

Le Bistro Esplanade

Chef Ana GRGIĆ TOMIĆ

Predjela

Salata od šparoga, pečena kozja skuta, kiselica, kvinoja [V, H, GF]	115 kn
Mladi krumpir, maslinovo ulje, Paški sir, špinat, poširano jaje, tartufi [V, H, GF]	135 kn
Tuna, alge, sok od krastavaca, domaća majoneza s mentom, potočarka [H]	155 kn
Domaći raviolo s divljim začinskim biljem, velouté od koprive, sirutka, maslinovo ulje [V, H]	115 kn
Školjke svetog Jakova, gel od maslinovog ulja, komorač kuhan u soku od naranče i šafrana [H, GF]	195 kn
Njoki od ljubičastog batata, umak s ikrom pastrve, ušećerena korica od limuna, ribani kozji sir [H]	95 kn
Ragu od sipe, krema od dimljene pečene paprike, usoljene masline, motar, domaći vinski ocat [H, GF]	155 kn
Usoljene srdele, pesto od peršina, crumble od kapara [H]	135 kn

Juhe • Rižoto

Krem juha od mlade mrkve, ušećerene mlade mrkve [H, V, GF]	55 kn
Zapečena luk juha	65 kn
Kremasti rižoto s kremom od pečenih rajčica i komorača, jadranske kozice, ulje od bosiljka [H, GF]	115 kn

Glavna jela

Lagano pečeni gof, karamelizirano mlado zelje, demi-glace od kostiju i gljiva [H, GF]	225 kn
File dimljenog romba, velouté od bijelog graha i korijandara, kelj [H, GF]	235 kn
Juneći biftek, karamelizirano povrće, mille feuille od krumpira i smeđeg maslaca [H, GF]	255 kn
Confit od mlade janjetine, artičoke kuhane u soku od začinskog bilja, pesto od medvedjeg luka [H, GF]	265 kn

Le Bistro klasici

Bečki odrezak, kremasti pire i lisnate salate [H]	160 kn
Tatarski biftek (180 g), pommes frites i začinjeni maslac [gluten free prepečenac po narudžbi!]	230 kn
Zapečeni štrukli Esplanade – specijalitet Hotela, priprema 25-30 min. [V, H]	85 kn
Dostupna opcija gluten free štrukli po narudžbi!	95 kn
Klasična Cezar salata s piletinom, krutoni od začinskog bilja [H]	120 kn

Prilozi

Pečeno povrće [GF, V, H]	45 kn
Sezonske salate [GF, V, H]	35 kn
Kremasti špinat [GF, V, H]	45 kn
Pire krumpir [GF, V, H]	35 kn

Deserti

Domaći sladoled od manga i kokosa, hrskavi kreker s kardamomom i kakaom, svježe maline, čips od kokosa [H, V, GF]	65 kn
Mille feuille s bijelom čokoladom i kremom od pitaje, prah od pitaje [H, V]	55 kn
Namelaka s mliječnom čokoladom, jagode, rabarbara, crumble od bazge [H, V, GF]	55 kn
Sočni biskvit od mrkve i naranče, krema od rikote i citrusa, prženi badem [H, V, GF]	65 kn
Topli čokoladni kolač sa svježim jagodama, krema od vanilije i mente [V, H]	65 kn

Dnevni menu

Tri slijeda jela po izboru chefa kuhinje, čaša vina kuće, kava ili čaj	215 kn
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Dnevni menu posluhuje se od 12 do 18 sati.

Preuzmite Kartu pića.

PDV je uključen u cijene.

Osobama mladim od 18 godina ne poslužujemo alkoholna pića i duhanske proizvode.

MENU IS SERVED DAILY BETWEEN 12 NOON AND 11 PM AT LE BISTRO ESPLANADE RESTAURANT AND TERRACE.

IF YOU HAVE ANY SPECIAL REQUESTS, JUST ASK - IF WE'VE GOT IT, WE'LL DO IT.

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.

TO MAKE ORDERING EASIER FOR THOSE WITH SPECIAL DIETARY NEEDS, GLUTEN-FREE (GF), VEGETARIAN (V) AND HALAL DISHES (H) ARE MARKED IN OUR MENU.

HOWEVER, IN ORDER TO FEEL COMPLETELY AT EASE, PLEASE EMPHASIZE YOUR NEEDS, EATING HABITS, ALLERGIES OR FOOD INTOLERANCE TO OUR STAFF WHEN ORDERING, TO FULLY ENJOY THE MEAL.



ESPLANADE
ZAGREB HOTEL

Le Bistro Esplanade

Mihanovićeve 1 · 10000 Zagreb · Hrvatska, T. 00 385 1 45 666 11 · F. 00 385 1 45 66 050, lebistro@esplanade.hr · www.lebistro.hr · www.esplanade.hr

Le Bistro Esplanade

Chef Ana GRGIĆ TOMIĆ

Appetizers

Asparagus salad, roasted goat curd, sorrel, quinoa [V, H, GF]	15 €*
Baby potatoes, olive oil, Pag island cheese, spinach, poached egg, truffles [V, H, GF]	18 €*
Tuna, seaweed, cucumber juice, homemade mayonnaise with mint, watercress [H]	19 €*
Homemade raviolo with wild herbs, nettle velouté, whey, olive oil [V, H]	14 €*
Scallops, olive oil gel, fennel cooked in orange and saffron juice [H, GF]	25 €*
Purple sweet potato gnocchi, trout caviar sauce, candied lemon zest, goat cheese [H]	31 €*
Cuttlefish ragout, smoked roasted pepper cream, salted olives, samphire, homemade wine vinegar [H, GF]	21 €*
Salted sardines, parsley pesto, caper crumble [H]	18 €*

Soups · Risotto

Baby carrot cream soup, candied baby carrots [H, V, GF]	7 €*
Gratinated onion soup [V]	7 €*
Creamy risotto with roasted tomato and fennel cream, Adriatic shrimp, basil oil [H, GF]	15 €*

Main Courses

Lightly roasted amberjack fish, caramelised baby cabbage, bone and mushroom demi-glace [H, GF]	27 €*
Smoked turbot fillet, white bean and cilantro velouté, kale [H, GF]	31 €*
Beef steak, caramelised vegetables, potato and brown butter mille feuille [GF, H]	34 €*
Baby lamb confit, artichokes cooked in herb juice, ramsons pesto [H, GF]	35 €*

Le Bistro Classics

Wiener Schnitzel, creamy mash and salad leaves [H]	21 €*
Steak tartare (180 g), pommes frites and seasoned butter [Gluten free bread available!]	31 €*
Gratinated Štrukli Esplanade – signature dish, 25-30 min. preparation [V, H] [Gluten free Štrukli available!]	11 €* 13 €*
Classic Caesar salad with chicken, herbs croutons [H]	16 €*

Side Dishes

Grilled vegetables [GF, V, H]	6 €*
Seasonal salads [GF, V, H]	5 €*
Creamy spinach [GF, V, H]	6 €*
Mashed potatoes [GF, V, H]	5 €*

Desserts

Homemade mango and coconut ice cream, crunchy cracker with cardamom and cocoa, fresh raspberries, coconut chips [H, V, GF]	9 €*
Mille feuille with white chocolate and dragon fruit cream, dragon fruit powder [H, V]	7 €*
Namelaka with milk chocolate, strawberries, rhubarb, elderberry crumble [H, V, GF]	7 €*
Juicy carrot and orange biscuit, ricotta and citrus cream, fried almonds [H, V, GF]	9 €*
Chocolate lava cake with fresh strawberries, vanilla and mint cream [V, H]	9 €*

Menu du Jour

Three-course meal per chef's choice, a glass of house wine, coffee or tea	29 €*
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Daily menu is served daily between 12 noon and 6 pm.

Browse through our Beverage List
V.A.T. is included in the prices.

*Prices in Euros (€) are informative only and actual price in Euros depends on foreign exchange rate at check-out date.

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

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