

Uskrsni ručak

Easter Lunch

ZINFANDEL'S RESTAURANT

4. TRAVNJA 2021.
12:30 - 16:00 SATI
APRIL 4TH, 2021
12.30 P.M. - 4 P.M.

Zinfandel's
restaurant

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MENU

PJENUŠAVA DOBRODOŠLICA

Čaša pjenušca Tomac Millenium Brut

DOBRODOŠLICA NA STOLU

Izbor domaćih kruhova, maslac s hrenom, maslac s morskom soli

SELEKCIJA PREDJELA

Terina od gušće jetre, marmelada od jabuke i klinčića

Drniški pršut, mousse od hrena i paškog sira, domaća šunka, Baranjski kulen

Rillette od patke, gel od češnjaka, crostini sa začinskim biljem
ili

Kamenica s limetom

Koktel sa škampima, kadaif, koktel umak

Marinirana losos pastrva u verbeni, ikra pastrve,

majoneza od habanero papričice, potočarka

Salata od hobotnice, klice rikule

Mali tatarski biftek, tost, maslac

Cezar salata s listićima parmezana, krutoni s maslinovim uljem

JUHE ILI ŠTRUKLI

Krem juha od šparoga, kroket od kozjeg sira

Goveđi consommé s domaćim rezancima

Esplanade štrukli - lagano zapečeni u
slatkom vrhnju – specijalitet hotela

SELEKCIJA GLAVNIH JELA

Kremasti rižoto s divljim šparogama, pečena kravljia skuta

Tagliatelle u umaku od rajčice i bosiljka, pjena od parmezana

Pečeni file palamide, čičoke, sirup od naranče i timutskog papra

Dimljeni kotlet od crne slavonske svinje, krema od celera i tartufa,
pečene shiitake gljive, ukiseljene lučice

Zec u umaku od slanutka, kumina i korijandera, zapečena palenta,
hrskava romania salata i mladi luk

Juneći file, pečene šparoge, umak Béarnaise od smeđeg maslaca

SELEKCIJA SLASTICA

Orahnjača, makovnjača

Mini Esplanade kolač sa sušenim voćem i tamnom čokoladom

Prhki kolačići

DESERT PO IZBORU

Hrskavo Ferrero čokoladno jaje, tekuća mliječna krema

Flambirane jagode, krema od pjenušca i bosiljka, crumble od badema

Čokoladni mousse s komadićima kandirane naranče i
brownie s kardamonom, gel od naranče

650 kn po osobi

MENU

WELCOME

A glass of sparkling wine Tomac Millenium Brut

AT THE TABLE

Selection of homemade bread, butter with horseradish, butter with sea salt

APPETIZER SELECTION

Foie gras terrine, apple and clove marmalade

Drniš prosciutto, horseradish and Pag cheese mousse, home-made ham, Baranja kulen

Duck rillette, garlic gel, crostini with herbs

or

Oyster with lime

Adriatic scampi cocktail, kataifi, cocktail sauce

Marinated salmon trout in vervain, trout caviar,

habanero pepper mayonnaise, watercress

Octopus salad, arugula sprouts

Steak tartare, butter, warm toast

Classic Caesar salad with parmesan cheese shavings

SOUPS & ŠTRUKLI

Asparagus cream soup, goat cheese croquette

Beef consommé with noodles

Oven-crisped Esplanade štrukli

SELECTION OF MAINS

Creamy risotto with wild asparagus, roasted cow curd cheese

Tagliatelle in tomato and basil sauce, foam of parmesan cheese

Roast fillet of bonito, Jerusalem artichoke, orange and Timut pepper syrup

Slavonian smoked black pork chop, celery and truffle cream,
roasted shiitake mushrooms, pickled pearl onions

Rabbit in chickpea, cumin, and cilantro sauce, oven-crisped polenta,
crunchy romania salad and green onion

Beef tenderloin, roast asparagus, brown butter Béarnaise sauce

APPETIZER SELECTION

Walnut roll, poppy seed roll

Mini Esplanade cake with dried fruits and dark chocolate

Shortcrust pastry biscuits

DESSERTS OF YOUR CHOICE

Crispy Ferrero chocolate egg, liquid milk cream

Flambé strawberries, champagne and basil cream,
almond crumble

Chocolate mousse with pieces of candied orange and brownie
with cardamom, orange gel

650 HRK (87 €*) per person