

# DESERTNA VINA

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## DESSERT WINES

Traminac ledeno vino, Kutjevo d.d.  
Ledeno vino ~ Ice wine 0,375 l

1015 kn  
135 €\*

Bodren Cuvée, Bodren  
0,10 l

60 kn  
8 €\*

Križevačka graševina 1990, Križevački vinogradi d.o.o.  
Arhivsko vino ~ Wine Vintage 0,10 l

80 kn  
11 €\*

Hektorovich Prošek, Tomić  
0,10 l

90 kn  
12 €\*

# DESERTI

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# DESSERTS

Pečene mandarine, krema s vanilijom i sokom mandarine, crumble od lješnjaka i kakaa  
Roasted tangerines, vanilla and tangerine cream, hazelnut and cocoa crumble

55 kn

7 €\*



Žele od dunje, krema od datulja, pekan orah, panna cotta od kiselog mlijeka  
Quince jelly, date cream, pecan nut, sour milk panna cotta

65 kn

9 €\*



Biskvit od čokolade i sušenog voća, semifreddo od gorke čokolade i suhih šljiva  
Chocolate and dry fruit sponge, bitter chocolate and dry plum semifreddo

65 kn

9 €\*



Med, sladoled od bademovog mlijeka i pastirnaka, žele od crvene naranče i mente  
Honey, almond milk and parsnip ice cream, blood orange and mint jelly

55 kn

7 €\*



Rogač, šipak, karamelizirane jabuke s anisom i cimetom  
Carob, pomegranate, caramelized apples with anise and cinnamon

55 kn

7 €\*



# KAVE ~ COFFEE SELECTION

Kava

Coffee

20 kn

3 €\*

Espresso

20 kn

3 €\*

Cappuccino

22 kn

3 €\*

Kava bez kofeina

Decaffeinated coffee

22 kn

3 €\*

Irska kava

Irish coffee

45 kn

6 €\*

Francuska kava

French coffee

45 kn

6 €\*

Talijanska kava

Italian coffee

45 kn

6 €\*

Jamajkanska kava

Jamaican coffee

45 kn

6 €\*

# ČAJEVI ~ TEA SELECTION

## IZBOR VRHUNSKIH RONNEFELDT ČAJEVA FINE RONNEFELDT TEA SELECTION

Poslužuje se u čajniku uz dodatak meda, limuna ili mlijeka te domaći prhki kolačić.  
Served in a teapot with honey, lemon or milk and a crisp homemade cookie.

29 kn

4 €\*

# BILJNI ČAJEVI ~ HERBAL INFUSIONS

## METVICA, KAMILICA MINT, CAMOMILE

29 kn

4 €\*

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 prehrambenim 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 prehrambene navike, alergene ili posebnu intoleranciju na neku namirnicu, kako biste bezbrižno 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 mlađim 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.

\*Cijena u eurima (€) je samo informativna, a stvarna ovisi o tečaju na dan odlaska iz hotela.  
\*Prices in euro (€) are informative only and actual price in euros depends on foreign currency exchange rate at check out date.

À la carte menu  
Jesen-zima 2019./20.  
Autumn-Winter 2019./20