



ESPLANADE ZAGREB
LUXURY HOTEL

MOËT & CHANDON BOŽIĆNA GALA VEČERA

Esplanade Zagreb Hotel i Miva d.o.o. s osobitim Vas zadovoljstvom pozivaju na ekskluzivnu šampanjsku gala večeru i gastro-enološki događaj godine.

MOËT & CHANDON CHRISTMAS GALA DINNER

Esplanade Zagreb Hotel & Miva d.o.o. proudly invite you to an exclusive Champagne Gala Dinner and the gastro oenological event of the year

FONDÉ EN 1743

MOËT & CHANDON
CHAMPAGNE



Uz domaćine | hosted by
Chef, Pascal Tingaud & Chef, Ana Grgić

Četvrtak 11. prosinca 2014. | Thursday, 11th December 2014
20.00 sati | 8 pm

Zinfandel's Restaurant



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Nazdravite blagdanima u otmjenoj atmosferi uz neodoljive delicije, vrhunske šampanjce i ugodnu jazz glazbu. Prepustite se raskošnom pjenušavom zadovoljstvu uz sljedove primamljivih gastronomskih delicija i pomno odabranu selekciju vrhunskih francuskih šampanjaca Moët & Chandon.

Slasne delicije za ovu će prigodu pripremati višestruko nagrađivani francuski Chef, Pascal Tingaud. Ovaj dugogodišnji kulinarski ekspert i globalni ambasador najcjenjenijih šampanjskih kuća Moët & Chandon i Dom Pérignon, nositelj je dvije Michelin zvjezdice, a u svojoj je dugogodišnjoj i uspješnoj karijeri pripremao jela za brojne svjetski poznate osobe, kraljevske obitelji i državnike. Ovom će se prigodom kreativno i kulinarski udružiti s prvom damom esplanadine kuhinje, cijenjenom, iskusnom i šarmantnom Cheficom, Anom Grgić.

Cijena šampanjske božićne gala večere koja uključuje domjenak dobrodošlice, gozbu od četiri slijeda jela, konzumaciju šampanjaca te kavu i čaj nakon večere, uz razgovor i upoznavanje sa Chefovima te jazz glazbu uživo, iznosi 850 kn po osobi.

Broj mjesta je ograničen, a rezervacije se primaju do 7. prosinca.

T. 01 45 666 44
zinfandels@esplanade.hr

Rezervacija noćenja
reservations@esplanade.hr

Toast the holiday season within an elegant atmosphere among irresistible delicacies, premium champagnes and delightful jazz rhythms. Indulge in luxurious bubbly pleasure followed by tempting delicacies and a carefully chosen selection of exclusive French champagne, Moët & Chandon.

For this special occasion, delicious delicacies will be prepared by multiple award-winning French chef, Pascal Tingaud.

This long-time culinary expert and global ambassador of the most renowned champagne houses Moët & Chandon and Dom Pérignon, is the proud holder of two Michelin stars, with a successfully outstanding career preparing wonderful meals for numerous celebrities, royalty and statesmen.

This will be an occasion of pure creativity and culinary delight as he teams up with the first lady of the Esplanade cuisine, the esteemed, experienced and charming Chef de cuisine, Ana Grgić.

The Champagne Christmas Gala Dinner includes a welcome reception, an alluring four-course dinner, champagne consumption, coffee and tea after dinner, along with meeting and talking to the chefs surrounded by live jazz. 112 €* per person

Limited seats are available and reservations are accepted until December 7th.

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Dobrodošlica u Esplanade 1925 Lounge baru
Welcome Reception at
the Esplanade 1925 Lounge bar

20.30 sati | 8.30 pm

Gala večera u Zinfandel's restoranu
Gala Dinner at the Zinfandel's Restaurant

Aperitiv i mali zalogaji
Apéritif and canapés
Moët & Chandon Brut Imperial Magnum

MENU

Školjke sv. Jakova, poriluk i kavijar
Scallops, leek and caviar
Moët & Chandon Grand Vintage 2006



Sardinijska fregola i hlap
Fregola sarda with lobster
Moët & Chandon Grand Vintage 2006



Srnetina s confitom od patlidžana
i mousselinom od celera
Venaison with eggplant confit
and celeriac mousseline
Moët & Chandon Grand Vintage Rose 2004



Karamelizirani ananas i sorbet od limete
Caramelized pineapple and lime sherbet
Moët & Chandon Nectar Imperial



Kava, čaj i kolačići
Coffee, tea and petit fours

850 kn | 112 €*