

THE
Regent
ESPLANADE ZAGREB



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

A la Carte Menu

Predjela ~ Appetizers

Utjecaj Paula Smitha

Cvijeće, snijeg od sladića, svježi jadranski škampi,
majoneza od crvenih sicilijanskih naranči

A Paul Smith influence

Flowers, liquorice snow, raw Adriatic langoustines,
Sicilian blood orange mayonnaise

135 kn

Školjke sv. Jakova

Jadranske školjke sv. Jakova, pileće kože, toffee, morske šparoge

Scallops

Adriatic scallop, chicken skin, toffee, sea asparagus

150 kn

Rižoto

Aquerello riža, šparoge, guščja jetra, kakao disk

Risotto

Aged aquerello, asparagus, foie gras block, cocoa disk

155 kn

Ravioli

Rajčica, taggiasche masline, ekstrakt parmezana, maslac s ružmarinom

Ravioli

Tomatoes, taggiasche olives, aged parmesan infusion, rosemary butter

120 kn

Juhe ~ Soups

Krem juha od graška, film od feta sira
Cream of peas, feta cheese film

55 kn

Jadranske dagnje, lemongrass i cress
Adriatic mussel, lemongrass and cress

50 kn

Iz mora ~ From the Sea

Duboko more, prženo u dubokoj masnoći
Prženi list, hobotnica na roštilju, carpaccio od žutanjka, krema od persina
Deep sea, deep fried
Deep fried sole, grilled octopus, egg yolk carpaccio, cream of parsley

180 kn

Sardine, lagano kuhane, poširane, usoljene, dimljene i hrskave
Jaja od: pastrve, prepelice, kokošje, kokošje nogice
Sardines, slightly cooked, poached, salted, smoked and crispy
range of eggs, trout, quail, chicken, their feet

170 kn

Tuna
Sake, škampi, ekstrakt vrganja, teleći džus
Tuna
Sake, langoustines, cepe reduction, veal essence

190 kn

Iverak iz Bretanje
Prigotovljen u morskoj soli, poslužen s tri puta pečenim pommes fritesom,
reliš ok kapara, kremaste lisičarke
Turbot from Brittany
Cooked in seasoned salt, served with triple-cooked fries, caper relish, creamed chanterelles

Po težini
By Weight

Mesna jela ~ From the Land

Juneće meso od rebrica i file

Polagano pripremljeni, dimljeni i pečeni na tavi, makaroni sa smrčcima, gel od luka

Beef rib and tenderloin

Slow cooked, smoked and pan roasted, morel macaroni, onion gel

245 kn

Teletina

Tartar, kotlet, bubrezi

Veal

Tartar, chop, kidneys

195 kn

Svinjetina

Zasoljeni kotlet odojka, terrinea od obrazine, dimljena jegulja, pirjana cikorijska salata, majoneza od jabuka

Pork

Salted rack and head of suckling pig, smoked eel, braised endive, apple mayonnaise

180 kn

Šparoge

Divlje istarske šparoge, zelene šparoge, poširano žumance, kremasti vrganji

Asparagus

Wild Istrian, green tips, poached egg yolk, creamy cepes

120 kn

Klasici ~ The classics

Tartar od žutorepe tune
Pripremljen na klasičan način za Vašim stolom
Yellowfin tuna tartar
with it's classical accompaniments, prepared at your table

170 kn

Tatarski biftek
Pripremljen na klasičan način za Vašim stolom
The beef tartar
with it's classic condiments and a bit more, prepared at your table

185 kn

Cezar salata Zinfandel's
Pripremljena za Vašim stolom s jadranskim malim kozicama, velikom crnom kozicom
i dimljenim mediteranskim lignjama
The Zinfandel's Caesar salad
Prepared at your table with warm Adriatic prawns, black tiger shrimp and
Mediterranean smoked squid

220 kn

Štrukli Esplanade
Lagano zapečeni u slatkom vrhnju
The classic Štrukli Esplanade
Our Signature dish with lightly glazed cream

70 kn

S radošću ćemo ispuniti svaki Vaš zahtjev.
If You have any special requests, just ask – if we've got it, we'll do it.

PDV je uključen u cijene.
V.A.T. is included in the prices.

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.

Knjiga dojmova i žalbi nalazi se na recepciji.
The book of impressions and complaints is available at the reception desk.