

Le Bistro Esplanade

Chef Ana GRGIĆ TOMIĆ

Predjela · Appetizers

Rakovica, dimljena rajčica, salata od svježeg začinskog bilja, gel od limuna 30,50 €
229,80 kn

Crab, smoked tomato, fresh herb salad, lemon gel (GF)

Tuile od začinskog bilja, tartar od usoljenih kozica, aioli od citrusa, hrskava salata 19,50 €
146,92 kn

Herb tuile, salted shrimp tartare, citrus aioli, crispy salad (H)

Školjke sv. Jakova, krema od kokosa, mango, sok od tikvice i tartufa 26,50 €
199,66 kn

Scallops, coconut cream, mango, zucchini and truffle juice (H, GF)

Pečena guščja jetra, domaći brioš, umak od suhих marelica i bijelog papra 39,50 €
297,61 kn

Roasted foie gras, homemade brioche, dried apricot and white pepper sauce

Baby salata, pesto od koprive i paškog sira, crumble od panka, pinjola i smeđeg maslaca 14 €
105,48 kn

Baby greens, nettle and Pag cheese pesto, panko breadcrumb, pine nut and brown butter crumble (H, V)

Gnudi od vrganja i skute, velouté od vrganja i tartufa, crumble od kozjeg sira 17 €
128,09 kn

Porcini mushroom and cottage cheese gnudi, porcini mushroom and truffle velouté, goat cheese crumble (H, V)

Domaći rezanci od medvjedeg luka, pasta od dimljenih srdela i sušenih groždica 19,50 €
146,92 kn

Homemade wild garlic noodles, smoked sardine and raisin pasta (H)

Kroket od tikvica i tartufa, carpaccio od tikvica, potočarka, pjena od tartufa 20 €
150,69 kn

Zucchini and truffle croquette, zucchini carpaccio, watercress, truffle foam (H, V)

Juhe / Rižoto · Soup / Risotto

Krem juha od šparoga, hrskava kvinoja, drniški pršut 11,50 €
86,65 kn

Asparagus cream soup, crispy quinoa, Drniš prosciutto (GF)

Kremasti rižoto s usoljenom mrkvom, dimljena burrata, prah i ulje od lista mrkve 16,50 €
124,32 kn

Creamy risotto with salted carrots, smoked burrata, carrot leaf powder and oil (H, GF, V)

Glavna jela · Main courses

File kovača, kruna od crnog češnjaka, krema od krumpira, gel od blitve, demi-glace od ribljih kostiju 43,50 €
327,75 kn

John Dory fillet, black garlic crust, potato foam, Swiss chard gel, fish bone demi-glace (H)

Obrazi grdobine u umaku od pečene rajčice i curryja, pjena od kukuruza, klice kukuruza, hrskava palenta 31 €
233,57 kn

Monkfish cheeks in roasted tomato and curry sauce, corn foam, corn sprouts, crispy polenta (H, GF)

Teleći obrazi, pečene artičoke, krema od paljenog patlidžana, umak od začinskog bilja i vina 37,50 €
282,54 kn

Veal cheeks, roasted artichokes, cream of burnt aubergine, herb and wine sauce (GF)

Dimljeni junecí biftek, konfitirani krumpir, demi-glace od ljutike i mrkve, ulje dragoljuba 39 €
293,85 kn

Smoked beef steak, potato confit, shallot and carrot demi-glace, nasturtium oil (H, GF)

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

DNEVNI MENI SE POSLUŽUJE SVAKODNEVNO OD 12 - 18 SATI.

AKO IMATE POSEBNIH ŽELJA, S RADOŠĆU ČEMO IH ISPUNITI.

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

KAKO BISMO OLAKŠALI ODABIR HRANE U JELOVNIKU SU OBIJEŽENA JELA KOJA NE BI TREBALA SADRŽAVATI GLUTEN (GF), ONA PRIMJERENA VEGETARIJANSKOJ PREHRANI (V) TE JELA PRIPREMLJENA SUKLADNO HALAL STANDARDIMA (H).

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.



ESPLANADE
ZAGREB HOTEL

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Klasici • Classics

Bečki odrezak, kremasti pire i lisnate salate Wiener Schnitzel, creamy mash and salad leaves (H)	24,55 € 185 kn
Tatarski biftek (180 g), pommes frites i začinjeni maslac (gluten free prepečenac po narudžbi!)	31 € 233,57 kn
Steak tartare (180 g), pommes frites and seasoned butter (Gluten free bread available!)	
Zapečeni štrukli Esplanade – specijalitet Hotela, priprema 25-30 min. Dostupna opcija gluten free štrukli po narudžbi!	11,50 € 13 €
Gratinated Štrukli Esplanade – signature dish, 25-30 min. preparation (V, H) (Gluten free Štrukli available!)	86,65 kn 97,95 kn
Klasična Cezar salata s piletinom, krutoni od začinskog bilja Classic Caesar salad with chicken, herbs croutons (H)	16 € 120,55 kn

Zapečena luk juha Gratinated onion soup (V)	9 € 67,81 kn
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Prilozi • Side Dishes

Pečeno povrće Grilled vegetables (GF, V, H)	8 € 60,28 kn
Sezonske salate Seasonal salads (GF, V, H)	6 € 45,21 kn
Kremasti špinat Creamy spinach (GF, V, H)	8 € 60,28 kn
Kremasti pire-krumpir Creamy mashed potatoes (GF, V, H)	6 € 45,21 kn

PDV je uključen u cijene.
1 € = 7,53450 HRK
Osobama mlađim od 18 godina ne poslužujemo alkoholna pića i duhanske proizvode.
V.A.T. is included in the prices.
EUR 1 = HRK 7,53450
Please note we do not serve any alcoholic beverages or tobacco products to guests aged under 18.

Deserti • Desserts

Biskvit od pečene naranče i badema, krema od vanilije, aromatični bademi s paprom i cimetom, krema od pečene naranče	9 € 67,81 kn
Roasted orange and almond sponge cake, vanilla cream, aromatic almonds with pepper and cinnamon, roasted orange cream (H, V, GF)	
Borovnice, lemon curd, crumble od kokosa, sladoled od borovnice Blueberries, lemon curd, coconut crumble, blueberry ice cream (H, V, GF)	8,50 € 64,04 kn
Panna cotta s bagremom, crumble od limuna i timijana, krema od breskve i bijele čokolade, curd od breskve Panna cotta with black locust, lemon and thyme crumble, peach and white chocolate cream, peach curd (H, V, GF)	7,60 € 57,26 kn
Karamelizirano tijesto, krema od kravlje skute, pečene marelice, sladoled od kamilice Caramelised dough, cow curd cream, roasted apricots, chamomile ice cream (H, V)	7,50 € 56,51 kn

Dnevni menu • Menu du Jour

Tri slijeda jela po izboru chefa kuhinje, čaša vina kuće, kava ili čaj Three-course meal per chef's choice, a glass of house wine, coffee or tea	34 € 256,17 kn
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Prelistajte kartu pića skeniranjem QR koda
Scan QR Code to browse through the beverage list

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

MENU DU JOUR IS SERVED DAILY BETWEEN 12 NOON AND 6 PM.

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.

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.



ESPLANADE
ZAGREB HOTEL

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