

LOVELY BUFFET MENUS
FOR CHRISTMAS CELEBRATIONS

2009



THE
Regent

ESPLANADE ZAGREB

PROMENADE ADVENT

310 kuna

FROM THE SEA

Smoked swordfish, poached oranges and valeriana
Cured salmon and mascapone ballontines
Pressed octopus
Adriatic prawn cocktail

FROM THE LAND

Guinea fowl and apricot roulade, parsnip crisps and pickled walnuts
Rucola, parmigiano and roasted garlic
Tomatoes, mozzarella and basil
Spinach, brie and poached grapes
Grilled vegetables with rosemary and thyme
An array of the finest cuts and cured meats

NATURAL SALADS

Raddichio, romaine lettuce, tomatoes, carrot shavings, cucumbers and bell peppers

SOUP AND ŠTRUKLI

Cream of roasted carrots and orange
Esplanade Štrukli

MAIN COURSES FROM THE THEATRE

Parmesan crusted seabream, balsamic shallots and oxtail essence
Braised beef, with shallots, red wine flavoured with truffles and
sided with a polenta and rosemary flan
Pot roasted pork, smoked apples and juniper essence
Potatoes dauphinoise
Creamed sweet potatoes with caraway
Brussel sprouts with preserved lemon and thyme

FROM THE DESSERT COUNTER

Traditional Christmas cookies
Cherry cheese cake
Panettone
Warm apple strudel with vanilla cream
Dark chocolate bavaroise
Fresh fruit salad



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CHRISTMAS PROMENADE

360 kuna

FROM THE SEA

Beetroot preserved and cured salmon with dill muffins
Adriatic langoustine cocktail
Sashimi of tuna
Cured swordfish with poached pomelo
Pressed octopus carpaccio
Smoked salmon and mascarpone

FROM THE LAND

Tomato, mozzarella and rucola
Gazpacho bottles
San Marzano tomatoes and feta
Pickled soya sprouts with coriander pesto
Roasted bell peppers with rosemary and fennel seeds
Dalmation air dried ham, Slavonian sausage, hay baked ham, Samobor Salamis
Chicken and poached green tea roulade

NATURAL SALADS

Cherry tomatoes, rucola, gem lettuce, cucumbers, fennel shavings, carrots and ravanell

THE HEAD WAITER'S STATION

Beef steak tartar
Ceasar salad

SOUP AND ŠTRUKLI

Cream of young fennel and leek
Esplanade Štrukli

MAIN COURSE FROM THE THEATER

Gnocchi with black olives, tomatoes and rucola pesto
Tapenade crusted grouper, roasted fennel and sauce vierge
Braised rabbit
Slow roasted rib of beef, yorkshire pudding and onion gravy

FROM THE CARVING

Rack of lamb, lemon jus, roasted potatoes and baked tomatoes

THE DESSERTS

An array of pasry specials by our pastry chef



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ESPLANADE ZAGREB

ST. STEPHEN PROMENADE

450 kuna

FROM THE SEA

Sushi with Adriatic langoustines and salmon
Dalmation mussels and zucchini terrine
Octopus and bitter olive cocktail
Marinated calamari with fleur de sel, preserved lemon and thyme
Home smoked kiwi mussels with sweet and sour tomatoes
Smoked tuna with bitter chocolate oil

FROM THE LAND

Tomatoes, mozzarella and valeriana
Strawberry and cracked pepper gazpacho
Pineapple, pumpkin seeds pumpkin and pumpkin seed oil
Grilled aubergines with roasted garlic and rucola
Roasted bell peppers with rosemary and fennel seeds
Dalmation air dried ham, Slavonian sausage, hay baked ham, Samobor Salamis
Chicken and green tea poached prune roulade

NATURAL SALADS

Cherry tomatoes, rucola, gem lettuce, cucumbers, fennel shavings, carrots and ravanell

THE HEAD WAITER'S STATION

Beef steak tartar
Ceasar salad

SOUP AND ŠTRUKLI

Cream vegetables with goats cheese and truffles
Esplanade Štrukli

MAIN COURSE FROM THE THEATER

Penne tossed in cepe mushrooms, shallots and red wine cream
Mussels cooked in cream, rosemary and garlic
Parmesan crusted seabass, grilled zucchini and balsamic essence
Blanquette of veal with parsley gnocchi
Hay roasted rack of pork, roasted apples and cider gravy

FROM THE CARVING

Beef saddle, onion gravy and warm onion bread

THE DESSERTS

An array of pasry specials by our pastry chef

