

Hladna predjela - Cold starters

SVJEŽI SIR / FRESH CHEESE

artičoke, mladi špinat, mladi luk, kiselo vrhnje, kore za savijače
artichokes, young spinach, spring onion, sour cream, filo dough
50,00Kn

JAJA / EGGS

divlje šparoge / panceta / hollandaise - wild asparagus / pancetta / hollandaise
65,00Kn

NAŠ VITELLO TONNATO / OUR VITELLO TONNATO

teletina / tuna / kapare / incuni / limun / majoneza - veal / tuna / capers / anchovies / lemon / mayonnaise
75,00Kn

SIPA / CUTTLEFISH

koromač / slanetak / crvena leća / rikola / čili - fennel / chickpeas / red lentils / rocket leaf / chili
80,00Kn

Juhe - Soups

PERŠIN / PARSLEY

gusta juha od peršina / hren - creamy soup / parsley / horseradish
40,00Kn

JUNEĆI REP / OXTAIL

bistra juha od junećeg repa / goveđi jezik - clear oxtail broth / beef tongue
45,00Kn

JADRANSKE KOZICE / ADRIATIC PRAWNS

bisque od kozica / komorač / kozice - prawn bisque / fennel / prawns
80,00Kn

Topla predjela - Warm starters

PUŽ / SNAIL

vinogradarski puževi / šumske gljive / lisnato tijesto - garden snails / forrest mushrooms / puff pastry
60,00Kn

TELEĆE BRIZLE / VEAL SWEETBREADS

pistacije / prokulica / cvjetača - pistachio / brussel sprouts / cauliflower
70,00Kn

RAKOVICA / EUROPEAN SPIDER CRAB

ravioli od rakovice / limun / kapari / maslac - european spider crab ravioli / lemon / capers / butter
75,00Kn

GUŠČJA JETRA / GOOSE LIVER

koštana srž / medvjeđi luk / mladi luk - bone marrow / wild garlic / spring onion
95,00Kn

Glavna jela - Main dishes

PALAMIDA / ATLANTIC BONITO

grašak / hren / badem / kumin - green peas / horseradish / almond / cumin
120,00Kn

GRDOBINA / MONKFISH

patlidan / kumin / korijander / rikola / začinsko bilje - eggplant / cumin / coriander / rocket leaf / herbs
165,00Kn

ZUBATAC / DENTEX

krumpir / poriluk / ikra od pastrve / špinat - potato / leek / trout roe / spinach
180,00Kn

JANJETINA / LAMB

rganji / janjeća jetra / panceta / mladi luk / maslac / čičoka
porcini mushrooms / lamb liver / pancetta / spring onion / butter / jerusalem artichoke
130,00Kn

TELETINA / VEAL

teleći kare / crne trube / zrnati senf / tikvice / smrčci / cherry rajčica / vlasac
veal entrecôte / black trumpets / mustard / zucchini / morels / cherry tomato / chives
140,00 Kn

PAČJA PRSA / DUCK BRASTS

zelene mahune / čvarci / marelice / gin / đumbir / cimet / muškatni oraščić
green beans / pork cracklings / apricot / gin / ginger / cinnamon / nutmeg
145,00Kn

Dubravkin put Classics

TARTAR OD JADRANSKE TUNE / ADRIATIC TUNA TARTAR
75,00Kn

TATARSKI BIFTEK / STEAK TARTAR
90,00Kn

DNEVNA PONUDA SVJEŽE RIBE / DAILY OFFER OF FRESH FISH
1 kg – 490,00Kn

ŠKAMPI / SCAMPI
1 kg – 750,00 Kn

HRVATSKI ŠIMMENTAL RIBEYE STEAK ODLEŽAN 30 DANA
CROATIAN ŠIMMENTAL RIBEYE STEAK 30 DAYS AGED
350 g - 135,00Kn
500 g – 195,00Kn

FRANCUSKI CHAROLAIS BIFTEK (250 G)
FRENCH CHAROLAIS BEEF TENDERLOIN (250 G)
200,00Kn

ŠPANSJOLSKI VACCA VECCHIA RAMSTEK
SPANISH VACCA VECCHIA ENTRECÔTE
350 g - 220,00Kn
500 g – 330,00Kn

Prilozi / Side dishes

15,00Kn

DOMAĆI PRŽENI KRUMPIR / HOMEMADE FRIED POTATO
GRATINIRANI KRUMPIR / POTATO GRATIN
BLITVA I KRUMPIR NA DALMATINSKI / SWISS CHARD AND POTATO DALMATIAN STYLE
POHANE TIKVICE / DEEP FRIED ZUCCHINI
POVRĆE SA ŽARA / GRILLED VEGETABLES

Degustacijski menu / Tasting menu

7 SLIJEDOVA / 7 COURSES

375,00 Kn
do / until 21.00 h

12 SLIJEDOVA / 12 COURSES

525,00 Kn
do / until 20.00 h

DEGUSTACIJSKI MENU MOLIMO ODABRATI ZA CIJELI STOL.
WE SERVE THE TASTING MENU FOR THE ENTIRE TABLE ONLY.
Hvala na razumijevanju. / Thank You for understanding.

Sljubljivanje vina / Wine pairing

7 SLIJEDOVA / 7 COURSES

260,00 Kn

12 SLIJEDOVA / 12 COURSES

360,00 Kn

Sir / Cheese

VARIJACIJA SIRA / CHEESE SELECTION

90,00 Kn

Deserti – Desserts

MILLEFOGLIE

jabuke / vanilija / cimet / lješnjak - apples / vanilla / cinnamon / hazelnut
45,00Kn

"FRAISIER"

mousse od jagode / vanilija / tonka grah / sorbet od rabarbare
strawberry mousse / vanilla / tonka bean / rubarb sorbett
45,00Kn

KOLAČ OD MRKVE / CARROT CAKE

krem sir crémeux / biskvit od badema i mrkve / sladoled od Callebaut Velvet čokolade i naranče
cream cheese crémeux / carrot and almond sponge / Callebaut Velvet chocolate and orange ice cream
45,00Kn

"NAŠ SCHWARZWALD" / "OUR SWARZWALD"

mousse od 66%-tne Mexique Origine čokolade / Kirsch vanilija Chantilly / sorbet od Morello trešnje
66% Mexique Origine chocolate mousse / Kirsch vanilla Chantilly / Morello Cherry sorbett
45,00Kn

"LE LOUIS XV VOL. II" / "LE LOUIS XV VOL. II"

70 % Cacao Barry Ocoa Q fermentation / hrskavi lješnjak / Dulce de Leche sladoled
70 % Cacao Barry Ocoa Q fermentation / crunchy hazelnut / Dulce de Leche ice cream
55,00Kn

Executive Pastry Chef & Chocolate Ambassador
Robert Bašić

COUVERT 15,00 Kn

PDV je uključen u cijenu. Knjiga žalbe nalazi se na točioniku. / VAT is included. The complaints book is at the bar.