

BERRYLICIOUS

Moments

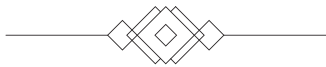


Lokalno i svježe iz okolice Zagreba

Uživajte u primamljivim slasticama i kreativnim koktelima s dodatkom svježih, sočnih jagoda iz lokalnog uzgoja.

Local and fresh, from Zagreb surroundings

Indulge in delicious sweets and creative cocktails made of fresh, juicy and locally grown strawberries.



KOKTELI · COCKTAILS

Vjenceslav Madić – Master Kishoni

STRAWBERRY FIZZ

Broker's Strawberry Gin, Cordial Timur Berry, Creole bitter, pink grapefruit soda

Okusi jagode isprepliću se s voćnim paprom i svježinom crvenog grejpa. Blago gaziran, bez dodanih šećera, idealno je osvježenje i odlično se slaže uz male zalogaje.

Strawberry flavours intertwined with fruity pepper and the freshness of red grapefruit. Mildly carbonated and without added sugar, it serves as an ideal refreshment and pairs wonderfully with small bites.

12.50 €

STRAWBERRY NEGRONI

Old Pilot's Strawberry Gin, Campari, Vermouth Rosso

Punog i bogatog okusa ovaj koktel će vas osvojiti na prvu. Ako ste ljubitelj Negroni koktela, tada je ovaj "twist" na bezvremenski klasik idealan za kušanje nečeg novog.

Thanks to its full and rich flavour, this cocktail is love at first taste. If you are a fan of Negroni cocktails, this twist on a timeless classic is perfect if you are in the mood to try something new.

12.50 €

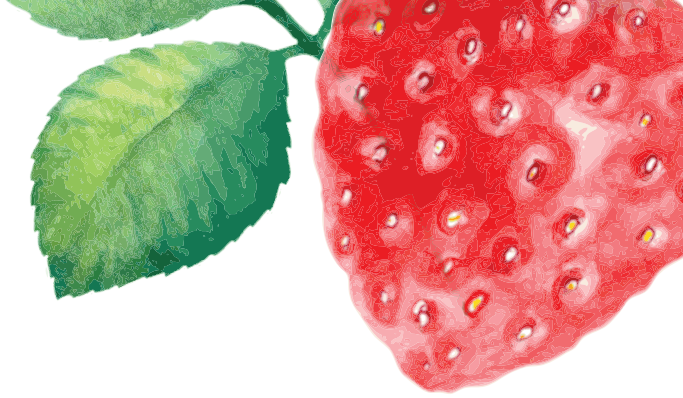
SPRING SPRITZZ

Strawberry purée, Broker's Strawberry Gin, lime juice, Villa Sandi Rosé Prosecco

Fenomenalan osvježavajući spritz u kojem se isprepliče pregršt svježih voćnih okusa uz dodir perla Rosé Prosecca, kojeg prati dugi ukusan završetak jagoda.

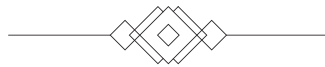
A fantastic refreshing spritz where an array of fresh fruity flavours come together with a touch of Rosé Prosecco, followed by a lingering delicious strawberry finish.

12.50 €



SLASTICE · SWEETS

Pastry Chef Mirjana ŠPOLJAR & Team



Šnenokle s kremom od vanilije, karamelizirane jagode, svježe jagode,
korica limuna

Floating island with vanilla cream, caramelised strawberries,
fresh strawberries, lemon zest

5.50 €

Topli *cobbler* od jagoda, sladoled od kokosa, hrskavi kokos, jagode

Warm strawberry cobbler, coconut ice cream,
crunchy coconut, strawberries

6 €

Tart s bademom, krema od šampanjca, svježe jagode, menta

Almond tart, champagne cream, fresh strawberries, mint

7 €

Kolač od skute, sorbeto od jagoda, skuta od jagoda i hibiskusa,
svježe jagode

Curd cake, strawberry sorbet, strawberry and hibiscus curd,
fresh strawberries

6.50 €

Madeleines od jagoda, krema od limuna, pesto od badema i bosiljka,
svježe jagode

Strawberry madeleines, lemon cream, almond and basil pesto,
fresh strawberries

6.50 €

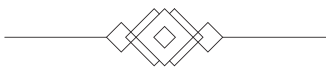
Svježe jagode s tučenim vrhnjem

Fresh strawberries with whipped cream

6 €

Limited edition

POPODNEVNI ČAJ S JAGODAMA AFTERNOON TEA AND STRAWBERRIES



Izbor iz selekcije aromatičnih Ronnefeldt čajeva za dvoje.
Choice of aromatic Ronnefeldt tea selection, for two.

ZALOGAJI I SLASTICE POSLUŽENI NA ETAŽERU
SNACKS & SWEETS SERVED ON TIER STAND

Pečeni *Brie* sir s bademima, tartar od jagoda i celera, bosiljak
Roasted Brie cheese with almonds, strawberry and celery tartare, basil

Hrskava tortica s *mousseom* od šparoga, gel od jagoda,
korica limuna, *carpaccio* od šparoga

Crispy tart with asparagus mousse, strawberry gel, lemon zest,
asparagus carpaccio

Burrata, marinirane rajčice, fermentirane jagode
Burrata, marinated tomatoes, fermented strawberries

Crème brûlée sa šampanjcem i jagodama
Crème brûlée with champagne and strawberries

Lemon curd tartlet, svježe jagode, menta
Lemon curd tartlet, fresh strawberries, mint

Brownie s tamnom čokoladom i *ganacheom* od jagoda
Brownie with dark chocolate and strawberry ganache

Red velvet, krema od *ricote* s narančom, gel od jagoda
Red velvet, ricotta cream with orange, strawberry gel

Jagode u čokoladi
Strawberries in chocolate

40 €

Popodnevni čaj za dvoje poslužuje se svaki dan od 12 do 18,30 sati. Vrijeme pripreme otprilike 30 min.
Afternoon tea for two is served every day from 12 noon until 6,30 pm. Preparation time approx. 30 min.

PDV je uključen u cijene. Osobama mlađim od 18 godina ne poslužujemo alkoholna pića i duhan.
VAT is included in the prices. Please note that we do not serve any alcoholic beverages or tobacco products to guests under the age of 18.

ESPLANADE 1925

LOUNGE & COCKTAIL BAR

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