



YOU
& ME

Zinfandel's
restaurant

Valentine's

14. 2. 2024.

KOKTEL DOBRODOŠLICE · WELCOME COCKTAIL

Love Poison

By Vjenceslav Madić – Master Kishoni

Couvert

Izbor domaćih kruhova

Kremasti maslac sa sušenom rajčicom i čilijem, prženi timijan

Selection of homemade bread

Creamy butter with dried tomato and chili, fried thyme

MENU

Chef Ana Grgić Tomić

Tartar od jakobovih kapica, yuzu gel, krema od cvjetače i šafrana, *crumble* od sezama

Scallop tartare, yuzu gel, cauliflower and saffron cream, sesame crumble

Gnudi s kremom od pečene mrkve, pjena od timut papra, prah i ulje od lista mrkve

Gnud with roasted carrot cream, timut pepper foam, carrot leaf powder and oil

Poširani file lista, *beurre blanc*, kavijar, krema od blitve

Poached sole filet, beurre blanc, caviar, Swiss chard cream

Biserka, *jus* od porta i gljiva shiitake, krema od pastrnjaka, *crumble* od smeđeg maslaca

i panko mrvica

Guinea fowl, port and shiitake mushroom jus, parsnip cream, brown butter and panko

breadcrumb crumble

Ledena krema s liofiliziranim malinama, prah od bijele čokolade i limunske trave,

munchmallows s pitajom

Ice-cold cream with lyophilised raspberries, white chocolate and lemongrass powder,

munchmallows with pitaya

Petit fours

125 €

Po osobi | Per person

Znak pažnje · A token of appreciation

NIKEL



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