

Gala večera Good France Oda francuskoj kuhinji

Utorak, 21. ožujka 2017. 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 PONSARDIN BRUT

Kroketi od tartufa i gušče jetre
Kruh od maslina i maslinovog ulja
Klasični Quiche Lorraine

MENU

Chef Ana Grgić
Restoran Zinfandel's



Rillette od patke, crumble od krvavica, hrskavi baguette s kremom od češnjaka



Puževi u Pernod umaku, gljive puzice, hrskava kvinoja



Confit od svinjske koljenice, jabuke u Calvadosu, krumpir i anis



Izbor francuskih sireva, chutney od grožđica i papra



Macarons, mousse od malina, krema od bosiljka



Kava, čaj i kolačići

565 kn

ŠAMPANJAC

R de Ruinart Brut

10 cl 75 cl

KN KN

153 765

FRANCUSKA VINA

Mouton Cadet Sauvignon Blanc, Bordeaux, Baron Philippe de Rothschild, 2014

Réserve Mouton Rothschild, Médoc, Baron Philippe de Rothschild, 2013

Saint Esprit, Delas, Côtes du Rhône, 2011

Le Malbec de Cayx, Luzech, Prince Consort Henrik of Denmark, 2011

Crozes Hermitage Les Launes, Delas, Côtes du Rhône, 2011

Chablis 1er Cru, Brocard, Bourgogne, 2014

Château Haut-Beauséjour, Saint-Estèphe, Bordeaux, 2011

15 cl 75 cl

KN KN

58 290

63 315

65 325

72 360

83 415

118 590

119 595

LIKER: Grand Marnier

KONJAK: Martell V.S.

4 cl

KN

40

40

Rezervacije stola

T. +385 1 45 666 44

E. zinfandels@esplanade.hr

www.zinfandels.hr

Partneri večere

**INSTITUT
FRANÇAIS**
Croatie


Veuve Clicquot
■ REIMS FRANCE ■

MIVA
GALERIJA VINA



ESPLANADE ZAGREB
LUXURY HOTEL

Mihanovićeve 1, 10000 Zagreb

T. +385 1 45 666 66 E. info@esplanade.hr www.esplanade.hr

Good France Gala Dinner

Homage to French Cuisine

Tuesday, 21st March, 2017 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 PONSARDIN BRUT

Truffle and foie gras croquettes
Olives and olive oil bread
Classic Quiche Lorraine

MENU

Chef Ana Grgić
Zinfandel's Restaurant



Duck rillettes, black pudding crumble, crispy baguette with garlic cream



Escargot with Pernod, honey fungus, quinoa crumble



Pork knuckle confit, apple in Calvados, potatoes and anise



The selection of French cheeses, raisins and pepper chutney



Macarons, raspberry mousse, basil cream



Coffee, tea and petit fours

75 €*

CHAMPAGNE

R de Ruinart Brut

10 cl €* 75 cl €*

20 102

FRENCH WINES

Mouton Cadet Sauvignon Blanc, Bordeaux, Baron Philippe de Rothschild, 2014

Réserve Mouton Rothschild, Médoc, Baron Philippe de Rothschild, 2013

Saint Esprit, Delas, Côtes du Rhône, 2011

Le Malbec de Cayx, Luzech, Prince Consort Henrik of Denmark, 2011

Crozes Hermitage Les Launes, Delas, Côtes du Rhône, 2011

Chablis 1er Cru, Brocard, Bourgogne, 2014

Château Haut-Beauséjour, Saint-Estèphe, Bordeaux, 2011

15 cl €* 75 cl €*

8 39

8.5 42

8.5 43

9.5 48

11 55

16 79

16 79

4 cl €*

LIQUER: Grand Marnier

5

COGNAC: Martell V.S.

5

*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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