

Ručak

Hladna predjela

Čičoka, jabuka i cikorija
Marinirani škampi, umak od badema
Salata od mišancije, kozji sir s maslinovim uljem, gel od kruške i crvenog vina
Tatarski biftek, crumble od vlasca, maslac i domaći brioche

Topla predjela

Juha od šparoga, žumanjak i creme fraiche
Rižoto od graška, kozice i jakobove kapice
Ravioli s junećim repom, pjena od poriluka
Šampinjoni u panko mrvicama, ukiseljene jablanovače, bukovače sa žara, krema od plavog sira

Glavna jela

Tortica od celera, poriluk i cikla
File ribe, krema od batata, medvjedi luk i salikornija
Glazirana janjetina, demi-glace s kavom, krema od patlidžana sa žara
Hrvatski biftek sa prilogom (uz doplatu +11 €)

Deserti

Puding od jasmin riže, kokos, mango, ananas
Crepes Suzette
Izbor sireva (uz doplatu +6,50 €)

3 SLIJEDA
Hladno ili toplo predjelo
Glavno jelo
Desert

47 €

4 SLIJEDA
Hladno predjelo
Toplo predjelo
Glavno jelo
Desert

60 €

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

Lunch

Cold starters

Topinambur, apple and chicory
Marinated langoustine, almond sauce
Foraged wild greens salad, goat cheese and olive oil, pear and red wine gel
Steak tartare, chives crumble, butter and homemade brioche

Warm starters

Asparagus soup, yolk and creme fraiche
Pea risotto, prawns and scallops
Oxtail ravioli, leeks espuma
Champignons in panko crumbs, pickled poplars,
grilled oyster mushrooms, blue cheese cream

Main courses

Celeriac tartlette, leeks and beetroot
Fish fillet, sweet potato cream, ramsons and salicornia
Glazed lamb, coffee infused demi-glace, grilled eggplant cream
Croatian tenderloin fillet, side of glazed potato or grilled vegetables (surcharge +11 €)

Desserts

Jasmin rice pudding, coconut, mango, pineapple
Crepes Suzette
Selection of cheeses (with surcharge +6,50 €)

3 COURSES
Cold or warm starter
Main course
Dessert

47 €

4 COURSES
Cold starter
Warm starter
Main course
Dessert

60 €

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

Degustacijski meni

Brancin, rabarbara i medvjedi luk
Sea bass, rhubarb and wild garlic

Celer, jagode i janjetina
Celery, strawberries and lamb

Škampi, šparoge i panceta
Langoustine, asparagus and pancetta

Coquelet pijetao i mlinci
Rooster coquelet and mlinci

Teletina, kulen i jabuke
Veal, kulen and apples

Sir
Cheese

Tiramisu od gljiva
Mushroom tiramisu

110 €

Dragi gosti, za degustacijski meni preporučujemo odvojiti barem dva sata.
Meni se poslužuje za sve osobe za stolom, od 17:30 do 20:30.
*Dear guests, we recommend setting aside at least two hours for the tasting menu.
It is served for all members of a party, from 17:30 till 20:30.*

Dubravkin put

Hladna predjela / Cold starters

Šparoge i kozji sir
Asparagus and goat cheese

20 €

Riblji crudo s mirodijama, jagodama i marakujom
Fish crudo with herbs, strawberries and passion fruit

23 €

Juneći carpaccio sa zagrebačkim sirom i višnjama
Beef carpaccio with cottage cheese and sour cherries

23 €

Juha / Soups

Juha od divljih šparoga
Wild asparagus soup

12 €

Juha od škampa
Langoustine soup

16 €

Topla predjela / Warm starters

Rižoto od divljih šparoga
Wild asparagus risotto

22 €

Tortellini s dimljenom ribom i gamberi
Smoked fish tortellini and prawns

24 €

Trgana patka s mlincima
Pulled duck with mlinci

21 €

Glavna jela / Main dishes

Zubatac, cvjetača, agrumi i alge
Dentex, cauliflower, citruses and algae

34 €

Tuna, kukuruz i sezam
Tuna, corn and sesame

33 €

Teletina sa žara, klek, ružmarin i gljive
Grilled veal, juniper, rosemary and mushrooms

33 €

Paška janjetina i krema od bijelog graha
Pag island lamb and white beans cream

32 €

Kobe govedina, krumpir, češnjak i paprika
Kobe beef, potato, garlic and peppers

80 g - 78 €
120 g - 115 €
180 g - 170 €

Dubravkin put Classics

Tartar od tune à la Dubravkin Put

Tuna tartare à la Dubravkin Put

20 €

Tatarski biftek, tostirani kruh, maslac

Steak tartare, toasted bread, butter

22 €

Crni rižoto od sipe

Black cuttlefish risotto

20 €

Ulov jadranske ribe, 1 kg (prema prethodnoj narudžbi)

Adriatic whole fish 1 kg (per prior arrangement)

105 €

Škampi 1 kg (prema prethodnoj narudžbi)

Scampi 1 kg (per prior arrangement)

110 €

Hrvatski biftek, dozrijevani, 250g

Croatian tenderloin steak, aged, 250g

32 €

Txogitxu entrecôte 300 g

Txogitxu entrecôte 300 g

40 €

Prilozi / Side dishes

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

6 €

Povrće na žaru
Vegetables over coal

6 €

Salate / Salads

Dnevna lisnata salata
Greens of the day

5 €

Matovilac i marinirano povrće
Lamb's lettuce and marinated vegetables

6 €

Sir / Cheese

Selekcija hrvatskih i svjetskih sireva
Selection of Croatian and world cheeses

19 €

Deserti / Desserts

by Executive Pastry Chef Robert Basic

Jagoda
šparoge i rabarbara
Strawberry
asparagus and rhubarb

9,5 €

Jagoda
kokos i grašak
Strawberry
coconut and peas

9,5 €

Malina
bosiljak i liči
Raspberry
basil and lichi

9,5 €

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

9 €

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

10,5 €

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

marinirani škampi / marinated langoustine 1,2,3,6,7,8
Čičoka / Topinambur 1,6,7,8,10
Mišancija / Wild greens 6,7,8,10
Ravioli 1,3,7
Juha od šparoga / Asparagus soup 3,7,9
Rižoto kozice / Risotto prawns 2,4,7,9,14
Gljive / Mushrooms 1,3,6,7
Tortica celer / Celeriac tartlette 1,3,6,7,9
File ribe / Fish fillet 4,7,9
Glazirana janjetina / Glazed lamb 1,7,9
Puding od riže / Rice pudding 1,3,5,6,7,8,11,12
Crepes Suzette 1,3,5,6,7,8,11,12

Carpaccio i višnje / carpaccio and cherries 1,3,6,9
Riblji carpaccio / fish carpaccio 1,2,3,4,10
Kozji sir i šparoge / Goat cheese and asparagus 1,4,6,7,8,9
Juha od šparoga / Asparagus soup 3,7,9
Juha od škampa / langoustine soup 2,4,7,9
Rižoto šparoge / Risotto asparagus 7,8,9
Tortellini 1,2,3,4,7,9,14
Patka / Duck 1,2,3,4,7,9,10
Zubatac / Dentex 3,4,7,9
Tuna 1,3,4,6,7,9,11
Teletina / Veal 1,4,6,7,8,9
Janjetina s grahom / Lamb and beans 1,3,4,5,6,7,8,9,10
Kobe 1,4,6,7,9,10

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
Jagoda šparoge / Strawberry asparagus 1,3,5,6,7,8,11,12
Millefeuille jabuka cimet/ Millefeuille apple cinnamon 1,3,5,6,7,8,11,12
Jagoda kokos / Strawberry coconut 1,3,5,6,7,8,11,12
Malina / Raspberry 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.