

U Esplanade Zagreb hotelu vodimo posebnu brigu o podrijetlu naših namirnica i načinu pripreme hrane. Kako biste bili sigurni da odabirete hranu koja odgovara Vašim prehrambenim navikama, posebno su obilježena jela koja ne bi trebala sadržavati gluten, ona primjerena vegetarijanskoj prehrani te jela pripremana prema Halal standardima. No, radi dodatnog opreza, molimo Vas da prilikom narudžbe naglasite osoblju Vaše potrebe i prehrambene navike, alergene ili posebnu intoleranciju na neku namirnicu, kako biste bezbrižno uživali u svojem jelu.



At the Esplanade Zagreb Hotel we place special care on the origin of our food and food preparation methods. To ensure that you choose food that suits your eating habits, we have labeled specific dishes that should not contain gluten, food intended for vegetarians, and meals prepared according to Halal standards. However, in order to feel completely at ease, 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.

#### 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

S radošću ćemo ispuniti svaki Vaš zahtjev.

If you have any special requests, just ask - if we've got it, we'll do it.

Osobama mlađim od 18 godina ne serviramo/prodajemo alkoholna pića i duhanske proizvode.

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

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



ESPLANADE  
ZAGREB HOTEL

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## DESERTI ~ DESSERTS

*Truffles* od tamne čokolade i kestena, *curd* od naranče, hrskavi *crumble* s cimetom i orasima 11 €

Dark chocolate and chestnut truffles, orange curd, crispy crumble with cinnamon and walnuts



Biskvit od đumbira i meda, sorbet od kruške, poširana kruška u začinskom bilju i klinčićima, krema od cvjetnog meda i peludi 10.50 €

Ginger and honey sponge cake, pear sorbet, poached pear in herbs and cloves, flower honey and pollen cream



*Crumble* od heljde, *mousse* od čokolade, kremasta mandarina, gel od mandarine, karamelizirana heljda 12 €

Buckwheat crumble, chocolate mousse, mandarin cream, mandarin gel, caramelised buckwheat



*Mousse* od tamne čokolade i grožđa, sočni biskvit od čokolade, *crumble* od badema i kaka, gel od grožđa 12 €

Dark chocolate and grape mousse, juicy chocolate biscuit, almond and cocoa crumble, grape gel



## ČAJEVI ~ TEA SELECTION

IZBOR VRHUNSKIH ALTHAUS ČAJEVA  
SELECTION OF FINE ALTHAUS TEAS

Poslužuju se u čajniku uz dodatak meda, limuna ili mlijeka 4.90 €  
te domaći prhki kolačić.

Served in a teapot with honey, lemon or milk, along with a homemade shortbread cookie.

## KAVA ~ COFFEE SELECTION

Crna kava · Black coffee	3.20 €
Espresso	3.40 €
Espresso dupli · Double espresso	5.30 €
Macchiato	3.60 €
Cappuccino	3.90 €
Caffè latte	3.90 €
Kava sa šlagom · Coffee with whipped cream	3.90 €
Nescafé	3.50 €
Irska kava · Irish coffee	10.50 €
Francuska kava · French coffee	10.50 €
Jamajkanska kava · Jamaican coffee	10.50 €
Talijanska kava · Italian coffee	10.50 €

## FLAMBÉ JELOVNIK ~ FLAMBÉ MENU

Zapalite atmosferu za stolom!

Naše će se osoblje pretvoriti u prave gastronomske mađioničare i, uz omamljujuće mirise, u sjeni jarkih plamena, samo za vas će izvesti atraktivan scenski performans.

Uživajte u predstavi!

Set the atmosphere at the table on fire!

Our staff will transform into culinary magicians, creating a captivating experience just for you, with stunning scents and bright flames setting the scene ablaze.

Enjoy the show!

Flambirane palačinke Crêpes Suzette, sladoled od limuna, svježa menta 24 €

Crêpes Suzette, lemon ice cream, fresh mint

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## DESERTNA VINA I PORTO ~ DESSERT & PORT WINES

Čaša / Glass 0,10 l

Muškat momjanski – Kozlović, Istra, Croatia 2023	11 €
Muškat momjanski - Kabola, Istra, Croatia 2023	11 €
Graševina kasna berba / late harvest – Krauthaker, Slavonija, Croatia 2021	9 €
Corona Grande – Benvenuti, Istra, Croatia 2021	16 €
Prošek Hektorovich – Tomić, Dalmacija, Croatia 2019	15 €

### PORTO VINO · PORT WINE

Graham's Six Grapes Reserva Port, Portugal	8 €
Graham's 20 y.o. Tawny Port, Portugal	15 €

## ŠAMPANJCI ~ CHAMPAGNES

Butelja / Bottle 0,75 l    Čaša / Glass 0,10 l

Moët & Chandon Imperial Brut, Champagne, France	120 €	17 €
Moët & Chandon Rosé Brut, Champagne, France	120 €	17 €
Veuve Clicquot Brut, Champagne, France	120 €	17 €

Butelja / Bottle 0,75 l    Čaša / Glass 0,10 l

Barons de Rothschild Brut, Champagne, France	140 €	20 €
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## DESTILATI ~ SPIRITS

Čaša / Glass 0,04 l

Rum / Ron Millonario XO, Peru	20 €
Rum / Ron Zacapa XO, Guatemala	20 €
Hennessy Cognac XO, France	24 €