

# *Dubravin 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 cijeli stol, 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.*

# *Perad*

3 slijeda/courses 67 €

4 slijeda/courses 90 €

**Foie gras**

*Foie gras*

(26 €)

**Fazan**

*Pheasant*

(24 €)

**Pačja prsa u pčelinjem vosku**

*Duck breast in beeswax*

(33 €)

**Kesten tiramisu**

*Chestnut tiramisu*

(10 €)

# *Ribareva koca*

3 slijeda/courses 66 €

4 slijeda/courses 86 €

Ceviche od jadranskih kozica  
*Adriatic shrimp ceviche*

(24 €)

Trlja i radič  
*Red mullet and radicchio*

(23 €)

Brodet od kočarske lignje  
*Squid brodet (traditional fish stew)*

(34 €)

Kruh i vino  
*Bread and wine*

(10 €)

*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\**

100 €

File divlje jadranske ribe

*Adriatic wild fish fillet*

34 €

Hrvatski biftek, dozrijevani, 250g

*Croatian tenderloin steak, aged, 250g*

37 €

\*Molimo pitajte osoblje o dostupnosti

*\*Please ask the staff about the availability*

Couvert

3 €

## *Prilozi & salate / Side dishes & salads*

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

8 €

Povrće na žaru  
*Coal roasted vegetables*

9,5 €

Sezonska lisnata salata  
*Seasonal leafy salad*

8 €

Blitva i krumpir na dalmatinski  
*Chard and potato - Dalmatian style*

8 €

Matovilac i ukiseljeno povrće  
*Lamb's lettuce with pickled vegetables*

8,5 €

## *Deserti / Desserts*

*by Executive Pastry Chef Robert Basic*

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 €

## *Sir / Cheese*

Selekcija hrvatskih i svjetskih sireva  
*Selection of Croatian and world cheeses*

22 €

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.