kozice, jakobove kapice i gljive  
*Fish soup,  
prawns, scallops and mushrooms*

10,5 EUR / 79,11 kn

## *Topla predjela / Warm starters*

Rižoto od gljiva i lavande  
*Mushroom and lavender risotto*

20 EUR / 150,69 kn

Raviolo s kozicama, dagnje i pjena od buzare  
*Prawn raviolo, mussels and 'buzara' espuma*

21 EUR / 158,22 kn

Mini lignje, sipa i krumpir  
*Baby squid, cuttlefish and potato*

19 EUR / 143,16 kn

Patka, kupus i mlinci  
*Duck, cabbage and 'mlinci'*

20 EUR / 150,69 kn

## *Glavna jela / Main dishes*

**Buča i cvjetača**  
*Pumpkin and cauliflower*

23 EUR / 173,29 kn

**Brancin i ječam**  
*Sea bass and barley*

27 EUR / 203,43 kn

**Zubatac, škamp i kesten**  
*Dentex, langoustine and chestnut*

29 EUR / 218,50 kn

**Prsa 'Mondain Francais' mladog goluba i batat**  
*'Mondain Francais' squab breast and sweet potato*

30 EUR / 226,04 kn

**Teletina à la 'peka'**  
*Veal à la 'peka'*

29 EUR / 218,50 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 hrvatskih i svjetskih sireva  
*Selection of Croatian and world cheeses*

19 EUR / 143,16 kn



# *Deserti / Desserts*

*by Executive Pastry Chef Robert Basic*

Kesten  
pastrnjak i kruška  
*Chestnut  
parsnip and pear*

9,5 EUR / 71,58 kn

Schwarzwald  
čokolada i višnja  
*Schwarzwald  
chocolate and sour cherry*

9,5 EUR / 71,58 kn

Kolač od mrkve  
bijela čokolada i bademi  
*Carrot cake  
White chocolate and almonds*

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

Tartar od bijele ribe / White fish tartare 1,3,4,7  
Cikla i buča / Pumpkin and beetroot 1,7,8  
Janjeći tartar / Lamb tartare 1,3,5,6,8,9,10  
Tagliatelle gamberi / Prawn tagliatelle 1,2,3,4,7,9  
Juha od buče / Pumpkin soup 1,4,6,7,8  
Rižoto lavanda / Lavander risotto 6,7,9  
Teleća tortica / Veal tartlette 1,3,7,9  
Brudet 1,2,3,4,7,9,14  
Svinjski obrazi / Pork cheeks 7,8,9  
Kesten tiramisu / Chestnut tiramisu 1,3,5,6,7,8,11,12  
Tarte tatin 1,3,5,6,7,8,11,12

Radič / radicchio 6,7,8  
Bijela riba / White fish kobujime 1,3,4,6,7  
Foie gras 1,3,7,8,10  
Riblja juha/ fish soup 1,2,4,6,7,9,14  
Rižoto gljive / mushroom risotto 6,7,9  
Raviolo 1,2,3,4,7,9  
Mini lignje / Baby squid 1,2,6,7,14  
Patka / Duck 1,3,7,9,10  
Buča / Pumpkin 1,3,6,7,8,9  
Brancin / Sea bass 1,2,3,4,6,7,9  
Zubatac / Dentex 1,2,3,4,7,8,9  
Teletina / Veal 1,7,9,10  
Golub / Pigeon 1,3,6,7,9,10

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  
Schwarzwald 1,3,5,6,7,8,11,12  
Millefeuille jabuka cimet/ Millefeuille apple cinnamon 1,3,5,6,7,8,11,12  
Kolač od mrkve / Carrot cake 1,3,5,6,7,8,11,12  
Kesten / Chestnut 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](mailto: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](mailto: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.