

Cold Starter

Octopus Carpaccio

Carpaccio served on rucola and reduction of aceto balsamico

90 kn

Beef Carpaccio

Carpaccio served on rucola with parmesan cheese and reduction of aceto balsamico

115 kn

Goose Liver Pate

Pate prepared with pistachio butter

130 kn

Marinated Mushrooms

Mushrooms served on seasonal salad and baked oranges

85 kn

Marinated Duck Breast

Duck breast grilled and marinated in olive oil, aceto balsamico, capers, grapefruit, pearls and served on seasonal salad

120 kn

Oysters from Mali Ston“

Fresh oysters served with lemon

90 kn

“Konavle” Salad

Mozzarella cheese served with rucola and fresh tomato with reduction of aceto balsamico

90 kn

Warm Starter

Goose Liver with Apricot

Grilled liver with apricot, cognac, honey and served on rucola
120 kn

Gratinated Saint Jacques

Gratinated with butter, parmesan cheese, and olive oil
130 kn

Risotto "Pucić"

Risotto with prosciutto, pines, truffle sauce and rucola
115 kn

Fettuccini

Tagliatelle with nuts, dry tomatoes, black olives, feta cheese and rucola
120 kn

Capellini with Sea Shell's

Capellini with sea shell's, lime, tomatoes and parmigiano cheese
100 kn

Soup

Cream Soup with Carrot and Ginger

45 kn

Oysters Soup

90 kn

Adriatic Stone Soup

80 kn

Cream Soup with Asparagus and Black Truffle

130 kn

Main Course

Beef Steak "Ivan Gundulić"

Beef steak stuffed with parmigano risotto and baked with cherry tomatoes
240 kn

Veal "Marin Držić"

Grilled veal with blackberry sauce
210 kn

Lamb Chops

Grilled lamb chops served with potatoes in foil, capers and lime sauce
180 kn

Chicken

Grilled chicken with vegetables prepared in wok and served with curry
150 kn

Adriatic Sole Roles

Sole stuffed with scamps, cooked on wine steam and served with potatoes and Genovese sauce
220 kn

Monk Fish

Grilled monk fish in fresh herb sauce and served with spinach risotto
160 kn

John Dory Filet

Grilled John Dory fillet with potatoes and spinach in Dalmatian style
200 kn

Dessert

Soufflé

Hot chocolate cake served with vanilla ice cream and ginger sauce
55 kn

Pineapple Cake

Pineapple cake with white chocolate and vanilla
50 kn

Hazelnut Semifredo

Semifredo with caramelized hazelnut and caramel sauce
50 kn

"New York Style" Cheese Cake

Cake with mascarpone cheese
55 kn

Fresh Fruits

Seasonal fresh fruit
60 kn

Domestic Cheeses

Selection of domestic cheeses served with honey, grapes and crackers
110 kn

Selling of cigarettes and alcoholic beverages is prohibited under age of 18

Complaints book is on the bar

All prices are included W.A.T.

WELCOME IN MOST BEAUTIFUL THE RESTAURANT IN DUBROVNIK

On Gundulic square

Café Royal

Ivan Gundulic

Poet and dramatist

(January 9, 1589–December 8, 1638)

Ivan Gundulic, one of the greatest Croatian poets, was born into an aristocratic family and educated by Jesuits in Dubrovnik. Gundulic served as a judge, as well as a member of the Small City Council, and rector of the surrounding Konavle region. This distinguished aristocrat left us three great works: the epic poem "Osman" which celebrates the spirit of freedom of the Republic of Dubrovnik, the pastoral play "Dubravka" and the religious epic poem "The Tears of the Prodigal Son". The following verse from Gundulic's "Dubravka" is recited each year at the opening ceremony of the Dubrovnik Summer Festival.

"oh beautiful, oh dear, oh sweet liberty, the gift that Almighty God gave us, the cause of truth and all our glory, the only adornment of Dubrava; Neither all the silver and gold, nor human lives can match your pure beauty!"

A statue of Gundulic stands in the market Square Which bears his name in the Old City.

