



YOU
& ME

Zinfandel's
restaurant

Valentine's

14. 2. 2025.

PJENUŠAC DOBRODOŠLICE · WELCOME SPARKLING WINE

Couvert

Izbor domaćih kruhova
Domaći maslac s citrusima
Selection of homemade bread
Homemade citrus butter

MENU

Chef Ana Grgić Tomić

Marinirani škamp, hrskava tortica s *crème brûléeom* od karameliziranih čičoka, tartar od čičoka, gel od divljeg šipka

Marinated langoustine, crispy tart with *crème brûlée* of caramelised Jerusalem artichokes, Jerusalem artichoke tartare, rose hip gel

Pečeni brokulini, krema od brokule, *béarnaise* od crnog češnjaka, *crumble* od panko mrvica i smeđeg maslaca
Roasted broccolini, broccoli cream, black garlic *béarnaise*,
panko and brown butter *crumble*

Pečena gušćja jetra, domaći brioš od kaka, gel od suhih šljiva, *consommé* od šljiva i tonke
Roasted foie gras, homemade cocoa brioche, prune gel, plum and tonka *consommé*

Losos Wellington, kelj, marmelada od brusnica, gusti umak od kostiju
Salmon Wellington, kale, cranberry marmalade, thick bone gravy

Kremasta čokolada, *ruby mousse* s višnjama, Maraschino *crèmeux*, čokoladni *crumble*
Creamy chocolate, ruby mousse with sour cherries, Maraschino *crèmeux*,
chocolate *crumble*

Petit fours

145 €

Po osobi | Per person

Znak pažnje · A token of appreciation

NIKEL



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