

# *Ručak u Dubravkinom putu*

## *Hladna predjela*

Tatarski biftek, brioche, maslac  
Janjeći tartar, creme fraiche, vlasac  
Carpaccio od bijele ribe, pate sa algama, bosiljak pesto

## *Topla predjela*

Juha od buče, paljeni poriluk  
Rižoto parmigiano reggiano  
Tagliatelle sa gamberom rossom i jakobovim kapicama  
Medaljoni od janječeg ramsteaka, batat

## *Glavna jela*

Obrazi crne slavonske svinje, povrće a la "bourgignone"  
File bijele ribe, krema od cvjetače, riblji jus  
Odrezak od cikle, celer  
Hrvatski biftek s prilogom (uz doplatu +14 €)

## *Deserti*

Bijela cokolada i malina  
Bread pudding, umak od vanilije, sorbet od mandarine  
Izbor sireva (uz doplatu +8 €)

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3 SLIJEDA  
Hladno ili toplo predjelo  
Glavno jelo  
Desert

52 €

4 SLIJEDA  
Hladno predjelo  
Toplo predjelo  
Glavno jelo  
Desert

64 €

Menu za ručak poslužujemo od 12:00 do 16:30 h.

PDV je uključen u cijenu. Prigovore je moguće uložiti putem e-pošte na adresu [info@dubravkin-put.com](mailto:info@dubravkin-put.com).

# *Lunch at Dubravkin put*

## *Cold starters*

Steak tartare, brioche, butter  
Lamb tartare, creme fraiche, chive  
White fish carpaccio, pate with algee, basil pesto

## *Warm starters*

Pumpkin soup, burnt leek  
Parmigiano reggiano risotto  
Tagliatelle with gambero rosso and scallops  
Lamb rumpsteak medallions, sweet potatos

## *Main courses*

Black Slavonian pork cheek, vegetables a la "bourgignone"  
White fish fillet, cauliflower cream, fish jus  
Beetroot steak, celeriac  
Croatian Tenderloin fillet with side dish (with surcharge +14 €)

## *Desserts*

White chocolate and raspberries  
Bread pudding, vanilla sauce, tangerine sorbet  
Selection of cheeses (with surcharge +8 €)

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3 COURSES  
Cold or warm starter  
Main course  
Dessert

52 €

4 COURSES  
Cold starter  
Warm starter  
Main course  
Dessert

64 €

Lunch menu is served from 12:00 to 16:30 h.

# *Dubravkin put Classics*

## *Predjela / Starters*

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 €

## *Glavna jela / Main courses*

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*

## *Prilozi i salate / Side dishes and salads*

Krumpir glaziran u creme fraiche-u i vlascu  
*Young potato, glazed with creme fraiche and chives*

8 €

Povrće na žaru  
*Vegetables over coal*

9,5 €

Dnevna lisnata salata  
*Greens of the day*

8 €

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

8 €

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

8,5 €

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 €

