

ZIMA 2009./10.
À la carte jelovnik

WINTER 2009/10
À la carte Menu



ZINFANDEL'S RESTAURANT

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PREDJELA APPETIZERS

Školjke sv. Jakova

Carpaccio s kavom, wasabi, terrinea s ananasom i listovi salata

Scallops

Carpaccio with ground coffee, wasabi, pineapple terrine and leaves

Burrata i rajčica

Burrata, "kuglasta" rajčica, ukuhana pečena rajčica s pastilama od bosiljka i ekstrakt rajčice

Burrata and a tomato

Torn burrata, spherical tomatoes, roasted tomato conserve with basil pastilles and a tomato essence

Guščja jetra

Pečena guščja jetra, ballotine od šumskog goluba, krema od pastirnjaka i pithivier s lukom

Foie gras

A piece of foie gras, a ballotine of wood pigeon, parsnip cream and an onion pithivier

Capelli

Capelli s medom, mascarpone sirom i orasima, prešana svinjska potrbušina, krema od celera

Capelli

Honey, mascarpone and walnut capelli, pressed young pig belly, celery cream

Rižoto

Kozji sir s moštom od crvenog grožđa na dva načina, rižoto i custard

Risotto

Grape must-crusted goats' cheese risotto with its own custard



JUHE SOUPS

Plodovi jeseni

Krem juha od kestena, praline s kestenom

Autumn pickings

A French press of chestnuts, chestnut praline

Ljubičasti luk

Krem juha s komadićima ljubičastog luka, Ožujsko pivo i domaći cheddar

Red onions

Red onion cream with pieces, Ožujsko and farm house cheddar

Divljač

Consommé od fazana i prepelice, mozaik od iznutrica i brusnica

Game

Pheasant and quail consommé, cranberry and giblelet mosaic



IZ MORA FROM THE SEA

Bakalar, svinjetina i škampi

File bakalara iz Sjevernog mora pečen u maslinovom ulju i majčinoj dušici, prešana svinjska vratina, škampi, jabuke dauphinnoise

Cod, pig and langoustines

North sea cod loin roasted in olive oil and thyme, pressed young pig neck, langoustines, apple dauphinnoise

Orada

Lagano pečeni file sa sokom cikle, krvavice, crème fraîche i drobljeni grašak s moždinom
Sea bream

Beetroot preserved and slow cooked, black pudding, crème fraîche and crushed peas with bone marrow

Grdobina

File grdobine s masala začinima, mrkva thoran, ekstrakt zelenog curryja i ekstrakt kokosa
Monkfish

Loin of monkfish masala, carrot thoran, green curry essence, coconut essence

Svježa jadranska riba

The morning's best landing of fresh fish from the Adriatic coast

Po tržišnoj cijeni

Market Price



MESNA JELA FROM THE LAND

Juneća pisanica iz Zagorja

Dimljeni biftek, pire od vrganja, terrinea od kestena i krušaka, toffee mrkva s kuminom

Zagorje beef tenderloin

Smoked, cèpe purée, chestnut and pear terrine, carrots with cumin and toffee

Divlja patka

Prsa divlje patke, prokulice i talijanski pršut, bijeli istarski tartufi, prah naranče i vrganja

Mallard

Loin of mallard, brussel sprouts with Italian ham nage, white Istrian truffle,

orange and porcini ashes.

Vratina Charolais junetine

Zinfandelov burger od odležale francuske junetine, glazirani mali ramstek, tartufi,

béarnaise s tartufima i pasta od crvenog luka

Charolais Beef neck

Zinfandel's classic aged French beef burger, glazed saddle meat, truffles,

truffle béarnaise and red onion paste

Divlja svinja

Marinirana dva dana, cikla i ugljen od sladića, čičoke

Wild boar

Marinated for 48hours, beetroot and liquorice charcoal, Jerusalem artichokes

Boje

Plavi krumpir, frittata, zlatni pire od mrkve, pjena s medom i klice poriluka

Colours

Violet potatoes, frittata, golden carrot purée, honey foam and leek germs



KLASICI THE CLASSICS

Tatarski biftek
Pripremljen na klasičan način za Vašim stolom
The beef tartar
with it's classic condiments and a bit more, prepared at your table 185 kuna

Cezar salata Zinfandel's
Pripremljena za Vašim stolom s jadranskim malim kozicama, velikom crnom kozicom
i dimljenim mediteranskim lignjama
The Zinfandel's Caeser salad
Prepared at your table with warm Adriatic prawns, black tiger shrimp and
Meditteranean smoked squid 155 kuna

Štrukli Esplanade
Lagano zapečeni u slatkom vrhnju
The classic Štrukli Esplanade
Our Signature dish with lightly glazed cream 70 kuna

Istarski fuži
U kremastom umaku od bijelih tartufa iz Buzeta, listići tartufa
The traditional Istrian Fuži pasta
With white Istrian truffle cream from Buzet and its shavings 130 kuna

Patka
Tradicionalno pečena i poslužena s mlincima,
pirjanim crvenim kupusom i umakom od pečenja
Duck - the classic recipe
Traditional roasted, served with stewed red cabbage, mlinci and it's own juices 165 kuna

28 dana odležani juneći ramstek iz Zagorja
S roštilja, rukola, rajčica, istarski tartufi i lučice u balzamik
28 days aged Zagorje beef saddle
Grilled with rucola leaves, tomatoes, Istrian truffles and balsamic shallots 165 kuna



DESERTI

DESSERTS

Čokolada

Topli tekući čokoladni kolač , cornetto sa sladoledom od bijele čokolade

Chocolate

The warm and liquid chocolate cake sided with a white chocolate ice cream cornetto

P&P

Topla torta od pastirnjaka, sladoled od passion fruita i ananasa

P&P

A warm parsnip tart, with passion fruit and pineapple ice cream

Klasična baba s rumom

Natopljena odležanim rumom, džem s kestenima, salata od naranče i vanilije

The classic rum baba

Soaked in old vintage rum, chestnut jam and an orange and vanilla salad

Kruške

Tatin torta, terrinea sa orasima i granite

Pears

Tarte tatin, terrine with walnuts and granite

Posljednje bobice

Hrskavi kolač s bobičastim voćem i cornflakesom, smoothie s bobičastim voćem i čaj od sušenih listića bobičastog voća

The last berries

A berry crumble with cornflakes, a berry smoothie and a berry leaf tea on the side

Izbor najboljih hrvatskih sireva s domaćim marmeladama, chutneyjima i ukuhanim voćem

A selection of the best domestic cheeses with home made marmalades, chutneys and conserves