



Dani jagoda

Strawberry days



Le
Bistro
Esplanade

Menu
Chef Ana GRGIĆ TOMIĆ



Kremasta riža s limetom i vanilijom, karamel od jagoda, *coulis* od jagoda, jagode
Creamy rice with lime and vanilla, strawberry caramel, strawberry coulis, strawberries

8,50 €
64,04 kn

Biskvit od kokosa, *ganache* od kokosa i bijele čokolade, snijeg od kokosa, sorbet od jagoda,
svježe jagode
Coconut sponge cake, coconut and white chocolate ganache, coconut snow, strawberry sorbet,
fresh strawberries

7,50 €
56,51 kn

Hrskavi tart s kremom od šampanjca, svježe jagode, *meringue* s dehidriranim jagodama,
gel od limete
Crispy tart with champagne cream, fresh strawberries, meringue with dehydrated strawberries,
lime gel

7,50 €
56,51 kn

Crème brûlée od tamne čokolade, *frangipane* od pistacija, tartar od jagoda i zelenog papra
Dark chocolate crème brûlée, pistachio frangipane, strawberry and green pepper tartare

8 €
60,28 kn

Biskvit od *ricotte*, krema od citrusa i mascarponea, karamelizirane jagode, bosiljak
Ricotta sponge cake, citrus fruit and mascarpone cream, caramelised strawberries, basil

7,50 €
56,51 kn

1 € = 7,53450 HRK



ESPLANADE
ZAGREB HOTEL

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