

Okusi blagdana

FESTIVE TREATS

ESPLANADE 1925

LOUNGE & COCKTAIL BAR

ZIMSKI NAPITCI · WINTER DRINKS

FESTIVE ESPLANADE WHITE

Bijelo vino (Graševina, Chardonnay) sa začinima, liker od bazge i dehidrirana limeta.

Poslužuje se uz pečene bademe s ružmarinom i cvijetom soli.

White wine (Graševina, Chardonnay) infused with seasonal spices, elderflower liqueur, and dehydrated lime.

Served with rosemary-roasted almonds and fleur de sel.

9.50 €

9.50 €*

FESTIVE ESPLANADE RED

Crno vino (Cabernet Sauvignon, Merlot, Pinot Noir, Frankovka) sa začinima, liker od crnog ribizla i dehidrirana naranča.

Poslužuje se uz pečene bademe s ružmarinom i cvijetom soli.

Red wine (Cabernet Sauvignon, Merlot, Pinot Noir, Blaufränkisch) infused with seasonal spices, blackcurrant liqueur, and dehydrated orange.

Served with rosemary-roasted almonds and fleur de sel.

9.50 €

9.50 €*

ESPLANADE RUM PUNCH

Takamaka Koko Coconut Rum Liker, Banane du Brésil liker, domaći hladno prešani sok od jabuke i cimeta.

Poslužuje se uz pečene bademe s ružmarinom i cvijetom soli.

Takamaka Koko Coconut Rum Liqueur, Banane du Brésil liqueur, freshly cold-pressed apple juice, and cinnamon.

Served with rosemary-roasted almonds and fleur de sel.

14 €

14 €*



KOKTELI · COCKTAILS

GIN & GINGER

Old Pilots Barrel Aged Gin, Ginger of the Indies liker, cimet, Supasawa citrus, ginger ale.

Poslužuje se uz pečene orašaste plodove s cvijetom soli i đumbirom.

Old Pilots Barrel Aged Gin, Ginger of the Indies liqueur, cinnamon, Supasawa citrus, ginger ale.

Served with roasted nuts with fleur de sel and ginger.

14 €

14 €*

CHOCO LOCO

Tekila Arette Blanco, vruća čokolada, pire od borovnice, Angostura bitter, šlag, svježa borovnica.

Poslužuje se uz pečene orašaste plodove s cvijetom soli i đumbirom.

Arette Blanco Tequila, hot chocolate, blueberry purée, Angostura bitters, whipped cream, fresh blueberry.

Served with roasted nuts with fleur de sel and ginger.

14 €

14 €*

CHOCO NON-ALCHOLIC LOCO

Vruća čokolada, pire od borovnice, šlag i svježa borovnica.

Poslužuje se uz višnje s bijelom čokoladom i jogurtom.

Hot chocolate, blueberry purée, whipped cream, and fresh blueberry.

Served with sour cherries coated in white chocolate and yogurt.

10 €

10 €*

HONEYMOON

Vino od meda, Paragon Vetiver Cordial, cimet.

Poslužuje se uz pečene orašaste plodove s cvijetom soli i đumbirom.

Honey wine, Paragon Vetiver Cordial, cinnamon.

Served with roasted nuts with Fleur de sel and ginger.

10 €

10 €*

WHISKEY FOOLIR

Michter's Rye Whiskey, liker od badema, sok od domaće organske mandarine (hladno prešane s korom) i naribana korica cimeta.

Poslužuje se uz pečene bademe s ružmarinom i cvijetom soli.

Michter's Rye Whiskey, almond liqueur, freshly pressed organic mandarin juice (with peel), and grated cinnamon zest.

Served with rosemary-roasted almonds and fleur de sel.

14 €

14 €*

SLASTICE · DESSERTS

Topli čokoladni tart · Warm chocolate tart
Mliječni mousse s kardamomom · Cardamom milk mousse
Ganache od tostiranog mlijeka · Toasted milk ganache

9.50 €
9.50 €*

Canelé · Canelé
Krema od badema · Almond cream
Karamelizirane jabuke · Caramelized apples
Cimet · Cinnamon

8.50 €
8.50 €*

Crème brûlée od bundeve · Pumpkin crème brûlée
Ragout od suhih šljiva · Prune ragout
Sladoled od bučinih sjemenki · Pumpkin seed ice cream

8 €
8 €*

Biskvit s rogačem · Carob sponge cake
Crémeux od grčkog jogurta i naranče · Greek yogurt and orange crémeux
Rum gel · Rum gel
Tuile s tostiranim listićima badema · Toasted almond tuile

8.50 €
8.50 €*

* Cijena na dan 10. rujna 2026. / Price as of 10 September 2026.
PDV je uključen u cijene. The prices include VAT.
Ne poslužujemo alkohol i duhanske proizvode osobama mlađim od 18 godina.
We don't serve alcohol and tobaco products to guests under 18 years of age.

ESPLANADE
ZAGREB HOTEL

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