

Ručak

Hladna predjela

Marinirane rajčice, umak od badema i bosiljka, sladoled od bivolje mozzarelle
Medaljoni ribe, citrusni hollandaise, krema od graška, krutoni i kiseli paski
Teleći carpaccio, višnje i trešnje
Tatarski biftek, crumble od vlasca, maslac i domaći brioche

Topla predjela

Juha od graška i mente
Rižoto od Parmigiana Reggiana
Raviolo od patke, blitva i mlaćenica
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
'Lagrima' od rebaraca Iberico svinje, krema od celera, kovrčavi kelj
Hrvatski biftek sa prilogom (uz doplatu +11 €)

Deserti

Breskva Melba
Štrudla od marelica
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

Veal carpaccio, cherries and sour cherries
Fish medallions, citrus hollandaise, pea cream, croutons and pickled scapes
Marinated tomatoes, almond and basil sauce, buffalo mozzarella ice cream
Steak tartare, chives crumble, butter and homemade brioche

Warm starters

Pea and mint soup
Parmigiano Reggiano risotto
Duck raviolo, chard and buttermilk
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
Iberico pork rib 'lagrima', celeriac cream, kale
Croatian tenderloin fillet, side of glazed potato or grilled vegetables (surcharge +11 €)

Desserts

Peach Melba
Apricot strudel
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

Šest slijedova po izboru šefa kuhinje
Six courses by choice of chef de cuisine

105 €

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 graška i mente
Pea and mint soup

9 €

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 €

Pačja prsa, batat i mrkva
Duck breast, sweet potato and carrots

31 €

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
Teleći carpaccio / veal carpaccio 1,3,6,7,8
Marinirane rajčice / Marinated tomatoes 1,6,7,8
Patka raviolo / Duck raviolo 1,3,7,8
Juha od graška / Pea soup 7
Rižoto Parmigiano / Risotto parmigiano 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
Iberico 6,7,9
Breskva / Peach Melba 1,3,5,6,7,8,11,12
Marellica štrudla / Apricot strudel 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 graška / Pea soup 7
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
Patka / Duck 7,8,9
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.