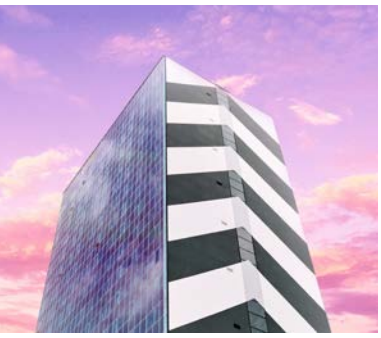
ZONAR ZAGREB



The Earth never stops moving, neither should you.

ZAGRIJAVANJE ZA 2026. / GET READY FOR 2026

31/12/2025, "ZONAR HOTEL – ZAGREB", 20.00 H

Raskošna buffet večera ususret 2026. /
A lavish buffet dinner on the eve of 2026

NYE

ZAGRIJAVANJE ZA NOVU 2026.

POČETAK

Tanko rezani roastbeef,
džem od pečene paprike i paljena skuta,
dehidrirani žumanjak, aceto dressing

Pašteta od pilećih jetrica,
sourdough crostin, gel od višanja, cvijet soli

Domaća šunka u kruhu,
svježe ribani hren i krem sir

Istarski pršut rezan sa stalka

Hladno dimljena pačja prsa,
chutney od naranče, čvarci od patke

UGAO SIREVA
Kolan, Gruyere, Buratta, Gorgonzola, Veli Jože, Caprottino u maslinovom ulju, izbor domaćih komplementarnih marmelada, suho voće i izbor kruha

Losos terina
krem sir s vlascem i paljenim limunom

Salata od hobotnice,
krumpir, ocat, domeće sušene rajčice, svježi peršin

Hladna plata od plodova mora,
confitirani repovi kozica, dimljene dagnje, prženi gavuni i lignji, krema pečenog komorača, marinirani komorač, dressing od limuna

Hummus, baba ghanoush & guacamole
pečeni pita kruh

Carpaccio pečenog celera i žute cikle,
tostirani orasi, krema od gorgonzole, segmenti od naranče

Izbor svježih salata i dressinga

Izbor kruha i peciva

GLAVNA JELA

Sarma i pire krumpir

Prešana janjetina,
glazirana janjećim jusom, konfitirani krumpiri u janjećoj masti

Dry-aged Tomahawk,
carving station sa selekcijom umaka:
Bearnaise, zeleni papar, Steak Diane

Mesarova porchetta,
glazirana mrkva i prokulice s medom i kestenima, umak od goruščice

Piletina Spatchcock,
dauphinoise s Granny Smith jabukom, pileći jus

Pastirska pita s janjetinom i junetinom

Zagorska patka, domaći mlinci

Brancin pečen u soli

Grill kozice,
ratatouille i kremasta Mascarpone palenta

Klasični rižoto Milanese

Povrtni curry s cvjetačom i slanutkom,
basmati riža

DESERTI

Domaće knedle sa šljivama i krema Anglaise

Crème brûlée od pečene buće,
toulis od sjemenki buće i ulja

Mont Blanc od kestena

Tart tatin od jabuka,
tučeno vrhnje s vanilijom

Financieri s bademina

Čokoladni brownie s namelakom od whiskey karamele i bijele čokolade

Mini babke od cimeta

Domaće samoborske kremšnite

Božićni raspucanci

PAKET PIĆA

PJENUŠAVA DOBRODOŠLICA:
Čaša prosecca 0,1 l

Prirodna i mineralna voda

Gazirani sokovi:
Coca-Cola Zero, Fanta, Sprite, Tonic Water

Negazirani sokovi:
naranča, jabuka, ananas, brusnica

Kvalitetno hrvatsko bijelo vino

Kvalitetno hrvatsko crveno vino

Pivo: Ožujsko

Izbor domaćih žestokih pića:
Aura Divlja jabuka, Aura Divlja kruška, Viljamovka, Medica

Kokteli:
Aperol spritz, Hugo spritz, Limoncello spritz

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MAISTRA City Vibes

WARMING UP FOR THE NEW 2026

THE BEGINNING

Thinly sliced roast beef,
roasted pepper jam, burnt curd, cured egg yolk, aceto dressing

Chicken liver parfait,
sourdough crostini, sour cherry gel, fleur de sel

Homemade cured ham in bread,
freshly grated horseradish and cream cheese spread

Istrian prosciutto hand-cut

Cold-smoked duck breast,
orange chutney, crispy duck cracklings

CHEESE CORNER
Kolan Pag, Buratta, Gorgonzola, Veli Jože, Caprottino marinated in olive oil, served with complementary jams, dried fruits and bread selection

Cold smoked salmon terrine,
cream cheese with chives and dill, burnt lemon zest

Octopus salad,
potatoes, red wine vinegar, homemade dried tomatoes, fresh parsley

Seafood platter,
confit prawns, smoked mussels, fried squid and sand smelt, roasted fennel cream, marinated fresh fennel, lemon dressing

Hummus, baba ghanoush, guacamole,
served with homemade pita bread

Roasted celeriac and beetroot carpaccio,
toasted walnuts and Gorgonzola cream, orange segments

Fresh salad and dressing bar

Selection of bread and pastries

MAIN DISHES

Traditional Sarma with mashed potatoes

Pressed lamb belly,
glazed with lamb jus, confit potatoes

Dry-aged Tomahawk steak,
carving station with selection of sauces:
Bearnaise, green pepper sauce, Steak Diane sauce

Our Butcher's Porchetta,
glazed carrots and brussel sprouts with honey and chestnuts, mustard sauce

Spatchcock chicken,
dauphinoise potato with Granny Smith apple, chicken jus

Classic shepherd's pie, made with lamb and beef

Zagorje roasted duck, served with homemade mlinci (traditional flat pasta)

Seabass baked in salt crust

Grilled prawns,
ratatouille and creamy mascarpone polenta

Classical risotto Milanese

Vegetable curry with cauliflower and chickpeas, served with steamed basmati rice

DESSERTS

Homemade plum dumplings with creme Anglaise

Pumpkin crème brûlée,
tuiles with pumpkin seeds and oil

Chestnut Mont Blanc

Apple tarte tatin, vanilla whipped cream

Almond financier cakes

Dark chocolate brownie with whiskey caramel and white chocolate namelaka

Mini cinnamon babkas

Samobor cream slices

Christmas chocolate crinkles

DRINKS PACKAGE

SPARKLING WELCOME:
Glass of Prosecco 0.1 l

Still and sparkling water

Carbonated soft drinks:
Coca-Cola Zero, Fanta, Sprite, Tonic Water

Non-carbonated soft drinks:
orange, apple, pineapple, cranberry

Quality Croatian white wine

Quality Croatian red wine

Beer: Ožujsko

Selection of Domestic Spirits:
Wild Apple Aura, Wild Pear Aura,
Williams Pear Brandy, Honey Liqueur

Cocktails:
Aperol spritz, Hugo spritz, Limoncello spritz

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