

# Le Bistro Esplanade

MENU SE POSLUŽUJE SVAKODNEVNO  
OD 12 – 23 SATA U RESTORANU I NA TERASI  
LE BISTROA ESPLANADE

AKO IMATE POSEBNIH ŽELJA,  
S RADOŠĆU ĆEMO IH ISPUNITI

U ESPLANADE ZAGREB HOTELU VODIMO  
POSEBNU BRIGU O PODRIJETLU NAŠIH NAMIR-  
NICA I NAČINU PRIPREME HRANE. PRIPREMA I  
POSLUŽIVANJE PROVODI SE PREMA STROGIM  
HACCP STANDARDIMA TE UZ PRECIZNE  
HIGIJENSKE MJERE PREDOSTROŽNOSTI

Preuzmite Kartu pića  
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KAKO BISMO OLAKŠALI ODABIR HRANE U  
JELOVNIKU SU OBIJELEŽENA JELA KOJA NE BI  
TREBALA SADRŽAVATI GLUTEN (GF), ONA  
PRIMJERENA VEGETARIJANSKOJ PREHRANI (V) TE  
JELA PREMA HALAL STANDARDIMA (H).

NO, RADI DODATNOG OPREZA, MOLIMO VAS DA  
PRILIKOM NARUĐBE NAGLASITE OSOBLJU VAŠE  
POTREBE I PREHRAMBENE NAVIKE, ALERGENE ILI  
POSEBNU INTOLERANCIJU NA NEKU NAMIRNICU,  
KAKO BISTE BEZBRIŽNO UŽIVALI U SVOJEM JELU.

## Predjela

	Cijena
Dimljena pastrva, aioli s čilijem, ukiseljene rotkvice, začinsko bilje (GF, V)	95 kn
Mousse od pašskog sira, pečeno grožđe, umak od vina, papra i svježeg timijana (GF, V)	105 kn
Klasična Cezar salata s piletinom, krutoni od začinskog bilja (H)	85 kn
Pečena guščja jetra, hrskavi brioš, marmelada od dunje, umak od klinčića (H)	210 kn
Dimljene školjke sv. Jakova, <i>velouté</i> od komorača, ulje od lista komorača, hrskavi komorač (GF, V, H)	175 kn
Jastučići s bučom, krema od šafrana i soka naranče, <i>crumble</i> od feta sira (V, H)	105 kn
Rimski njok s prženim pinjolima, <i>ragout</i> od gljiva, <i>velouté</i> od lisičarki, lardo, poširano jaje	110 kn
Brandada od bakalara, bamije, začinsko bilje, pržena koža od bakalara (V, H)	145 kn
Marinirane kozice, kremasta cvjetača, <i>bisque</i> juha od rakova, pržena divlja riža (V, H, GF)	135 kn
Triptice, rajčice, čili, slanetak, bosiljak, maslinovo ulje, kadulja (H, GF)	95 kn

## Juhe · Rižoto · Krostata

Kremasti rižoto s celerom, tartufima i paškim sirom (GF, V, H)	95 kn
Hrskava tortica s vrganjima i brie sirom, ukiseljene shiitake, timijan (V)	125 kn
Krem juha od čičoka, kapare (GF, V, H)	45 kn
Gusta juha od školjki, hrskava rolica s kozicama i limetom (V, H)	55 kn

## Glavna jela

Divlji brancin, kremasta blitva, pesto od začinskog bilja, ušecerena korica limuna (GF, V, H)	205 kn
File grgeča u listu vinove loze, umak od kapara, ikra od pastreve, heljda (V, GF)	175 kn
Rolica s confitom od janjetine, <i>ragout</i> od crnih truba, krema od boba (H)	185 kn
Dimljeni juneći file, krema od kestena i ružmarina, <i>confit</i> od artičoka (GF, H)	205 kn
Kanadski rib eye 300 gr, marinada od svježeg začinskog bilja, krumpir, čili marmelada (GF, H)	350 kn

## Le Bistro klasici

Bečki odrezak, kremasti pire i lisnate salate (H)	130 kn
Tatarski biftek (180 g), <i>pommes frites</i> i začinjeni maslac (gluten free prepečenac po narudžbi!)	220 kn
Zapečeni štrukli Esplanade – specijalitet Hotela, priprema 20 min. (V, H)	70 kn
Dostupna opcija gluten free štrukli po narudžbi!	
Zapečena luk juha (V)	55 kn

## Prilozi

Pečeno povrće (GF, V, H)	35 kn
Sezonske salate (GF, V, H)	35 kn
Kremasti špinat (GF, V, H)	35 kn
Pire krumpir (GF, V, H)	35 kn

## Deserti

<i>Mille-feuille</i> s kremom od kestena i čokolade (V)	55 kn
Topli čokoladni kolač s kremom od vanilije i umakom od šumskog voća (V, H)	65 kn
Karamelizirane jabuke, <i>mousse</i> od tonke, karamel umak, prhko tijesto s cimetom (V, H)	55 kn
Biskvit od mrkve i badema, ušecerena mrkva, <i>mousse</i> od jogurta, krema od mrkve i naranče (GF, V, H)	55 kn

PDV je uključen u cijene.

\*Cijena u eurima (€) je samo informativna, a stvarna ovisi o tečaju na dan plaćanja/odlaska iz hotela.  
Osobama mlađim od 18 godina ne poslužujemo alkoholna pića i duhanske proizvode.



MENU IS SERVED DAILY BETWEEN 12 NOON  
AND 11 PM AT LE BISTRO ESPLANADE  
RESTAURANT AND TERRACE

IF YOU HAVE ANY SPECIAL REQUESTS, JUST  
ASK - IF WE'VE GOT IT, WE'LL DO IT.

AT THE ESPLANADE ZAGREB HOTEL WE PLACE  
SPECIAL CARE ON THE ORIGIN OF OUR FOOD AND  
FOOD PREPARATION METHODS. ALL PROCESSES  
ARE  
DONE ACCORDING TO STRICT HACCP STANDARDS  
AND WITH THE PRECISE HYGIENE PRECAUTIONS.

Browse through our Beverage List  
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TO MAKE ORDERING EASIER FOR THOSE WITH  
SPECIAL DIETARY NEEDS, GLUTEN-FREE (GF),  
VEGETARIAN (V) AND HALAL DISHES (H) ARE  
MARKED IN OUR MENU.  
HOWEVER, IN ORDER TO FEEL COMPLETELY AT  
EASE, PLEASE EMPHASIZE YOUR NEEDS, EATING  
HABITS, ALLERGIES OR FOOD INTOLERANCE TO  
OUR STAFF WHEN ORDERING,  
TO FULLY ENJOY THE MEAL.

## Appetizers

	Price
Smoked trout, chili aioli, pickled radishes, herbs (GF, V)	13 €*
Pag island cheese mousse, roasted grapes, wine, pepper and fresh thyme sauce (GF, V)	14 €*
Classic Caesar salad with chicken, herbs croutons (H)	12 €*
Roasted foie gras, crispy brioche, quince marmalade, cloves sauce (H)	28 €*
Smoked scallops, fennel velouté, fennel leaf oil, crispy fennel (GF, V, H)	23 €*
Stuffed pillows with pumpkin, saffron and orange juice cream, feta cheese crumble (V, H)	14 €*
Roman gnocchi with fried pine nuts, mushroom ragout, chanterelle velouté, lardo, poached egg	15 €*
Cod brandade, okra, herbs, fried cod skin (V, H)	19 €*
Marinated shrimps, creamy cauliflower, crab bisque soup, wild rice (V, H, GF)	18 €*
Tripe, tomatoes, chili, chickpeas, basil, olive oil, sage (H, GF)	13 €*

## Soups · Risotto · Crostata

Creamy risotto with celery, truffles and Pag island cheese (GF, V, H)	13 €*
Crispy porcini mushrooms and brie cheese tart, pickled shiitake, thyme (V)	17 €*
Cream soup of Jerusalem artichokes, capers (GF, V, H)	6 €*
Thick soup of shells, crispy roll with shrimps and lime (V, H)	7 €*

## Main Courses

Wild sea bass, creamy Swiss chard, herb pesto, candied lemon zest (GF, V, H)	27 €*
Perch fillet in grape leaf, caper sauce, trout roe, buckwheat (V, GF)	23 €*
Roll of lamb confit, black chanterelle ragout, broad beans cream (H)	25 €*
Smoked beef fillet, chestnut and rosemary cream, artichoke confit (GF, H)	27 €*
Canadian rib eye 300 g, fresh herb marinade, potatoes, chili jam (GF, H)	47 €*

## Le Bistro Classics

Wiener Schnitzel, creamy mash and salad leaves (H)	17 €*
Steak tartare (180 g), pommes frites and seasoned butter (Gluten free bread available!)	29 €*
Gratinated Štrukli Esplanade – signature dish, 20 min. preparation (V, H) (Gluten free Štrukli available!)	9 €*
Gratinated onion soup (V)	7 €*

## Side Dishes

Baked vegetables (GF, V, H)	5 €*
Seasonal salads (GF, V, H)	5 €*
Creamed spinach (GF, V, H)	5 €*
Mashed potatoes (GF, V, H)	5 €*

## Desserts

Mille-feuille with chestnut and chocolate cream (V)	7 €*
Warm lava chocolate cake with vanilla cream and forest berries sauce (V, H)	9 €*
Caramelized apples, tonka bean mousse, caramel sauce, crisp pastry dough with cinnamon (V, H)	7 €*
Carrot and almond biscuit, candied carrot, yogurt mousse, carrot and orange cream (GF, V, H)	7 €*

V.A.T. is included in the prices.

\*Prices in Euros (€) are informative only and actual price in Euros depends on foreign exchange rate at check-out date.  
Please note we do not serve any alcoholic beverages or tobacco products to guests aged under 18.