



ESPLANADE ZAGREB
LUXURY HOTEL

Esplanade Zagreb Hotel with its partners, French Institute, Taste the Mediterranean and Miva Wine Gallery, have the great pleasure to announce

the exclusive wine and gourmet event of the year

GALA CHRISTMAS CHAMPAGNE DINNER

with Veuve Clicquot
and Ruinart Champagne

hosted by special gourmet duo

Chef Xavier Mathieu

&

Chef Ana Grgić



Zinfandel's Restaurant

Wednesday, 2nd December at 8 p.m.

Surrender to the sparkling holiday ambience and moments of pure indulgence with sensual bubbles and overwhelming Provencal treats prepared for this occasion together by Chef, Ana Grgić, the first lady of the Esplanade cuisine and the esteemed Michelin star French Chef, Xavier Mathieu, representative of the famous Le Phébus & SPA Carita in French Provence. Toast to the festive season with tempting delicacies and a carefully chosen selection of excellent French Champagne Veuve Clicquot and Ruinart.

Experience an exclusive gourmet bubbly event,
Wednesday, 2nd December at 8 p.m., Zinfandel's Restaurant.

The Champagne Gala dinner is priced at **885 kn (116 €*)** per person and includes a welcome champagne and canapés, an alluring four course dinner with selected champagne, coffee and tea along with the chance to meet and talk with the chefs.

Limited seats are available.

Reservations are accepted by phone **01 45 666 44** or by e-mail zinfandels@esplanade.hr



Chef Xavier Mathieu began his culinary career in 1984 at the famous M. Lucullus Hiely restaurant with two Michelin stars. There he perfected his culinary skills and the art of cooking. His work and talent have been recognized by some of the most famous chefs on the planet, as Xavier also had the opportunity to work in prestigious French restaurants such as Le Moulin de Mougins restaurant and the Palace of Versailles, Les Trois Marches - Trianon Palace with two Michelin stars. He further sharpened his skills and knowledge with famous French chefs such as Roger Vergé, Gérard Vie and Joël Robuchon who was proclaimed by Gault Millau as "Chef of the Century". As a chef at Le Phébus & SPA Carita hotel, in 2001 the restaurant was awarded the Michelin star and his dedication went on to earn him numerous awards. The Champérad guide has awarded him on two occasions as Young Chef of the Year and has become a member of the Académie Culinaire de France, a honorary member of the Académie Nationale de Cuisine, and Relais & Châteaux in 2008 awarded him with the Rising Chef Trophy in Washington.

At the gala Christmas dinner at the Esplanade, chef, Xavier Mathieu will join the creative and culinary chef, Ana Grgić in crafting the finest Provencal flavours in a unique combination with a fabulous selection of top French champagnes.



8 pm
ESPLANADE 1925 LOUNGE
& COCKTAIL BAR
Welcome Champagne & canapés
Veuve Clicquot Brut

8:30 pm
ZINFANDEL'S RESTAURANT

MENU

Avocado, crab meat and citrus verrine,
creamy and powdery cauliflower
Verrine d'avocat et chair de tourteau aux agrumes,
chou fleur crémeux et poudreux
"R" de Ruinart



Cod, scallops, saffron and verbena brandade
Brandade de morue aux coquillages à la verveine et safran
Ruinart Rosé



Refreshing lemon basil break
Pause rafraîchissante citron basilic



Lamb shoulder with cumin crust, olive oil melted potatoes
Effiloché d'épaule d'agneau en croute au cumin, pomme fondue à l'huile d'olive
Ruinart Blanc de Blancs



Crunchy chocolate cake with raspberries and sweet pepper
Crunchy de chocolat aux framboises et poivron doux
Veuve Clicquot Rich



Coffee, tea and petit fours

885 kn (116 €*) per person

Events partners

Zinfandel's

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