

HAPPY
Easter



Easter lunch

31st March 2024

WELCOME

Glass of sparkling wine

MENU

Executive Chef Ana Grgić Tomić

COLD APPETIZERS

Homemade ham roasted in bread dough, fresh cow's cheese with cream and horseradish, fresh radishes, green onion
Drniš prosciutto, olive tapenade, homemade grissini with herbs
Selection of cheeses, apple marmalade, honeycomb
Duck rillettes, homemade orange and anise marmalade
Beef carpaccio, arugula, parmesan shavings
Roasted mini tomatoes with cow's curd, arugula and pine nut pesto
Roasted asparagus salad, citrus fruit marinade, quail eggs
Smoked trout and salmon fillet, honey, mustard and dill dressing
Crispy sardines, tomato marmalade, basil
Foie gras terrine, homemade brioche
Quiche with asparagus and goat cheese
Selection of leafy salad greens

THE HEAD WAITER'S STATION

Steak tartare

SELECTION OF SOUPS

Creamy asparagus soup, feta cheese crumble
Beef consommé with homemade noodles

HOT BUFFET DISHES

Oven-crisped Esplanade štrukli
Swiss chard filo pie
Roasted lamb shanks in root vegetable sauce, roasted polenta with herbs
Veal shoulder, traditional potatoes, herb sauce
Roasted duck marinated with orange and honey, red cabbage, roasted apple purée
Veal Wellington, porcini mushroom marmalade, Port wine sauce
Beef cheeks, chanterelle and buckwheat ragout, leek confit
Turbot oven-roasted with parmesan cream, broccoli cream, roasted broccoli, panko crumble
Sea bass fillet, creamy Swiss chard, beurre blanc with citrus fruits

DESSERT TABLE

Pinza with dried fruit and citrus fruits
Shortcrust pastry tarts with wild 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

Zinfandel's
restaurant

Ul. Antuna Mihanovića 1 • 10000 Zagreb • Croatia

T. +385 1 4566 644 • zinfandels@esplanade.hr

www.zinfandels.hr

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