

Ručak

Hladna predjela

Marinirane bijele šparoge, emulzija od bora, umak od kozjeg jogurta
Medaljoni ribe, citrusni hollandaise, krema od graška, krutoni i kiseli paski
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
Pohani cvjetovi tikvica, pečene jakobove kapice, ragu od tikvica, kiseli šenon

Glavna jela

Šparoge sa žara, povrtni jus, krema od cvjetače, ukiseljena cikla
File ribe, krema od brokule, izdanci brokule u ribljem jusu, umak od celera
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 €)

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
Fish madallions, citrus hollandaise, pea cream, croutons and pickled scapes
Marinated white asparagus, pine emulsion, goat yoghurt sauce
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
Breaded zucchini flowers, seared scallops, zucchini ragout, pickled romanesco

Main courses

Grilled asparagus, vegetable jus, cauliflower cream, pickled beetroot
Fish fillet, broccoli cream, broccoli sprouts in fish jus, celeriac sauce
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 €)

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.

Dubravkin put

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 €

Couvert

3 €

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, mladi grašak, ljutika i timijan
Pag island lamb, spring peas, shallots and thyme

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

22 €

Tatarski biftek, tostirani kruh, maslac

Steak tartare, toasted bread, butter

22 €

Crni rižoto od sipe s carpacciom od škampa

Black cuttlefish risotto with langoustine carpaccio

22 €

Ulov jadranske ribe, 1 kg (prema prethodnoj narudžbi)

Adriatic whole fish 1 kg (per prior arrangement)

110 €

Škampi 1 kg (prema prethodnoj narudžbi)

Scampi 1 kg (per prior arrangement)

115 €

Hrvatski biftek, dozrijevani, 250g

Croatian tenderloin steak, aged, 250g

34 €

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

6,5 €

Povrće na žaru
Vegetables over coal

6,5 €

Salate / Salads

Dnevna lisnata salata
Greens of the day

6,5 €

Matovilac i marinirano povrće
Lamb's lettuce and marinated vegetables

6,5 €

Sir / Cheese

Selekcija hrvatskih i svjetskih sireva
Selection of Croatian and world cheeses

22 €

Deserti / Desserts

by Executive Pastry Chef Robert Basic

Jagoda i jasmin
Strawberry and jasmine

10 €

Jagoda i pelud
Strawberry and pollen

10 €

Tiramisu od jagode
Strawberry tiramisu

10 €

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

9,5 €

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

11 €

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

- Medaljoni ribe / Fish medallions 1,3,4,7
janjeći tartar / lamb tartare 1,6,7,8,10,11
Bijele šparoge / white asparagus 1,3,7,8
Cacio e pepe 1,3,7,9
Juha od šparoga / Asparagus soup 3,7,9
Rižoto šparoge / Risotto asparagus 7,8,9
Cvjetovi tikvica / Zucchini flowers 1,3,4,7,9,14
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 graškom / Lamb and peas 1,3,4,5,6,7,9,10
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 4
Škampi / Langoustine 2
Glazirani krumpir / Glazed potato 7, 9
Jagoda jasmin / Strawberry jasmine 1,3,5,6,7,8,11,12
Millefeuille jabuka cimet/ Millefeuille apple cinnamon 1,3,5,6,7,8,11,12
Jagoda pelud / Strawberry pollen 1,3,5,6,7,8,11,12
Jagoda tiramisu / Strawberry tiramisu 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.