

# Ručak

## Hladna predjela

Salata od mišancije, kozji sir s maslinovim uljem, gel od kruške i crvenog vina  
Marinirani škampi, umak od badema  
Janjeći tartar, ragu od jagode i mente, creme fraiche i bademi  
Tatarski biftek, crumble od vlasca, maslac i domaći brioche

## Topla predjela

Juha od šparoga, žumanjak i creme fraiche  
Rižoto od šparoga  
Tagliatelle cacio e pepe s pecorinom i tri papra  
Šampinjoni u panko mrvicama, ukiseljene jablanovače, bukovače sa  
žara, krema od plavog sira

## Glavna jela

Šparoge sa žara, povrtni jus, krema od cvjetače, ukiseljena cikla  
File ribe, krema od batata, medvjedi luk i salikornija  
Janjeća lopatica, janjeći jus, krema od paprike i crnog češnjaka, krumpir  
Hrvatski biftek sa prilogom (uz doplatu +11 €)

## Deserti

Štrudla od jagoda  
Jagode, semifredo i maslinovo ulje  
Izbor sireva (uz doplatu +6,50 €)

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3 SLIJEDA  
Hladno ili toplo predjelo  
Glavno jelo  
Desert

50 €

4 SLIJEDA  
Hladno predjelo  
Toplo predjelo  
Glavno jelo  
Desert

62 €

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

# *Lunch*

## *Cold starters*

Lamb tartare, strawberry and mint ragout, almonds and creme fraiche  
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  
Asparagus risotto  
Tagliatelle cacio e pepe with pecorino and three peppers  
Champignons in panko crumbs, pickled poplars,  
grilled oyster mushrooms, blue cheese cream

## *Main courses*

Grilled asparagus, vegetable jus, cauliflower cream, pickled beetroot  
Fish fillet, sweet potato cream, ramsons and salicornia  
Lamb shoulder, lamb jus, bell pepper and black garlic cream, potatoes  
Croatian tenderloin fillet, side of glazed potato or grilled vegetables (surcharge +11 €)

## *Desserts*

Strawberry strudel  
Strawberries, semifreddo and olive oil  
Selection of cheeses (with surcharge +6,50 €)

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3 COURSES  
Cold or warm starter  
Main course  
Dessert

50 €

4 COURSES  
Cold starter  
Warm starter  
Main course  
Dessert

62 €

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  
janjeći tartar / lamb tartare 1,6,7,8,10,11  
Mišancija / Wild greens 6,7,8,10  
Cacio e pepe 1,3,7,9  
Juha od šparoga / Asparagus soup 3,7,9  
Rižoto šparoge / Risotto asparagus 7,8,9  
Gljive / Mushrooms 1,3,6,7  
Šparoge žar / Asparagus grill 1,6,7,8,9,10  
File ribe / Fish fillet 4,7,9  
Janjetina lopatica / Lamb shoulder 6,7,9  
Štrudla jagode / Strudel strawberries 1,3,5,6,7,8,9,11,12  
Jagode i maslinovo ulje / Strawberries and olive oil 1,3,5,6,7,8,9,11,12

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](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.