

Gala večera Good France
Oda francuskoj kuhinji

Srijeda, 21. ožujka 2018. u 20 sati

Proslavite prvi dan proljeća uz najbolje od francuske kuhinje

DOBRODOŠLICA UZ ŠAMPANJAC I MALE ZALOGAJE

Esplanade 1925 Lounge & Cocktail Bar

VEUVE CLICQUOT RICH

Éclair punjen s mousseom od dimljenog lososa

Macaroni s guščjom jetrom

Escargot sa začinskim biljem

MENU

Chef Ana Grgić
Restoran Zinfandel's

Zapečena goveđa moždina, umak od tartufa, brioš sa začinskim biljem

Bouillabaisse juha, baguette, majoneza od maslinovog ulja i češnjaka

Teleći file, kesten pečen u pećnici, gratinirani krumpir, umak od ružmarina

Mousse od brie sira, marmelada od cikle, karamelizirana tortica od luka

Hrskavi crème brûlée s jabukama i kremom od cimeta

Kava, čaj i kolačići

510 kn

		10 cl	75 cl
ŠAMPANJAC		KN	KN
Michel Arnould & Fils, Grand Cru Brut Réserve	12,00%	106	530
Michel Arnould & Fils Brut Grand Cru Rosé, à Verzenay	12,00%	106	530
		15 cl	75 cl
FRANCUSKA VINA		KN	KN
Chablis 1 ^{er} Cru, Bernard Defaix, Cote de Lachet, 2015	12,50%	87	435
Sancerre Blanc Les Belles Vignes, Domaine Fournier, 2015	12,50%	92	458
Saint Esprit, Delas, 2011	14,00%	58	290
Crozes Hermitage Les Launes, Delas, 2014	12,50%	81	405
Châteauneuf-du-Pape, Delas, 2011	15,00%	150	720
Le Malbec De Cayx, Prince Consort Henrik of Denmark, 2011	15,00%	87	355
Château de Pez, Saint-Estéphe, 2012	13,50%	174	870
		4 cl	
		KN	
LIKER: Cointreau		35	
ARMAGNAC: Napoléon Janneau Grand Armagnac		60	

Rezervacije stola
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E. zinfandels@esplanade.hr
www.zinfandels.hr

Partneri večere

INSTITUT
FRANÇAIS
Croatie


Veuve Clicquot
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MIVA
GALERIJA VINAESPLANADE ZAGREB
LUXURY HOTELMihanovićeve 1, 10000 Zagreb, Hrvatska
T. +385 1 45 666 66 E. info@esplanade.hr www.esplanade.hr

Good France Gala Dinner

Homage to French Cuisine

Wednesday, 21st March 2018 at 20 hrs

Celebrate the first day of spring with the finest of French cuisine

WELCOME CHAMPAGNE AND CANAPÉS

Esplanade 1925 Lounge & Cocktail Bar

VEUVE CLICQUOT RICH

Èclair filled with smoked salmon mousse

Foie gras macarons

Baked escargots with herbs

MENU

Chef Ana Grgić
Restaurant Zinfandel's

Roasted beef marrow, truffle sauce, brioche with herbs

Soup Bouillabaisse, baguette, olive oil and garlic mayonnaise

Veal fillet, chestnuts boulangerie, potato Dauphinoise, rosemary sauce

Brie cheese mousse, beetroot marmalade, caramelized onion tart

Crispy crème brûlée with apples and cinnamon cream

Coffee, tea and petit fours

68 €*

		10 cl	75 cl
CHAMPAGNE		€*	€*
Michel Arnould & Fils, Grand Cru Brut Réserve	12,00%	14	70
Michel Arnould & Fils Brut Grand Cru Rosé, à Verzenay	12,00%	14	70
		15 cl	75 cl
FRENCH WINES		€*	€*
Chablis 1 ^{er} Cru, Bernard Defaix, Cote de Lachet, 2015	12,50%	12	58
Sancerre Blanc Les Belles Vignes, Domaine Fournier, 2015	12,50%	12	61
Saint Esprit, Delas, 2011	14,00%	8	38
Crozes Hermitage Les Launes, Delas, 2014	12,50%	11	54
Châteauneuf-du-Pape, Delas, 2011	15,00%	20	95
Le Malbec De Cayx, Prince Consort Henrik of Denmark, 2011	15,00%	12	47
Château de Pez, Saint-Estéphe, 2012	13,50%	23	115
		4 cl	
		€*	
LIQUOR: Cointreau		5	
ARMAGNAC: Napoléon Janneau Grand Armagnac		8	

*Prices in Euros (€) are informative only and actual price in Euros depends on foreign exchange rate at check out date.

Table reservation
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Dinner partners

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