



# Le Bistro

Esplanade

## LE BISTRO FACT SHEET

### Facts

<b>Executive Chef:</b>	Ana Grgić
<b>Type:</b>	French
<b>Cuisine:</b>	French and Croatian, local specialties
<b>Seats:</b>	up to 45 guests inside, up to 60 guests on the terrace
<b>Culinary Certificates:</b>	Gluten Free, Halal
<b>Other features:</b>	Terrace, free wifi, press reader hot zone, QR code menus, À la carte menu on App
<b>Opening hours:</b>	Every day 9.00 – 23.00
<b>Serving:</b>	À la carte breakfast Lunch and Dinner – Menu du Jour, à la carte, promotional menus
<b>Specials:</b>	Esplanade Štrukli – signature dish Pastries Gourmet Collection Suitable for events (receptions, presentations, birthdays and other occasions)
<b>Contact:</b>	Le Bistro Esplanade Esplanade Zagreb Hotel Mihanovićeve 1, 10000 Zagreb, Croatia T. +385 1 45 666 11 lebistro@esplanade.hr www.lebistro.hr

### Short fact sheet text – About Le Bistro Esplanade

Since opening in 1986, Le Bistro immediately assumed an important place in the city's daily life. For decades, it has been offering guests typical bistro-style dishes, as well as the famous Esplanade *štrukli*. With its elegance, simplicity, and trendy offer, this at the same time stylish and traditional French bistro, located at the Esplanade Hotel, thrills not only local, but also foreign celebrities. The seasonal menus and specialties, a delicious breakfast with excellent coffee, appealing desserts, or a get-together over a glass of superb wine is sure to brighten your day. A laid-back day is made even more enjoyable with free super-fast wireless internet, a PressReader Hot Zone with more than 7,000 newspapers and magazines, a selection of dishes on your smartphone devices, and the delicious Esplanade gastronomic offer to go.

### A Trendy Edition of Seductive French Cuisine

Le Bistro is one of the traditional Zagreb places set up in the style of French bistros within the property of The Esplanade Zagreb Hotel. The place has a strong heritage and history as the city's culinary innovator.

Opened in 1986, as a small French type of restaurant, Le Bistro immediately took an important place in the everyday life of the capital. It was the first restaurant with the glass roof. Le Bistro hostesses were the first in town to wear silk uniforms. Also, Le Bistro was the first place where wine and champagne were served per glass. It is interesting that Le Bistro first served little chocolate with the coffee, and in 1989 Le Bistro was the first place in Croatia to celebrate Valentine's and to serve the famous Italian dessert tiramisu.

Renovated Le Bistro serves famous "Esplanade štrukli", and a selection of other local specialties along with the offer of typical French dishes like onion soup, quiche Lorraine etc. Le Bistro is continuing its tradition of culinary innovator in Zagreb, by creating

new concepts. Le Bistro daily serves sumptuous à la carte breakfast as well as delicious coffee, tea or hot chocolate, fresh orange juice, croissants or Danish with butter and jam.

Le Bistro serves selection of wine and sparkling wine by the glass. Sweet Le Bistro temptation includes daily selection of desserts freshly made by top pastry chefs. The gracious staff offers guests fine chocolate mousse, crème caramel, éclair or apple tart.

Balanced menu of this popular place connects Zagreb and Paris, making it ideal for daily meetings. Le Bistro's chic ambience was always part of everyday life in Zagreb. Pictures on the wall from the crazy 20s in Paris, remind guests of the warm atmosphere and lively moments of Paris bistros. Simple elegance is a basic concept of the place aiming at reviving the urban European tradition of going to bistros, where guests feel at ease.

### **Executive Chef Ana Grgić**

Hotel's Executive Chef **Ana Grgić** is in charge for superb cuisine prepared at the restaurant for more than eight years. She is talented and experienced chef. Ambition and the desire to learn have led Ana to the addresses of the most prestigious world restaurants carrying two Michelin stars, where she polished her culinary skills for some time under the leadership of famous chefs. Ana was also presented with a prestigious title of the Great Chef of Tomorrow by the Gault & Millau guide, as well as being presented into the Chaîne des Rôtisseurs, an International Association of Gastronomy where she was awarded with a prestigious title of Chef Rôtisseur and a silver medal and chain on orange ribbon edged in red with Rôtisseur insignia. Building up on the Esplanade tradition of the finest cuisine, this young chef is refreshing the local restaurant offer by connecting Zagreb with the Mediterranean and continental Europe. Le Bistro menu features delicious comfort meals created by season. Each dish is prepared with great care and sense of beauty.

At break time between business and personal commitments, Le Bistro offers peaceful oasis in which guests can enjoy on their own or with others. Delicious dishes prepared for the light daily pleasures and pleasant atmosphere are a getaway from everyday stress.

## **Štrukli - Signature dish at Le Bistro**

A traditional specialty from the Croatian Zagorje (the Region North of Zagreb, on the other side of the Medvednica mountain), born in the hilly landscapes covered in picturesque pastures and plough-fields, claimed it's undisputed as a part of the hotel's culinary offer from the very beginning.

Štrukli were prepared in this hotel for the first time back in 1951, when they became a part of the menu, and the Esplanade hotel kept this tradition ever since. Hence of the hotel and Štrukli cherish a very special, lasting relationship. The idea came from the hotel's chef desire to collect special and verified recipes from various Croatian regions.

Culinary experts recognized the value of national meals and their tradition, as it is most desirable invitation for the guests wanting to enjoy the local delicacies.

In the Art Deco interior of Le Bistro guests are welcomed by pleasant environment, perfect service and friendly personnel that blend the local specialties with those coming from other regions of the world.

Esplanade's delicious Štrukli advanced to the top of the offer thanks to their indisputable quality, the fact they are handmade, and the local tradition, making their way from village kitchens to elite restaurants.

The Štrukli pastry is pressed, filled with a fresh cottage cheese, folded and sorted in thin porcelain plates by hand.

Štrukli can be bought as well frozen in gift boxes.

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#### **ABOUT THE ESPLANADE ZAGREB HOTEL**

*The Esplanade Hotel, Zagreb's most prestigious hotel, was built in 1925 with the aim of providing superior accommodation and service to passengers of the Orient Express, which featured en-route between Paris - Istanbul. The Esplanade Hotel is one of the most elegant buildings in Zagreb, and since it first opened its doors, has been a place of key social events in the capital. The hotel offers guests unparalleled luxury and has always been a clear favourite in attracting celebrities to stay at the Esplanade. The impressive list of famous guests includes Josephine Baker, Charles Lindbergh, Leonid Brezhnev and many others. After the complete reconstruction, on 18th May 2004, the hotel reopens and has since emerged as a true star hotel in the region, as evidenced by the series of gained awards. These include the World Luxury Hotel Awards, Conde Nast Traveller Gold List and Readers' Choice Awards, Expedia Insiders' Select list, World Travel Awards together with many others.*

#### **Contact:**

**Sanda Sokol, PR & Marketing Manager**

T. +385 1 45 66 036, M. +385 91 47 666 47, E. Sanda.Sokol@esplanade.hr, www.esplanade.hr



**ESPLANADE**  
ZAGREB HOTEL

Mihanovićevo 1 10 000 Zagreb Croatia  
T. +385 (0)1 45 66 666 F. +385 (0)1 45 66 050 Info@Esplanade.hr  
www.esplanade.hr