HLADNA PREDJELA
COLD APPETIZERS

Steak Tartare

Ručno kosani biftek s maslacem, domaćim pomfritom i sourdough kruhom
Hand-chopped beef fillet served with butter, triple-cooked fries and sourdough bread

25 €

Pâté en Croûte

Kiseli krastavci, krema od hrena i crni tartufi
Pickled cucumber, horseradish cream and black truffles

26 €

Mushroom Parfait

Hrskave bukovače, ukiseljene shiitake gljive i sourdough kruh
Crispy oyster mushrooms, pickled shiitake mushrooms and sourdough bread

16 €

Fish Tartare

Tartar od dnevne ribe s emulzijom od kopra, grilanim krastavcem i segmentima naranče
Daily fish tartare served with dill emulsion, grilled cucumber and orange segments

18 €

Tonnato Vitello

Naša izvedenica klasičnog Vitello Tonnata s emulzijom od teletine i svježom tunom
Our take on the classic Vitello Tonnato, with veal emulsion and fresh tuna

21 €

Assiette de charcuterie et fromages

Selekcija sireva i suhomesnatih proizvoda
Cheese and cold cuts selection

26 €

TOPLA PREDJELA
WARM APPETIZERS

Soupe à l'oignon

Juha od karameliziranog luka s krutonom od sira
French onion soup with caramelized onions and cheese croutons

9 €

Fromage Gratiné

Pečeni sir s pečenim grožđem i kandiranim lješnjacima
Baked cheese with roasted grapes and candied hazelnuts

17 €

Escargots à la Provençale

Puževi zapečeni s Comté sirom i maslacem od češnjaka
Snails baked with Comté cheese and garlic butter

19 €

Coquilles Saint-Jacques

Jakobove kapice s kremom od kapara i grožđica, crudité od koromača i ukiseljene limete
Seared scallops served with raisin and caper cream, fennel crudité and pickled lime

24 €

Shallot Tarte Tatin

S kremom od kozjeg sira
Served with goat cheese cream

14 €

Pommes Purée

Pire krumpir sa smeđim maslacem, ukiseljenim lukom i crnim tartufima
Potato purée served with brown butter, pickled onion and fresh black truffles

22 €

GLAVNA JELA
MAIN DISHES

Sarma de Cerf — 29 €

Sarma od jelena s pireom od karamelizirane cvjetače, salatom od cvjetače, glaziranim kestenom i umakom od crvenog vina i višnje
Venison cabbage roll with caramelized cauliflower purée, cauliflower salad, glazed chestnuts and red wine-cherry sauce

Poisson du Jour — 28 €

Bijela riba s pireom od peršina i salatom od ukiseljenog limuna i kapara
White fish served with parsley purée and a salad of pickled lemon and capers

Duck à l'Orange — 27 €

Pačja prsa i rillettes od konfitiranog batka i zabatka s pireom od mrkve, glaziranom mrkvom i jusom od naranče
Duck breast and confit duck leg rillettes served with carrot purée, glazed carrots and orange jus

Lamb Loin — 33 €

Janjeća leđa s ratatouilleom, prahom od maslina i grilanim artičokama
Lamb loin served with ratatouille, black olive powder and grilled artichokes

Pig's Trotter à la Pierre Koffmann — 34 €

Punjena svinjska nogica s telećim brizlama, pilećim mousselineom i Madeira umakom
Pig's trotter stuffed with sweetbreads, chicken mousseline and Madeira sauce

GLAVNA JELA
MAIN DISHES

Boeuf Bourguignon à la Pašticada — 26 €
Juneća rebra kuhana u crnom vinu s povrćem glaziranim na maslacu
Beef ribs braised in red wine served with butter-glazed vegetables

Moules Frites — 27 €
Dagnje kuhane u bijelom vinu, s domaćim pomfritom, aiolijem i sourdough kruhom
Mussels cooked in white wine, served with triple-cooked fries, aioli and sourdough bread

Tournedos Rossini — 41 €
Biftek s guščjom jetrom, Madeira umakom i crnim tartufom
Fillet of beef served with foie gras, Madeira sauce and black truffle

Steak Frites à la Bordelaise — 41 €
Odležani steak s pommes fritesom i umakom bordelaise
Dry-aged steak with pommes frites and sauce Bordelaise

Steak au Poivre — 86 €
Odležani juneći odrezak s umakom od crnog papra i domaćim pomfritom
Dry-aged steak served with black peppercorn sauce and triple-cooked fries

PRILOZI
SIDES

Pire krumpir — 9 €

Pire krumpir sa svježim maslacem
Mashed potatoes with fresh butter

Pommes Frites — 7 €

Domaći pomfrit
Homemade French fries

Caesar Salad — 7 €

Salata rimska, parmezan, krutoni i Caesar umak
Romaine lettuce, parmesan, croutons and Caesar dressing

Salata — 4,5 €

Kruh — 4,5 €

DESERTI
DESSERTS

Soufflé noisette

12 €

Soufflé od lješnjaka, čokoladni crémeux i prženi lješnjaci
Hazelnut soufflé with chocolate crémeux and roasted hazelnuts

Crème Brûlée

9 €

Krema od vanilije sa zapečenim šećerom
Vanilla cream with burned sugar

Éclair

9 €

Ekler s jabukom i kremom od cimeta
Éclair with apple and cinnamon cream

Île Flottante

8 €

Zapečeni snijeg od bjelanjaka s kremom od vanilije
Baked egg white snow with vanilla cream

KOKTELI
COCKTAILS

Aperol / Campari / Teranino spritz — 9,5 €
Aperol, Campari, Teranino / prosecco / sparkling water

GG skinny bitch — 12 €
Grey Goose / lemon / sparkling water

Espresso Martini 2.0 — 10,5 €
Rum / vanilla / coffee liqueur / espresso

Tom Collins — 10 €
Gin / white peach / lemon / sparkling water

Negroni — 11 €
Gin / Campari / sweet vermouth

Pinky Margarita — 10,5 €
Tequila / Cointreau / lime / hibiscus

Daiquiri — 11 €
Dark rum / lime / rhubarb

Whiskey Sour — 12 €
Bourbon / lemon / white chocolate

Old Fashioned — 11,5 €
Rye whiskey / cherry / angostura bitter

SCOTCH WHISKY

Chivas 12 - blended	5,5 €
Chivas Regal 18	18 €
Johnnie Walker Green Label 15 - blended malt	8 €
Glenfiddich 15 - single malt	7,5 €
The Macallan Triple Cask 12 - single malt	10 €
The Glenlivet 12	7 €

IRISH WHISKEY

Jameson	4,5 €
Irishman - single malt	7 €

AMERICAN WHISKEY

Gentleman Jack - tennessee	7 €
Woodford Reserve - bourbon	6,5 €
Woodford Reserve - rye	6,5 €

JAPANESE WHISKEY

Nikka	9 €

COGNAC

Hennessy V.S.	7 €
Hennessy X.O.	20 €

VODKA

Grey Goose	7 €
Absolut Blue	5,5 €

GIN

Tanqueray	4 €
Mare	7 €
Hendrick's	6,5 €

TEQUILA

El Jimador - blanco/reposado	4 €
Clase Azul - reposado	20 €
Clase Azul - plata	16 €
Mezcal San Cosme	5 €
Olmeca Gold	5 €
Olmeca Silver	4,5 €

RUM

Havana Club 3	4 €
Zacapa Centenario 23	9 €
Bumbu Original	7 €

LIQUEURS

Pelinkovac Antique	3,5 €
Amaro Montenegro	3,5 €
Campari	4 €
Bailey's	5 €
Martini Bianco 0,10	5 €
Cannella	4 €
Korijen šljiva barrique	4 €
Korijen dunja barrique	4 €
Korijen viljamovka	4 €
Martin Albus lješnjak	4 €
Teranino Aura	4 €
Amaretto Disaronno	5 €

BEER

Stella Artois 0,33	4 €
Corona 0,355	5 €
GRIF pale ale 0,50	5,5 €
Franziskaner 0,50	5,5 €

WATER

Jana 0,33 / 0,75	3 / 4,5 €
Jamnica 0,33 /0,75	3 / 4,5 €
Jamnica s okusom	3,5 €
Saint-Géron, negazirana 0,375 / 0,75	6 / 9 €
Saint-Géron, gazirana 0,375 /0,75	6 / 9 €

SOFT DRINKS

Limunada	3,3 €
Limunada s okusom	3,7 €
Prirodno cijeđeni sok	3,9 €
Coca Cola / Coca Cola zero	3,8 €
Fanta	3,8 €
Sprite	3,8 €
Pago sokovi	3,8 €
Hidra s okusom	4,2 €
Ledeni čaj	3,5 €
Red Bull	4,5 €
Schweppes tonic/bitter lemon	3,8 €
Three Cents tonic	4,8 €
Cijeđeni limun 0,03	0,5 €

COFFEE

Espresso	2,2 €
Kava s mlijekom - mala	2,4 €
Kava s mlijekom - velika	2,5 €
Kava sa šlagom	2,6 €
Bijela kava	2,7 €
Kava bez kofeina	2,4 €
Instant kava s okusom	3 €
Čaj s medom i limunom	3 €
Ledena kava	3,2 €

SKY TRADE D.O.O.
Rudeška cesta 162, 10000 Zagreb OIB: 50032691423

SOIREE BISTRO & BAR
Rudeška cesta 169a, 10000 Zagreb

PDV je uračunat u cijenu. Zabranjeno je usluživanje, odnosno dopuštanje konzumiranja alkoholnih pića, i/ili drugih napitaka koji zadržavaju alkohol, u ugostiteljskom objektu mlađima od 18 godina

VAT is included in the price. It is prohibited to serve or allow the consumption of alcoholic beverages, and/or other beverages containing alcohol, in a catering establishment to persons under the age of 18.

Sukladno članku 10. Zakona o zaštiti potrošača obavještavamo potrošače da prigovor na kvalitetu naših usluga mogu dostaviti u pisanom obliku na adresu ili na email info@soiree.hr. Odgovor na vaš prigovor dat ćemo u pisanom obliku najkasnije 15 dana od dana primitka prigovora.
Sva naša jela mogu sadržavati alergene.
Za sve informacije vezano za alergene obratite se osoblju.