

Ručak

Hladna predjela

Marinirane rajčice, umak od badema i bosiljka, sladoled od bivolje mozzarelle
Ceviche od jadranske ribe, krutoni, jagoda, peršin, yuzu i čili
Teleći carpaccio, višnje i trešnje
Tatarski biftek, crumble od vlasca, maslac i domaći brioche

Topla predjela

Bistra juha od rajčice s jadranskim kozicama
Rižoto od Parmigiana Reggiana
Raviolo od patke, ragu od patke, cikla i hren
Pohani cvjetovi tikvica, pečene jakobove kapice, ragu od tikvica, kiseli šenon

Glavna jela

Odrezak od celera, povrtni jus, krema od cvjetače, ukiseljena cikla
File brancina, krumpir kuhan na pari, malabarski špinat
'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
Adriatic fish ceviche, croutons, strawberries, parsley, yuzu and chili
Marinated tomatoes, almond and basil sauce, buffalo mozzarella ice cream
Steak tartare, chives crumble, butter and homemade brioche

Warm starters

Clear tomato soup with Adriatic prawns
Parmigiano Reggiano risotto
Duck raviolo, duck ragout, beetroot and horseradish
Breaded zucchini flowers, seared scallops, zucchini ragout, pickled romanesco

Main courses

Celeriac steak, vegetable jus, cauliflower cream, pickled beetroot
Seabass fillet, steamed potatoes, Malabar spinach
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

125 €

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.*

Couvert

3 €

Hladna predjela / Cold starters

Carpaccio od pečene lubenice i 'pršut' od dinje
Roasted watermelon carpaccio and cantaloupe 'prosciutto'

20 €

Marinirana hobotnica i krema od krumpir salate
Marinated octopus and potato salad cream

24 €

Janjeći tartar, dimljeno janjeće srce, smrčci i tartufi
Lamb tartare, smoked lamb heart, morrels and truffles

25 €

Juha / Soups

Juha od rajčice s jadranskim kozicama
Tomato soup with Adriatic prawns

11 €

Ribljí chowder
Fish chowder

14 €

Topla predjela / Warm starters

Rižoto od škampi
Langoustine risotto

28 €

Paprike punjene gamberima i jakobove kapice
Prawn stuffed peppers and scallops

24 €

Papardelle s junećim jezikom
Beef tongue papardelle

23 €

Glavna jela / Main dishes

Lignja, blitva, palenta i panceta
Squid, chard, polenta and pancetta

32 €

Romb, čiĉoka i umak od vina kraljevine
Turbot, topinambur and kraljevina wine sauce

32 €

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

31 €

Kunić 'a la porchetta'
Rabbit 'a la porchetta'

33 €

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*

*Adriatic whole fish 1 kg**

110 €

Škampi 1 kg*

*Scampi 1 kg**

115 €

Hrvatski biftek, dozrijevani, 250g

Croatian tenderloin steak, aged, 250g

37 €

Txogitxu entrecôte 350 g

Txogitxu entrecôte 350 g

47 €

*Molimo pitajte osoblje o dostupnosti ulova

**Please ask the staff about the availability of catch*

Prilozi / Side dishes

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

6,5 €

Povrće na žaru
Coal roasted vegetables

9,5 €

Salate / Salads

Dnevna lisnata salata
Greens of the day

7 €

Matovilac i marinirano povrće
Lamb's lettuce and marinated vegetables

7 €

Sir / Cheese

Selekcija hrvatskih i svjetskih sireva
Selection of Croatian and world cheeses

22 €

Deserti / Desserts

by Executive Pastry Chef Robert Basic

Poširana breskva
Poached peach

10 €

Marelica i vanilija
Apricot and vanilla

10 €

Malina i rajčica
Raspberry and tomato

10 €

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

9,5 €

Le Louis XV
čokolada, badem, dulce de leche
Le Louis XV
chocolate, almond, dulce de leche

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

Ceviche 1,3,4

- Teleći carpaccio / veal carpaccio 1,3,6,7,8
- Marinirane rajčice / Marinated tomatoes 1,6,7,8
- Patka raviolo / Duck raviolo 1,3,6,7,9
- Juha od rajčice / Tomato soup 2,4,6
- Rižoto Parmigiano / Risotto parmigiano 7,8,9
- Cvjetovi tikvica / Zucchini flowers 1,3,4,7,9,14
- Odrezak celera / Celeriac steak 1,6,7,8,9,10
- File brancina / Seabass fillet 4,6,7,9
- Iberico 6,7,9
- Breskva Melba / Peach Melba 1,3,5,6,7,8,11,12
- Marelica štrudla / Apricot strudel 1,3,5,6,7,8,11,12

Janjeći tartar / Lamb tartare 1,3,6,7,8

- Hobotnica / Octopus 1,3,4,5,6,14
- Lubenica / Watermelon 1,3,6,8
- Juha od rajčice / Tomato soup 2,4,6
- Chowder 1,2,4,7,9,14
- Rižoto škampi / Risotto langoustine 1,2,4,7,8,9,14
- Papardelle 1,3,4,6,7,9
- Paprike gamberi / Peppers and prawns 2,3,4,7,9,14
- Lignja / Squid 1,4,7,9,14
- Romb / Turbot 1,4,7,9
- Kunić / Rabbit 1,6,7,8,9
- 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
- Poširana breskva / Poached peach 1,3,5,6,7,8,11,12
- Millefeuille jabuka cimet/ Millefeuille apple cinnamon 1,3,5,6,7,8,11,12
- Marelica vanilija / Apricot vanilla 1,3,5,6,7,8,11,12
- Malina rajčica / Raspberry tomato 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.