



*February Flavours
of Love*

Kokteli s potpisom • Signature cocktails

Vjenceslav Madić – Master Kishoni



Love Treasure

Mezcal Montelobos, Grand Marnier, Campari, sirup od slane karamele, svježi sok od crvenog grejpa

Poseban ritual serviranja ovog koktela sigurno će vas oduševiti osobito kada otkrijete blago skriveno u njegovoj „škrinji“. Bogat i profinjen, s nježnim notama dima, karamele i citrusnog voća koje se isprepliću u savršenoj harmoniji svakog gutljaja.

Mezcal Montelobos, Grand Marnier, Campari, salted caramel syrup, fresh red grapefruit juice

The unique serving ritual of this cocktail is sure to delight especially when you discover the hidden treasure inside its "chest." Rich and refined, it reveals delicate notes of smoke, caramel, and citrus fruit, woven together in perfect harmony with every sip.

12.00 €

Herc As

Rum Legendario Ronse, pire od jagode, Italicus Rosolio, bitter od šljive, Prosecco Villa Sandi

Pjenušav i zavodljiv — ovaj koktel donosi savršenu kombinaciju nježnog kubanskog ruma i svježih jagoda, oplemenjenih cvjetnom aromom bergamota i laganom pjenušavošću Prosecca. Svaki gutljaj priča svoju romantičnu priču.

Legendario Ronse Rum, strawberry purée, Italicus Rosolio, plum bitters, Prosecco Villa Sandi

Sparkling and seductive, this cocktail offers a perfect balance of smooth Cuban rum and fresh strawberries, enhanced by the floral aroma of bergamot and the light effervescence of Prosecco. Every sip tells its own romantic story.

12.00 €

Red Roses

Pink Broker's Gin, liker od bazge, Paragon Rue Berry, Peychaud's bitter, soda od ružičaste limunade

ABV koktel (s nižim udjelom alkohola) nježnog i cvjetnog karaktera. Spoj ruže, bazge i blagog džina stvara izuzetno pitak napitak u kojem se može uživati u bilo koje doba dana — lagan, aromatičan i izrazito elegantan.

Pink Broker's Gin, elderflower liqueur, Paragon Rue Berry, Peychaud's bitters, rose lemonade soda

ABV (low-alcohol-by-volume) cocktail with a delicate, floral character. A refined blend of rose, elderflower, and gentle gin creates an exceptionally drinkable cocktail, perfect for any time of day — light, aromatic, and effortlessly elegant.

12.00 €

Love birds

Popodnevni čaj za dvoje · Afternoon Tea for Two

Chef Ana Grgić Tomić

*Izbor slanih zalogaja i slastica posluženih na etažeru, uz dva čaja
po izboru poslužena u čajniku.*

Poslužuje se svaki dan u terminu od 12:30 – 18:30 sati.

*A selection of savory bites and sweet treats served on a tiered
stand, accompanied by two teas of your choice served in a teapot.
Served every day from 12:30 PM to 6:30 PM.*



Slani zalogaji · Savory bites

Panna cotta od paškog sira, žele od cikle, crumble od pršuta
Pag island panna cotta cheese, beetroot jelly, prosciutto crumble

Mousse od gušćje jetre, biskvit od mrkve i badema, svježa malina
Foie gras mousse, carrot and almond sponge, fresh raspberry

Tartar od dimljenog lososa, ikra pastrve, krema od vrhnja i citrusa
Smoked salmon tartare, trout roe, cream and citrus dressing

Slastice · Sweets

Choux s vanilijom i brusnicom
Vanilla and cranberry choux

Kuglice od kokosa
Coconut truffles

Kocka od badema i tonke
Almond and tonka bean cube

Sfera od mlječne čokolade
Milk chocolate sphere

Kocka od maka i višnje
Poppy seed and sour cherry cube

Čokoladni tart s curdom od maline i namelakom od tamne čokolade
Chocolate tart with raspberry curd and dark chocolate namelaka

Žele od maline
Raspberry jelly

45.00 €

Cijena za dvoje · Price for two

PDV je uključen u cijene.
The prices include VAT.
Ne poslužujemo alkohol i duhanske proizvode
osobama mlađim od 18 godina.
We don't serve alcohol and tobacco products to
guests under 18 years of age.



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