



PRESS RELEASE

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A gourmet summer story worth remembering

A sensational new selection of original dishes by Executive Chef Ana Grgić presented in the chic summer ambience of the Oleander Terrace

A lavish brunch on the sun-bathed Oleander Terrace brought together numerous guests and people from public life, to celebrate a new season of distinctive culinary creations in Zinfandel's

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Sea bass and kulen salami, scampi and lamb, roasted grapes and goat curd, Masala earth and porcini mushroom panna cotta, tripe and chickpeas, bamboo and shrimp or red mullet and aloe vera – in the new summer edition of the menu, Ana combines seemingly unpairable ingredients into innovative delicacies to entice your taste buds

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New culinary trends, an innovative attitude, fresh ingredients by local producers, and a special focus on sustainability are the features of the new Zinfandel's menu

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Known for its refined ambience and charming service, the award-winning Zinfandel's restaurant with its Oleander Terrace continues to be an unmissable destination for true gourmands this summer

Yesterday, on the **Esplanade Hotel's** sunny **Oleander Terrace**, in the shade of olive and oleander trees, at a luxurious afternoon brunch with excellent **DJ music** and ice-cold **Absolut cocktails**, guests were presented with the **new and innovative menu of the Zinfandel's restaurant**, created by charming and talented **Executive Chef Ana Grgić**. With her team of young and creative chefs, Ana prepared on the **summer barbecue** and at several **live cooking stations** a thoughtfully designed selection of seductive dishes and attractive snacks that are **from this Friday available in Zinfandel's new menus**. Summer celebrations on the most beautiful terrace in town and the presentation of the new menu were attended by numerous media outlets, restaurant guests, as well as celebrities like **Đurđica Vorkapić, Sementa Rajhard, Davor Meštrović, Frano Ridjan, Josipa Pavičić, Isabella Rakonić, Željka Klemenčić, Rene Bakalović**, and others who were among the first to have the opportunity to taste Ana's new delicacies.

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The new selection represents **intriguing, modern, and meticulously crafted dishes** that appeal to the palate with their interesting interplay of tastes and ingredients. A combination of **salted sea bass with Slavonian kulen salami powder**, oysters with bergamot emulsion, **Adriatic scampi in a soup of Pag island dried lamb with candied potatoes**, roasted grapes with goat curd mousse and grape powder, nettle soup with black rice chips, **red mullet with aloe vera** or bamboo and shrimp consommé – are just some of the innovative pairings authored by Chef Grgić which have delighted guests and cemented her status as an exceptional chef.

Along with fine snacks, the charming Zinfandel team, led by **Restaurant Manager Stjepan Okun and Sommelier Ivan Šneler**, served the guests with some excellent wines. The refreshingly icy bubbles of **Moët & Chandon Ice Impérial champagne**, provided for this occasion by the **Miva Wine Gallery**, combined with cold snacks, offered the guests the perfect introduction to a sweet summer party. Ana's gourmet summer story was further enriched by wines from the best domestic wineries. **Istrian Benvenuti** delighted guests with their selection of Malvazija Istarska 2018, Anno Domini Teran 2016, and Corona Grande 2016. The awarded Škrlet by **Moslavina Winery Voštinić Klasnić** and wines by the **Stina winemakers from Brač Island** Stina Plavac mali Majstor 2016, Stina Vugava 2018, and Stina Prošek 2012 nicely complemented the enticing snacks prepared by Chef Ana.

In addition to these combinations, guests had the opportunity to taste **scallop carpaccio**, which served as an ideal foundation for a fruity blend of maracuja and blackberries. Ana's **awarded risotto** was this time prepared in front of the guests, in a marine variant with **pickled rock samphire** that grows along the seashore and a **tuna bottarga** obtained through the processes of drying and pressing. Bottarga is served in the form of thin leaves due to the intensity of Mediterranean flavours, then perfectly rounded off with the excellent local **olive oil Nai 3.3**. Ana admits that the **grapes ended up on the barbeque accidentally**, but with the right spices and gentle goat curd, the dish won over the Zinfandel's culinary team at the very first tasting, just like the **nettle soup** they make for themselves when they need an iron-packed energy booster, served with **crispy rice** and aromatic nettle gel.

In her quest to **save from oblivion** ingredients such as **tripe** with chickpeas and chili or **dentex** with crunchy hazelnuts and truffles, Ana transforms them into new modern dishes that should be more prevalent in daily nutrition. In this new menu, Ana gets her lamb from the **Buretić family on the island of Pag** that has cherished the tradition of homemade products for **more than 100 years**. She uses it in various combinations within several dishes: with roasted carrots and dried zucchini flower, or with broccoli and truffle gel **for simply the sake of sustainability** – her idea is to use as many parts of the meat as possible.

*"While creating the new menu, my idea was that the **dishes should be fresh, creative, fun, and light**, but with **great emphasis on respecting nutritional values and necessary sustainability**. As a long-time **ambassador of the WWF's global initiative**, I'm continuing with the **Fish Forward** campaign. After Le Bistro's menu, I've also included **Kvarner Bay scampi** among this menu's delicacies, just merged into a new combination. Namely, these shrimps are caught by pot fishing in the Velebit channel, which not only protects the micro ecosystem, but also encourages small fisheries to continue this means of fishing. Additionally, **my next mission is to maximize the usability of each and every ingredient used in the process of food preparation**, thus reducing to a minimum the amount of waste generated during meal preparation," Ana said.*

With this in mind, representatives of the **WWF World Organization for Nature Protection** explained to the guests **the issue of food waste and announced a new joint project** they have been intensively preparing together with the **Esplanade Hotel**. **WWF Adriatic Communication Director Petra Boić Petrač** said on this occasion: *"The Esplanade Hotel stands proud, as the first in the region, to cooperate with the WWF and take **a major step towards reducing food waste**, which represents a major challenge in quality management of the food and beverage sector in hotel business. Waste, in its enormous quantity and polluting of the world, is not only a very **serious environmental problem**, but also a very **sensitive social factor**, as on the one hand we throw away food, while on the other, people are going hungry. Guided by the **policy of responsible business**, the **Esplanade Hotel** will soon present initial results and the concrete steps undertaken to **reduce waste generation**, to a great extent thanks to **Head Chef Ana Grgić** when she was creating this menu. We look forward to **presenting the details of the project soon** and hope that this **delicious, but environmentally sustainable story will inspire many institutions and individuals to think and live sustainably.**"*

Besides the new summer à la carte offer, guests can enjoy **well-known classics** that have for years been an inevitable part of the menu, such as the **Caesar salad**, **Adriatic sea bass roasted in salt crust**, **steak tartar** prepared at the guests' table, or the legendary oven-baked **Esplanade štrukli**, prepared according to the traditional recipe. The permanent menu also includes exclusive **Beluga caviar** served with hot blini, cream, and herbs. Guests following a gluten-free diet can be reassured when visiting Zinfandel's, as it offers a selection of four courses of gluten-free meals certified by the first **Bosk gluten-free certificate in Croatia**. For all those wishing to experience the perfect blend of flavours and an unbeatable dining experience, Ana has carefully crafted **tasting menus** of four, five, and six courses.

Ana's team of pastry chefs has decided to inject a dose of surprise into **timeless pastry classics**, which is why strawberry jelly is perfectly paired with basil and olive oil, **tiramisu** comes combined with mango and **timut pepper**, while **crème**

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brûlée with seasonal blueberries lays chilled under **whipped elderberry snow**. For those who like to play it safe, **short crust pastry chocolate tuile** filled with orange cream along with cocoa may be the right choice.

For easier selection and ordering from the menu, all dishes are marked with special gluten-free, vege, or halal labels. To make your stay with us even better, the restaurant also offers super-fast internet, a Press Reader Hot Zone with free downloads and reading of more than 7,000 local and foreign newspapers and magazines, as well as **unique menus on iPad devices** with realistic photos of the dishes offered.

A memorable gourmet experience is completed with a **list of top-quality wines and champagnes** from Croatia and the world. Charming Sommelier **Ivan Šneler** will carefully recommend which wines pair best with the selected dishes.

The **Krauthaker winery from Kutjevo** took care of guests at the menu presentation, having donated their Merlot, which is also the home wine of the Esplanade, as a little something to serve as a lovely reminder of this summer gathering.

With the luxurious fine dining offer, a sophisticated ambience, and charming service, Zinfandel's and its green oasis, the Oleander Terrace, will be the finest venue this summer for both the residents of Zagreb and hotel guests. The new menu has just added a new dimension to the joy of being in the heart of the city.

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LINKS

PHOTOGRAPHS OF THE DISHES, THE HEAD CHEF, AND THE RESTAURANT, AS WELL AS PHOTOGRAPHS FROM THE MENU PRESENTATION can be downloaded here (The Esplanade Hotel's Archive):

https://esplanadehr.sharepoint.com/:f/g/marketing/EIYeHwLWqkBEkPixKeW_zsYBjNctN3UYK9WjogH4HzpdZA?e=4p3F6C

À LA CARTE MENU: <https://www.esplanade.hr/press/download/menus/Esplanade-Zagreb-Hotel-Zinfandels-Menu-Summer-2019.pdf>

DESSERT MENU: <https://www.esplanade.hr/press/download/menus/Esplanade-Zagreb-Hotel-Zinfandels-Menu-Dessert-Summer-2019.pdf>

WINE LIST: <http://www.esplanade.hr/press/download/menus/Esplanade-Zagreb-Hotel-Zinfandels-Wine-List.pdf>

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About Head Chef Ana Grgić

This young, but experienced *chef de cuisine* has for seven years been at the head of Zinfandel's, one of the best restaurants in Croatia, the charming French **Le Bistro**, and **Esplanade Catering**. Ana continues to pursue the Esplanade's culinary tradition, while also keeping step with global trends in exceptional gastronomy. Her creative and imaginative menus have in the past years fascinated **numerous guests and celebrities** from the world of show business, as well as members of royal families such as the Swedish King and Queen, Japanese Prince and Princess, the Prince of Saudi Arabia, Denmark's royal couple, and many others who did not remain indifferent to Ana's culinary creativity. Ana received an array of awards for her culinary personality, overall excellence, and style. Prestigious publications have nominated her for the Woman of the Year and Person of the Year, whilst the famous Guide Gallo listed her risotto among the 101 best risottos in the world in 2013 and 2016. Ana's culinary style and personality led to her becoming a jury member in the renowned Celebrity MasterChef culinary TV show. She is also proud to serve as ambassador of the Fish Forward initiative in Croatia by WWF (World Wildlife Fund), leading by example to influence consumers' awareness about the global environmental and social consequences of fishery product consumption. The Gault & Millau guide named Ana the Great Chef of Tomorrow, with a special emphasis on her respect of the seasonality and quality of ingredients, as well as consistent and carefully crafted dishes. Her culinary virtuosity and creativity have been recognized by the international association of gastronomy *Chaîne des Rôtisseurs*, which awarded her with the prestigious title of **Chef Rôtisseur**.

About Zinfandel's restaurant

The one-of-a-kind ambience of the Zinfandel's restaurant and cuisine that combines top-quality local ingredients and tastes from around the world guarantee a truly delightful culinary experience in the very heart of Zagreb. The excellent cuisine of Zinfandel's is run by the *chef de cuisine* of the Esplanade Ms Ana Grgić, whose many years of experience and training with the world's renowned chefs guarantee an unforgettable gourmet experience. Her repeatedly awarded and talented culinary team, offering fresh and witty interpretations of Croatian traditional cuisine, includes first Croatian sommelier Ivan Šneler and excellent *pâtisseries*. Innovative cuisine in a pleasant setting includes views of the legendary Oleander Terrace and outdoor dining. Continuing with the Esplanade's tradition of supreme gastronomy, with its selection and combination of flavours, this charming chef introduces a freshness and creativity that connect Zagreb with the Mediterranean and continental Europe. Zinfandel's has received a host of awards for culinary excellence, such as the **TripAdvisor Hall of Fame**, the **Fallstaff Restaurant Guide**, the **Great Rail Journeys' Gold Food Award**, the **Guida Gallo by Riso Gallo in 2013 and 2016**, and the **Michelin Guide Recommendation** for the third consecutive year, the **Gault & Millau Gourmet Guide's** three hats, the **LTG Award** for the Contemporary Restaurant of the Year, and numerous other accolades.

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