

Easter BRUNCH

15.-17. travnja
April 15-17

11-14 sati / 11 am - 2 pm



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

www.tzdubrovnik.hr





Restoran Domino

Ulica od Domina 3, tel: 020 323 103

Meni – 195 kn

Čaša pjenušca ili Mimoze

Kavijar na prepečencu s maslacem

Gambor

na posteljici od rikule s koktel umakom

Fritaja s divljim šparogama

Biftek (100 g)

s jajetom, pancetom i polpetama od
krumpira, luka i mrkve

Svježe voće i pinca

Restoran Gusta me

Hvarska 2, tel: 020 420 013

Meni – 160 kn

Pjenica od kuhane šunke

i jaja s kremom od hrena

Janjetina na pireu od mladog graška

Dubrovačka torta

s bademima, orasima, narančom
i čokoladom

Napomena: 20% popusta na svu ostalu
ponudu

Restoran LAJK

Prijeko 4, tel: 091 897 1003

Meni – 110 kn

Pršut, šunka, sir

Sezonska salata s feta sirom

Mladi luk

Tvrdo kuhano jaje

Slatki kruh, maslac

Svježe voće

Prirodna narančada 0,10

Bijela kava ili čaj ili kakao

Restoran Kopun

Poljana Ruđera Boškovića 7

Tel: 020 323 969

Meni – 89 kn

Pinca i prošek

Uskršnji doručak

Dezert i topli napitak

Domino Restaurant

Ulica od Domina 3, tel: 020 323 103

Menu – 195 kn

Glass of sparkling wine or Mimosa

Caviar on toast with butter

Shrimp

on a bed of rocket with cocktail sauce

Wild asparagus frittata

Beef steak (100 g)

with egg, pancetta, and potato, onion,
and carrot patties

Fresh fruit and “Pinca” Easter cake

Gusta me Restaurant

Hvarska 2, tel: 020 420 013

Menu – 160 kn

Cooked ham and egg foam

with horseradish cream

Lamb on a baby green pea puree

Dubrovnik cake

with almonds, walnuts, orange,
and chocolate

Note: 20% discount on all other items

LAJK Restaurant

Prijeko 4, tel: 091 897 1003

Menu – 110 kn

Prosciutto, ham, cheese

Seasonal salad with feta cheese

Green onions

Hard-boiled egg

Sweet bread, butter

Fresh fruit

Fresh orange juice 0.10 dl

Cafe latte or cocoa

Kopun Restaurant

Poljana Ruđera Boškovića 7

Tel: 020 323 969

Menu – 89 kn

“Pinca” Easter bread

Easter breakfast

Dessert and hot beverage

Restoran Mimoza

Branitelja Dubrovnika 9, tel: 020 411 157

Meni – 120 kn

Divlje šparoge s jajima
Janjetina s bižima i koprom
Primorska torta od rogača

Restoran Orsan

Ivana Zajca 2, tel: 020 436 822

Meni I – 150 kn

Aperitiv – domaće rakije i likeri
Juha od kamenica
Rižot od kamenica
Kolač od jabuka

Meni II – 150 kn

Aperitiv – domaće rakije i likeri
Svježe kamenice
Pasta od kamenica
Parfe od smokava

Meni III – 150 kn

Aperitiv – domaće rakije i likeri
Janjeća juha
Pečena janjetima s mladim patatama
Torta od rogača

Meni IV – 150 kn

Aperitiv – domaće rakije i likeri
Janjeća juha
Janjetina s bižima
Dubrovačka rozata

Mimoza Restaurant

Branitelja Dubrovnika 9, tel: 020 411 157

Menu – 120 kn

Wild asparagus with eggs

Lamb with green peas and dill

Primorje carob cake

Orsan Restaurant

Ivana Zajca 2, tel: 020 436 822

Menu I – 150 kn

Aperitif

homemade grappa and liqueurs

Oyster soup

Oyster risotto

Apple cake

Menu II – 150 kn

Aperitif

homemade grappa and liqueurs

Fresh oysters

Oyster pasta

Fig parfait

Menu III – 150 kn

Aperitif

homemade grappa and liqueurs

Lamb soup

Baked lamb with baby potatoes

Carob cake

Menu IV – 150 kn

Aperitif

homemade grappa and liqueurs

Lamb soup

Lamb with green peas

Dubrovnik caramel custard “Rozata”

Restoran Porat

Obala Stjepana Radića 30, tel: 020 333 552

Meni I – 149 kn

Pinca dobrodošlice

Sporo kuhana slavonska šunka

s domaćim hrenom, kuhanim jajima
i dalmatinskim pršutom

Marinirani teleći kare u umaku od Porta

s prilogom od mišance

Dezert

Meni II – 149 kn

Pinca dobrodošlice

Domaća pasta sa šparogama i kozicama

Riblji filet s mladim špinatom

i kremom od bundeve

Dezert

Meni III – 170 kn

Pinca dobrodošlice i pengana jaja

Pršut, sirevi, kuhana šunka

i francuska salata

Goveđa juha

Pečena teletina i janjetina

s pečenim krumpirom i salatoma
od kuka i šparoga

Dezert

Napomena: Meni III se služi samo na Uskrs

Restoran Taj Mahal

Hotel Lero

Iva Vojnovića 14, tel: 020 640 123

Meni – 120 kn

Hajram

hladna juha od jogurta i mente sa
maslinovim uljem

Divlje zelje

sa sušenom govedinom i jajima

Ovčji sir s medom

i hrustavcima od vučenog tijesta

Restoran Taj Mahal

Nikole Gučetića 2, tel: 020 323 221

Meni – 120 kn

Hajram

hladna juha od jogurta i mente sa
maslinovim uljem

Divlje zelje

sa sušenom govedinom i jajima

Ovčji sir s medom

i hrustavcima od vučenog tijesta

Porat Restaurant

Obala Stjepana Radića 30, tel: 020 333 552

Menu I – 149 kn

“Pinca” Easter cake welcome

Slow cooked Slavonian ham

with home grown horseradish, boiled eggs, and Dalmatian prosciutto

Marinated veal chop in a Port sauce

and side of mixed wild greens

Dessert

Menu II – 149 kn

“Pinca” Easter cake welcome

Homemade pasta

with asparagus and shrimp

Fish fillet with baby spinach

and creamed pumpkin

Dessert

Menu III – 170 kn

“Pinca” Easter cake welcome

and traditionally hand-painted eggs

Prosciutto, cheese, cooked ham

and Olivier salad

Beef soup

Baked veal and lamb

with baked potatoes and a black bryony

and asparagus salad

Dessert

Note: Menu III served only on Easter Day

Taj Mahal Restaurant

Hotel Lero

Iva Vojnovića 14, tel: 020 640 123

Menu – 120 kn

Hajram

cold yogurt and mint soup with olive oil

Wild greens with dried beef and eggs

Goat's cheese with honey

and hand-rolled dough croquettes

Taj Mahal Restaurant

Old City

Nikole Gučetića 2, tel: 020 323 221

Menu – 120 kn

Hajram

cold yogurt and mint soup with olive oil

Wild greens with dried beef and eggs

Goat's cheese with honey

and hand-rolled dough croquettes





Dobar tek!
Enjoy your meal!



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