

HAPPY
Easter



Easter lunch

APRIL 5, 2026 | 12:30 – 16:00

WELCOME

A glass of chilled bubbly

MENU

Chef Ana Grgić Tomić

COLD APPETIZERS

Homemade ham baked in bread, cheese and horseradish cream, radishes, spring onions
Kulen, pickled pearl onions
Drniš prosciutto, olive tapenade
Smoked duck breast, pear marmalade
Selection of cheeses, grissini, fresh and dried fruit
Baked curd cheese, asparagus, crispy pancetta
Creamy burrata, fresh tomatoes, olive oil, basil leaves
Octopus terrine, roasted tomatoes, dried olives, arugula and lemon oil
Smoked salmon, eggs filled with herb and mustard cream
Smoked trout mousse with sour cream and herb cream
Marinated mackerel with onions
Roasted zucchini with arugula pesto
Roasted shrimp cocktail in kadaif pastry
Selection of salads

HEAD WAITER'S STATION

Beef steak tartare prepared in front of the guests

SOUP SELECTION

Cream of asparagus soup with gnudi, pine nuts and ricotta
Beef consommé, homemade noodles

HOT BUFFET DISHES

Esplanade baked *Štrukli* – House specialty
Veal fillet, mushroom ragout, caramelized shallots, mustard sauce
Duck stuffed with apples and oranges, baked *mlinci*, glazed carrots, anise sauce
Roasted lamb shank, saffron and herb polenta, root vegetables
Beef steak with herb crust, roasted potatoes, fried rosemary sauce
Sea bass fillet with creamy Swiss chard and fennel, citrus sauce
Asparagus and Brie quiche

SWEETS

Pinca with candied fruit, forest berry jam – Easter local specialty
Walnut and poppy seed rolls with vanilla sauce
Medimurska gibanica - traditional Croatian layer cake
Strawberry cheesecake, fresh mint
Poppy seed, plum and marzipan cake
Shortcrust apple and cinnamon tart
Carrot and almond cake with fresh ricotta
Chocolate eggs filled with raspberry cream and fresh raspberries
Chocolate cake with candied orange
Selection of desserts in glasses

185 €

per person

Zinfandel's
restaurant