

# Zinfandel's

restaurant

# À LA CARTE MENU

Chef Ana Grgić Tomić

Couvert  
6 € 45.21 kn

## PREDJELA ~ STARTERS

Oscietra kavijar, poširana kruška u bijelom vinu, vafl od heljde, mousse od badema  
Osciетra Caviar, poached pear in white wine, buckwheat waffle, almond mousse  


Usoljena losos pastrva, marinada od limete, ukiseljena korabica, dimljena ikra pastrve,  
velouté od korabice i svježe kurkume  
Salted trout salmon, lime marinade, pickled kohlrabi, smoked trout roe, kohlrabi and fresh  
turmeric velouté  


Školjke sv. Jakova, buča, limun, pesto od bučinih sjemenki, kreker od buče  
Scallops, pumpkin, lemon, pumpkin seed pesto, pumpkin cracker  


Domaći rezanci sa sušenim vrganjima, velouté od lisičarki, krema od suncokretovih sjemenki,  
ušećereni tartufi s acetom od aronije  
Homemade noodles with dried porcini mushrooms, chanterelle mushroom velouté, sunflower  
seed cream, candied truffles with aronia aceto  


Jadranski škampi, krema od pečenog celera, tartar od čičoka, velouté od škampa  
Adriatic scampi, roasted celery cream, Jerusalem artichoke tartare, scampi velouté  


Kremasti rižoto s mariniranim lisičarkama, javorov sirup, tartufi, svježi timijan  
Creamy risotto with marinated chanterelle mushrooms, maple syrup, truffles, fresh thyme  


## JUHE ~ SOUPS

Krem juha od kestena, košarica s marmeladom od vrganja i melase  
Creamy chestnut soup, tartelette with porcini mushroom marmalade and molasses  


Bisque juha od rakova, marinirana trilja, dimljene dagnje, krema od češnjaka  
Crab bisque, marinated mullet, smoked mussels, garlic cream  


## GLAVNA JELA ~ MAIN COURSES

Poširani file brancina u gustom umaku od naranče i šafrana, krema od cvjetače, svježa cvjetača Poached sea bass fillet in thick orange and saffron sauce, cauliflower cream, fresh cauliflower	45 € 339,05 kn
⊗	
Lagano zapečeni file bakalara, gel od crnog češnjaka, prokulice, marmelada od limuna Lightly roasted cod fillet, black garlic gel, Brussels sprouts, lemon marmalade	42 € 316,45 kn
⊗	
Jelenji kare, dimljene višnje, umak od klekova bobica, ulje bora, pastrnjak Venison, smoked cherries, juniper berry sauce, pine oil, parsnips	46 € 346,59 kn
⊗	
Američki striploin, kruna od parmezana i pinjola, ragout od crnih truba, karamelizirana ljutika American striploin, parmesan cheese and pine nut crust, black trumpet ragout, caramelised shallots	55 € 414,40 kn
Domaća pačja prsa, jabuke, pjena od pečenih šljiva, meda i anisa Duck breast, apples, foam of roasted plum, honey and anise	46 € 346,59 kn
⊗	
Juneći biftek, konfitirani krumpir, pečene mlade mrkve, prah od lista mrkve Beef steak, confit potatoes, roasted young carrots, carrot leaf powder	42 € 316,45 kn
⊗	

## KLASICI ~ CLASSICS

Brancin pečen u soli, salsa od domaćih maslina i sušene rajčice Sea bass baked in sea salt, home cured olive and sun-dried tomato salsa	46 € 346,59 kn
⊗ ⊗	
Tatarski biftek (180 g), pripremljen na klasičan način (gluten free prepečenac po narudžbi!) Beef tartare (180 g), with its classic condiments (Gluten free bread available!)	33 € 248,64 kn
Istarski fuži u kremastom umaku od tartufa Istrian fuzi pasta, creamy truffle sauce	26.5 € 199,66 kn
⊗ ⊗	

## SPECIJALITET HOTELA ~ SIGNATURE DISH

Štrukli Esplanade - lagano zapečeni u slatkom vrhnju Dostupna opcija gluten free štrukli po narudžbi! The classic Štrukli Esplanade with lightly glazed cream Gluten free Štrukli available!	13 € 97,95 kn
⊗ ⊗	

# DESERTI ~ DESSERTS

Badem, masline, ruža i naranča <i>Streusel</i> od badema, krema od naranče i badema, biskvit od maslinovog ulja i ružine vodice, gel od mljeka i narančine korice Almonds, olives, rose and orange Almond streusel, orange and almond cream, olive oil and rose water sponge cake, milk and orange zest gel	8.5 € 64.04 kn
 Lješnjak i čokolada Fondant biskvit od čokolade i lješnjaka, čokoladna karamela, <i>crèmeux</i> od lješnjaka, pjena od lješnjaka, čokoladno saće Hazelnut and chocolate Chocolate and hazelnut fondant sponge cake, chocolate caramel, hazelnut crèmeux, hazelnut mousse, chocolate honeycomb	10 € 75.35 kn
 Crumble od oraha, mousse od tamne čokolade i kave, marmelada od kumkvata, <i>tuile</i> od oraha Walnut crumble, dark chocolate and coffee mousse, kumquat marmalade, walnut tuile	8.5 € 64.04 kn
 Panna cotta od jogurta, sladoled od komorača, crumble od limuna i pinjola, prah od kopra Yoghurt panna cotta, fennel ice cream, lemon and pine nut crumble, dill powder	8.5 € 64.04 kn

U Esplanade Zagreb hotelu vodimo posebnu brigu o podrijetlu naših namirnica i načinu pripreme hrane. Kako biste bili sigurni da odabirete hranu koja odgovara Vašim prehrabbenim navikama, posebno su obilježena jela koja ne bi trebala sadržavati gluten, ona primjerena vegetarijanskoj prehrani te jela pripremana prema Halal standardima. No, radi dodatnog opreza, molimo Vas da prilikom narudžbe naglasite osoblju Vaše potrebe i prehrabene navike, alergene ili posebnu intoleranciju na neku namirnicu, kako biste bezbjedno uživali u svojem jelu.



At the Esplanade Zagreb Hotel we place special care on the origin of our food and food preparation methods. To ensure that you choose food that suits your eating habits, we have labeled specific dishes that should not contain gluten, food intended for vegetarians, and meals prepared according to Halal standards. However, in order to feel completely at ease, we would kindly ask you to emphasize your needs, eating habits, allergies or food intolerance to our staff when ordering, to fully enjoy the meal.

S radošću ćemo ispuniti svaki Vaš zahtjev.  
If you have any special requests, just ask - if we've got it, we'll do it.

Osobama mladim od 18 godina ne serviramo/prodajemo alkoholna pića i duhanske proizvode.  
Please note we do not serve/sell any alcoholic beverages or tobacco products to guests aged under 18.

PDV je uključen u cijene.  
VAT is included in the prices.

1 € = 753450 HRK.  
EUR 1 = HRK 753450.

  
ESPLANADE  
ZAGREB HOTEL