

*Iz naše slastičarne*

FROM OUR PATISSERIE



*Artisan Tea's*



BRASSERIE ON  
SEVEN



# — ❧ *Slastice Patisserie* ❧ —

## TOFFIFE

*Biskvit od lješnjaka, karamela mousse & čokoladni ganache*  
*Hazelnut sponge, caramel mousse & chocolate ganache*

27,00 kn

## BLANC-NOIR

*Digestive keksi, bijela & tamna krema od lješnjaka*  
*Digestive cookie base, light & dark hazelnut creme*

24,00 kn

## TORTICA OD MRKVE **CARROT CAKE**

*Biskvit od oraha, mrkve i cimeta & krem-sir*  
*Walnut, carrot and cinnamon sponge w cream cheese frosting*

26,00 kn

## B7 CHEESECAKE

*Digestive keksi, krem-sir & crumble*  
*Digestive cookie base, cream cheese & crumble*

23,00 kn

## PRINCESS PALENTA TORTA **PRINCESS POLENTA CAKE**

*Polenta, pistacio, bademi & naranča \*GF*  
*Polenta, pistachio, almonds & orange \*GF*

26,00 kn

## GRAND ROYALE

*Biskvit od vanilije, cremeux, malina & krema pistacio*  
*Vanilla biscuit, cremeux, raspberry & pistachio cream*

28,00 kn

## BEZGLUTENSKA ČOKOLADNA TORTA **GLUTEN-FREE CHOCOLATE FUDGE CAKE**

*Podloga od čokolade i lješnjaka, čokoladni mousse, rum & ganache*  
*Chocolate and hazelnuts, chocolate mousse, rum & ganache*

27,00 kn

## VEGAN TART

*Zobene pahuljice, orah & čokoladni ganache*  
*Oat flakes, nuts & chocolate ganache*

25,00 kn

## TOPLI UŠTIPCI **B7 BEIGNETS**

*Servirano s karamelom Served with caramel*

25,00 kn



## Artisan Tea's

— 19,00 kn —

**BIJELI ČAJ WHITE TEA “LIME”**

*jabuka, limeta & suncokret  
apple, lime & sunflower*

**ŽUTI ČAJ YELLOW TEA “YELLOW SUN- LEMON”**

*limun, jabuka, kokos, mirta & suncokret  
lemon, apple, coconut, myrtle & sunflower*

**BILJNI ČAJ HERBS TEA “I FEEL REFRESHED”**

*menta & sladić  
mint & licorice*

**ROOIBOS ČAJ ROOIBOS TEA “RED FRUITS”**

*borovnica, jagoda & trešnja  
blueberry, strawberry & cherry*

**VOĆNI ČAJ FRUIT TEA “FRUIT RAPSODY”**

*jabuka, mrkva, hibiskus, šipak, crveni ribiz & brusnica  
apple, carrot, hibiscus, pomegranate & blueberry*

**ZELENI-BIJELI ČAJ GREEN-WHITE TEA “GISELA”**

*banana, papaja, limun, jabuka, naranča & jagoda  
banana, papaya, lemon, apple, orange & strawberry*

**OOLONG ČAJ OOLONG TEA “ORANGE”**

*naranča  
orange*

**CRNI ČAJ BLACK TEA “ENGLISH BREAKFAST”**

**CRNI ČAJ BLACK TEA “EARL GRAY”**

**ZELENI ČAJ GREEN TEA “SENCHA”**

*Our cakes and desserts are baked and prepared fresh on the premises.*

*It is here where our dedicated team transforms whole butter, cream, fresh fruits, and imported French chocolate into varied desserts using traditional & contemporary techniques.*

*Our Pastry Chef combines French and Croatian sweet classics and presents them so elegantly into 21st Century interpretations.*



*Naši kolači su pečeni i pripremljeni svježi u vlastitom pogonu za izradu slastica.*

*Naš tim slastičara pretvara maslac, vrhnje, svježe voće i uvoznu vrhunsku francusku čokoladu u razne deserte koristeći tradicionalne i moderne tehnike izrade.*

*Naš chef kombinira francuske i hrvatske klasike i elokventno ih prezentira u duhu suvremenog vremena 21. stoljeća.*

