

MENU

Chef

Ana Grgić Tomić

BUNCEK TORTILJA Pork Knuckle Tortilla

Punjena suhim buncekom i kiselim zeljem, krema od hrena i začinskog bilja
Filled with smoked pork knuckle and sauerkraut, horseradish and herb cream

1 2 10 13

9.50 €

HRSKAVI LOSOS ŠTAPIĆI Crispy Salmon Sticks

Panko mrvice i sezam, salata od cikle, mrkve i kupusa dressing od Dijon senfa, meda i naranče, ukiseljeni komorač sa šafranom, teriyaki aioli
Panko crumbs and sesame, beetroot, carrot and cabbage salad, Dijon mustard, honey and orange dressing, pickled fennel with saffron, teriyaki aioli

1 2 3 6 7 10 12

11.50 €

FILEKI S PANCETOM Tripe with Pancetta

Crostini s parmezanom i začinskim biljem
Herb and parmesan crostini

1 2 10 14

7.50 €

JUNEĆI BURGER Beef Burger

Marmelada od luka, kremasti umak sa senfom i kiselim krastavcima, ukiseljena ljutika, rikola, hrskave čičoke, sir cheddar
Onion marmalade, creamy sauce with mustard, pickles, pickled shallots, arugula, crispy Jerusalem artichokes, cheddar cheese

1 2 10 12 13 14

13.50 €

KROKETI OD PRŠUTA Prosciutto Croquettes

Marmelada od paprike, aioli od sira, rikola
Pepper marmalade, cheese aioli, arugula

1 2 3 14

8.00 €

SPECIJALITET SIGNATURE DISH

ESPLANADE ŠTRUKLI

Rukom vučeno tijesto, svježi kravliji sir, vrhnje, zapečeni u pećnici
Hand-pulled dough, fresh cottage cheese, cream, oven-crisped
Jedan komad / One piece

1 2 3

5.50 €

SLATKO • DESSERTS

Pastry Chef

Mirjana Špoljar

JABUKA KUHANA U BIJELOM VINU Apple cooked in white wine

Sok od naranče i kora cimeta, krema od oraha umak od vanilije, karamel umak
Orange juice and cinnamon peel, walnut cream vanilla sauce, caramel sauce

1 2 3 4 14

6.50 €

ČOKOLADNI MOUSSE SA ZAČINIMA Chocolate mousse with spices

Višnje kuhane u vinu, žele od višnje
cherries cooked in wine, cherry jelly

1 2 3 4 14

5.50 €

CRUMBLE OD BRUSNICE Cranberry crumble

Aromatiziran narančom i đumbirom, Krema od javorova sirupa i vanilije
Flavoured with orange and ginger, Maple syrup and vanilla cream

1 2 3 4 14

6.00 €

TOPLI KOKTELI WARMING COCKTAILS

Master Kishoni - Vjenceslav Madić

ESPLANADE FESTIVE WHITE

Bijelo vino · White wine

Graševina, chardonnay, začini/spices, liker od bazge/ elderberry liqueur, dehidrirana limeta/dehydrated lime

6.50 €

ESPLANADE FESTIVE RED

Crno vino · Red wine

Cabernet Sauvignon, Merlot, začini/spices, liker od crnog ribiza/ Cassis liqueur, dehidrirana naranča/dehydrated orange

6.50 €

THE ŠTRUKLI AFFAIR

Bombay Sapphire gin, liker od jogurta, sirup od slane karamele, nefiltrirani sok od kruške, hrskavi zapečeni sir
Bombay Sapphire gin, yogurt liqueur, salted caramel syrup, cloudy pear juice, crispy cheese

9.00 €

THE GOLDEN BEE

Vino od meda, Tennessee whiskey, zimski začini, sok od citrusa
Honey wine, Tennessee whiskey, winter spices, citrus juice

9.00 €

ESPLANADE PUNCH

Liker od kokosovog ruma, Banane du Brésil liker, domaći hladno prešani sok od jabuke, cimet
Coconut rum, Banane du Brésil liqueur, fresh-pressed apple juice, cinnamon

9.00 €



Vina, pjenušci i šampanjci poslužuju se u buteljama od 0,75 l i na čaše od 0,10 l, osim ako nije drukčije istaknuto.
Topli kokteli poslužuju se u čaši od 0,25 l i 0,30 l.

Wine, sparkling wines and champagnes are served in 0,75 l bottles and in 0,10 l glasses, unless indicated otherwise.
Hot cocktails are served in a 0,25 l & 0,30 l glasses.

ALERGENI

Svi prisutni alergeni u jelima istaknuti su brojevima na popisu sastojaka.

1 žitarice koje sadrže gluten, 2 mlijeko, 3 jaja, 4 orašasti plodovi, 5 kikiriki, 6 soja, 7 riba, 8 rakovi, 9 mekušci, 10 celer, 11 lupina, 12 sezam, 13 gorušica, 14 sulfiti

ALLERGENS

All allergens in the dishes are highlighted in numbers within the list of ingredients.

1 cereals containing gluten, 2 milk, 3 eggs, 4 tree nuts, 5 peanuts, 6 soya, 7 fish, 8 crustaceans, 9 molluscs, 10 celery, 11 lupin, 12 sesame, 13 mustard, 14 sulphites

PDV je uračunat u cijene.
VAT is included in the prices.

Osobama mlađima od 18 godina ne poslužujemo alkoholna pića, pića koja sadrže alkohol, kao ni duhanske proizvode.

People under 18 years of age will not be served alcoholic beverages, beverages containing alcohol or tobacco products.

Plaćanje gotovinom i kreditnim karticama.
Payment by cash and credit cards.

Ukoliko niste dobili račun, niste dužni niti platiti i molimo vas da se obratite voditelju lokala.

If you have not received the bill, you are not obliged to pay. In this case please contact the store manager.

OBAVIJEST O NAČINU PODNOŠENJA PISANOG PRIGOVORA POTROŠAČA. NOTICE ON HOW TO SUBMIT A WRITTEN CONSUMER COMPLAINT.

Sukladno čl. 10. St. 3. Zakona o zaštiti potrošača ("Narodne novine", br. 41/14) obavještavamo potrošače da prigovor na kvalitetu naših usluga mogu podnijeti u pisanom obliku i to u ovim poslovnim prostorijama te će im bez odgaganja pisanim putem biti potvrđen primitak tog prigovora.

Pursuant to art. 10, paragraph 3, of the law on consumer protection ("Official Gazette", No. 41/14), we inform consumers that they can submit complaints about the quality of our services, written, at these business premises, and they will receive confirmation of receipt in writing without delay of that complaint.

Prigovor se također može podnijeti putem pošte na našu adresu:
Complaints can also be submitted by mail to our address:

Ul. Antuna Mihanovića 1, 10000 Zagreb, Croatia
e-mail: info@esplanade.hr

Odgovori na pisani prigovor potrošača dat ćemo u pisanom obliku najkasnije 15 dana od primitka prigovora.

We will respond to the consumers written complaint, not later than 15 days after receiving the complaint, in written form.



ESPLANADE
ZAGREB HOTEL

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