

CHAINE DES ROTISSEURS - BAILLIAGE DE CROATIE - HRVATSKO GASTRONOMSKO UDRŽENJE

***Esplanade Zagreb Hotel***

**SVEČANOST OSNIVANJA – PRVI CHAPITRE – 21. STUDENI 2018.**

**DVORANA ISTAMBUL, 18,30**

***Cocktail menu***

*Panna cotta od Paškog sira, crumble od cvaraka*

*Pag Island cheese panna cotta, pork rind crumble*

*Hrskava palenta, Drniški pršut*

*Crunchy polenta, traditional Drnis prosciutto*

*Kroket od krvavica, dimljeni domaci jogurt*

*Black pudding croquette, homemade smoked yoghurt*

***rakija***

**GALA VEČERA - SMARAGDNA DVORAN HOTELA ESPLANADE, 20h**

***Welcome - Barely Legal N/V Brut Nature Matošević***

***Couvert***

*Izbor peciva*

*Pastry selection*

*Pjenasti maslac sa ruzmarinom*

*Foamy butter with rosemary*

*Svinjska mast sa przenim lukom*

*Pork fat with fried onions*

***Gala menu***

*Terina od hobotnice, blok od rajčice, susene masline, gel od rikole i maslinovog ulja*

*Octopus terrine, tomato block, dried olives, arugula and olive oil gel*

***Maximo Oro, cuvee graševine i chardonnaya, 2016.,KUTJEVO***

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*Hrskava tortica sa vrganjima I tartufima, crumble od skute*  
*Crunchy tartlet with porcini mushrooms and truffles, curd crumble*

***Bijeli couvee, 2105.,Boškinac, Novalja, Pag***

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*Krem juha od celera, kroket od paškog sira i muskatnog orascica*  
*Celery cream soup, Pag island cheese and nutmeg croquet*

***Sauvignon, 2015, Korak, Plešivica***

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*Obrazi od crne svinje, krumpir, karamelizirani luk, umak od porta*  
*Black Slavonian pig cheeks, potatoes, caramelized onion, Port wine sauce*

***Medvjedica, plavac mali, 2013., Duboković, Jelsa, Hvar***

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*Mousse od oraha I tamne čokolade, usecereni orah*  
*Dark chocolate and walnut mousse, candied walnuts*

***Tasel, 2015., Clai, Krasica (Buje)***

***Chef, Ana Grgić - Conseiller Culinaire***

*WINE PAIRING (članovi / memebers Bailliage de Croatie)*