



**HAPPY**  
*Easter*



# Easter lunch

APRIL 9TH 2023 | 12:30 P.M - 4:00 P.M.

## WELCOME

Glass of sparkling wine

## MENU

Chef Ana Grgić Tomić

### SELECTION OF APPETISERS

Homemade ham roasted in bread dough, local cheese with herbs, radishes and spring onions  
Drniš prosciutto, olive tapenade, sticks with olives and olive oil  
Selection of local cheeses, seasonal fruit marmalade, floral honey honeycombs  
Roasted cow curd with asparagus, pine nuts and dried tomato  
Shortcrust pastry tarts with prawns, zucchini and truffles  
Smoked salmon trout fillet, honey, mustard and dill sauce  
Smoked salmon mousse, trout caviar, quail egg  
Duck breast carpaccio, sesame and soy sauce  
Roast beef, fried onions, Aurora sauce  
Pâté de foie gras with orange jelly, homemade brioche  
Preparation of steak tartare before guests

### SELECTION OF SALADS

Classic octopus salad  
Greek salad  
Beefsteak and crispy vegetables salad  
Roasted vegetables with yoghurt and mint sauce  
Selection of leafy salad greens

### SELECTION OF SOUPS AND ŠTRUKLI

Roasted tomato and fennel cream soup, basil foam, parmesan cheese crumble  
Beef consommé with homemade noodles  
Oven-crisped Esplanade štrukli – a hotel speciality

### SELECTION OF MAIN COURSES

Creamy risotto with asparagus, smoked Buratta, tomato gel  
Roasted lamb shanks in root vegetable sauce, creamy polenta with cottage cheese and herbs  
Beef cheeks in thick port sauce, roasted celery cream, truffles  
Kale rolls filled with duck confit, anise sauce, black lentil cream, caramelized parsley root  
Veal Wellington, porcini mushroom sauce, shallot and mushroom ragout  
Wild sea bass, sea bass velouté, quinoa with asparagus and lemon zest, trout roe

### DESSERTS FROM BUFFET TABLE

Pinza with dried fruit and citrus fruits  
Shortcrust pastry tarts with berries  
Delicious cake with almonds, honey, ricotta cream and roasted oranges  
Shortcrust pastry poppy seed roll and walnut roll  
Classic poppy seed roll and walnut roll  
Cake with apples, cinnamon and vanilla  
Chocolate cake with poppy seeds, marzipan and prunes  
Coconut and white chocolate cream, caramelised strawberries, crispy coconut  
Mousse selection in small glasses  
Cut fresh fruit

145€ per person  
1.092,50 HRK

Official fixed exchange rate: EUR 1 = HRK 7,53450

*Zinfandel's*  
restaurant

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