

SUNDAY BRUNCH MENU IS SERVED BETWEEN 12.30 AND 3 PM AT ZINFANDEL'S RESTAURANT. IF YOU HAVE ANY SPECIAL REQUESTS, JUST ASK - IF WE'VE GOT IT, WE'LL DO IT. WE WOULD KINDLY ASK YOU TO EMPHASIZE YOUR NEEDS, EATING HABITS, ALLERGIES OR FOOD INTOLERANCE TO OUR STAFF WHEN ORDERING, TO FULLY ENJOY THE MEAL. AT THE ESPLANADE ZAGREB HOTEL WE PLACE SPECIAL CARE ON THE ORIGIN OF OUR FOOD AND FOOD PREPARATION METHODS. ALL PROCESSES ARE DONE ACCORDING TO STRICT HACCP STANDARDS AND WITH THE PRECISE HYGIENE PRECAUTIONS.

Scan QR Code to browse through the Wine list:



Zinfandel's
r e s t a u r a n t

KID'S MENU

CHILDREN UNDER 3 EAT FOR FREE, WHILE KIDS' MENU IS JUST 45 €, CHECK OUT THE KID'S MENU – SCAN THE QR CODE YOUR SMART PHONE OR TABLET!



Brunch

MENU

V.A.T. is included in the prices. Drinks are not included in the price.

Please note we do not serve any alcoholic beverages or tobacco products to guests aged under 18.



ESPLANADE
ZAGREB HOTEL

ZAGREB, 11 OCTOBER 2026

COCKTAIL COLLECTION

VJENCESLAV MADIĆ – MASTER KISHONI

ESPLANADE FIZZ

Old Pilot's Gin, elderflower liqueur, agave syrup, lime juice, grapefruit bitter, pink grapefruit soda 14.50 €

ORIENT EXPRESS

Tequila Fortaleza blanco, Campari, Vermouth Rosso, Peychaud's bitters 14.50 €

ZAGREB

Pelinkovac Antique bitter, mandarin juice, lemon juice, aquafaba, chestnut liqueur, ginger ale 12.50 €

THE CLUB

Veritas white blended rum, Caribbean Pineapple liqueur, meringue, mint, lime 12.50 €

LABV COCKTAIL

MEGRONI 9,3‰

Savoia Americano Rosso aperitivo, Memento Classic, Paragon Rue Berry cordial, roasted orange peel 10.50 €

NON-ALCOHOLIC COCKTAIL

WAKE ME UP MARTINI

MeMento, Illy cold brew coffee, salted caramel syrup 11.50 €

Browse our Wine list for the selection of wine and bubbly.

BRUNCH MENU

CHEF, ANA GRGIĆ TOMIĆ

APPETIZER SELECTION

Drniš prosciutto, burrata, roasted tomatoes, olive tapenade
Cured amberjack tartare, black garlic gel, citrus velouté, trout roe
Caesar salad with parmesan flakes, olive oil croutons
Beef tartare, warm toast, butter – prepared at your table

SOUPS OR ŠTRUKLI

Esplanade baked štrukli – the hotel's signature speciality
Chicken consommé with homemade noodles
Cream of tomato and fennel soup, Parmesan sponge

SELECTION OF MAINS

Creamy porcini mushroom and truffle risotto
Roasted goose liver, crispy brioche, sour cherry gel, apple marmalade
Salmon fillet, creamed fennel, roasted broccoli, citrus beurre blanc
Lamb fillet, chickpea cream, herb crumble, crispy celery
Beef tenderloin, herb crust, celeriac purée, truffles

SELECTION OF SWEETS SERVED ON A TIERED STAND

Milk chocolate and cognac crème brûlée
Frangipane with white chocolate cream and pears
Sacher cake
Selection of handmade pralines
Selection of freshly cut seasonal fruits



85 €
per person