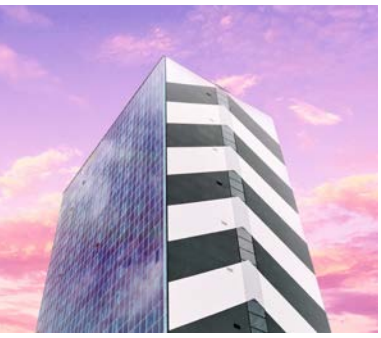
ZONAR ZAGREB



The Earth never
stops moving,
neither should you.








ZAGRIJAVANJE ZA 2027. / GET READY FOR 2027

31/12/2026, "ZONAR HOTEL – ZAGREB", 20.00 H

Raskošna buffet večera ususret 2027. /
A lavish buffet dinner on the eve of 2027

NYE

ZONAR ZAGREB

ZAGRIJAVANJE ZA NOVU 2027.

POČETAK

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

Terina od kunića
sourdough crostini, gel od višanja kuhanih u crnom vinu, cvijet soli

Domaća šunka u kruhu
svježe ribani hren i krem sir

Berkel deli station - rezano pred vama
pršut, mortadela, bresaola
DODACI: focaccia, pesto genovese, umak od pečenih paprika, dimljena majoneza

Hladno dimljena pačja prsa
Chutney od naranče, čvarci od patke

KUTAK SIREVA
Kolan, Gruyère, burrata, Gorgonzola, Veli Jože, Caprottino u maslinovom ulju, izbor domaćih komplementarnih marmelada, suho voće i izbor kruhova

STANICA S TRI VRSTE LOSOSA
mozaik lososa, dimljeni losos, gravlax losos
DODACI UZ LOSOS: vrhnje s vlascem; senf s limunom, koprom i medom; drobljeni avokado s limetom i čilijem; chimichurri; ponzu maslac

Fritto misto od plodova mora
konfitirani repovi kozica, dimljene dagnje, prženi gavuni i lignje, krema od pečenog komorača, marinirani komorač, dressing od limuna

Veganska Waldorf salata
veganska majoneza, stabljikasti celer, hrskavi orasi i Granny Smith jabuka, dressing od jabuke

Hummus, baba ghanoush i guacamole
Ukiseljeno zimsko povrće, pečeni pita kruh

Izbor svježih salata i dressinga

Izbor kruha i peciva

GLAVNA JELA

Sarma i pire krumpir

Pirjana janjeća koljenica
glazirana janjećim jusom, konfitirani krumpiri u janjećoj masti

Dry-aged Tomahawk tagliata
focaccia, rikola, tanko rezani parmezan i aceto dressing
CARVING STATION SA SELEKCIJOM UMAKA:
Béarnaise, zeleni papar, Steak Diane

Mliječni odojak
glazirana mrkva i prokulice s medom i kestenima, umak od gorušice, pancete i jabuka

Spatchcock piletina iz Mibrase
Dauphinoise od krumpira i pastrnjaka, pileći jus

Zagorska purica i domaći mlinci

Zubatac pečen u soli

Brodet
kozice, škrpina, grdobina, dagnje i kremasta Mascarpone palenta

Teleći cannelloni
sporo pečena i vučena teletina, Béchamel umak i šalša od ukuhanih rajčica

Povrtni curry s cvjetačom i slanutkom
basmati riža (vegetarijansko/vegansko)

Rižoto stanica
rižoto od vrganja, krema od pecorina

DESERTI

Domaće knedle sa šljivama
Crème anglaise

Cheesecake od pečene buče
crumble od sjemenki buče i bučinog ulja

Mont Blanc od kestena

Tarte tatin od jabuka
tučeno vrhnje s vanilijom

Novogodišnja dekadentna čokoladna torta
mousse od tamne čokolade

Mini babke s lješnjakom i cimetom

Domaće samoborske kremšnite

Božićni raspucanci

Domaći vučeni štrukli

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

NYE

WARMING UP FOR THE NEW 2027

THE BEGINNING

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

Rabbit liver terrine
sourdough crostini, sour cherry gel cooked in red wine, fleur de sel

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

Berkel deli station - sliced in front of you
prosciutto, mortadella, bresaola
CONDIMENTS: focaccia, pesto Genovese, roasted pepper sauce, smoked mayonnaise

Cold-smoked duck breast
orange chutney, crispy duck cracklings

CHEESE CORNER

Kolan cheese, Gruyère, burrata, Gorgonzola, Veli Jože, Caprottino marinated in olive oil, complementary homemade jams, dried fruits and a selection of breads

THREE-SALMON STATION

salmon mosaic, smoked salmon, salmon gravlax
SALMON CONDIMENTS: chive crème fraîche; mustard with lemon, dill and honey; crushed avocado with lime and chilli; chimichurri; ponzu butter

Seafood fritto misto
confit prawn tails, smoked mussels, fried sand smelt and squid, roasted fennel cream, marinated fennel, lemon dressing

Vegan Waldorf salad
vegan mayonnaise, celery, crunchy walnuts and Granny Smith apple, apple dressing

Hummus, baba ghanoush and guacamole
our pickled winter vegetables, baked pita bread

Fresh salad and dressing bar

Selection of breads and pastries

MAIN DISHES

Traditional Sarma with mashed potatoes

Braised lamb shank
glazed with lamb jus, confit potatoes in lamb fat

Dry-aged Tomahawk steak tagliata
focaccia, arugula, thinly sliced Parmesan and aceto dressing
CARVING STATION WITH A SELECTION OF SAUCES:
Béarnaise, green pepper, Steak Diane

Suckling pig
glazed carrots and Brussels sprouts with honey and chestnuts, mustard, pancetta and apple sauce

Spatchcock chicken from the Mibrasa oven
potato and parsnip dauphinoise, chicken jus

Zagorje roasted turkey with homemade mlinci

Dentex baked in a salt crust

Classic brodetto
prawns, scorpionfish, monkfish, mussels and creamy Mascarpone polenta

Veal cannelloni
slow-braised pulled veal, Béchamel sauce and slowly simmered tomato sauce

Vegetable curry with cauliflower and chickpeas
steamed basmati rice (vegetarian/vegan)

Live risotto station
porcini risotto, Pecorino cream

DESSERTS

Homemade plum dumplings
Crème anglaise

Roasted pumpkin cheesecake
pumpkin seed and pumpkin oil crumble

Chestnut Mont Blanc

Apple tarte tatin
vanilla whipped cream

Decadent New Year's chocolate cake
dark chocolate mousse

Mini hazelnut and cinnamon babkas

Homemade Samobor custard slices

Christmas chocolate crinkles

Homemade hand-pulled štrukli

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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