CLOTILDE

BISTROT

Menu

Origin, simplicity, research.

In the days of Princess Clotilde, Milanese cooks celebrated the simplicity of raw ingredients, their bond with nature and the seasons.

It was a produce-driven cuisine, with few processing steps and great respect for its origin.

These are the principles that still inspire the philosophy of Clotilde Bistrot: to recover that devotion to quality ingredients, interpreted in a modern key and enhanced in all their noble simplicity.

"The only true moment of happiness is the one in harmony with others."

THE TRADITION OF CLOTILDE BISTROT

MONDEGHILI & SALSA VERDE (1-3-4-5-7-8-9-12)

A typical dish of historic Milan: it is thought to have taken inspiration from the Spanish "albondigas". In 1839, Francesco Cherubini defined the mondeghili as "a sort of meatball made with leftover meat, bread, egg and similar ingredients."

13

MILANESE RISOTTO (7-9)

The "ris giald": the true Milanese risotto was born in 1957 at the table of the Belgian glassmaker Valerio di Fiandra, who, on the occasion of his daughter's wedding, had saffron added to a simple white butter risotto to obtain a vivid colour reminiscent of the stained-glass windows of the Duomo.

18

MILANESE CUTLET WITH SAUTÉED POTATOES (1-3-7)

The origins of the most famous Milanese dish date back to 1749, when the "Cutlets of the Revolution", breaded and fried, arrived from France, later spreading to Austria as well thanks to Duchess Maria Luigia of Parma.

24

VEAL OSSOBUCO IN GREMOLADA WITH MILANESE RISOTTO (1-7-9-12)

The "ris giald" was served alongside the Oss Buss (ossobuco) as a hearty one-course meal. The most iconic tribute to Milanese cuisine.

26

VITELLO TONNATO (3-4-9-12)

The writer and gastronome Pellegrino Artusi was the first to include this Piedmontese dish in his famous 1891 cookbook "Science in the Kitchen and the Art of Eating Well", which called for a dark sauce (in dialect "tannè") made with anchovies and capers.

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TO START

Tomato bread soup with burrata (1-7-9)
14

Seared octopus, sautéed potatoes and crispy guanciale (1-4-14)
15

Baby octopus stew with grilled polenta (1-2-4-9-14)
14

Pumpkin & mushroom tempura, taleggio sauce (7)
13

Cured meats, cheeses and fried gnocco (1-7-8-9)
16

FIRST COURSES

Lasagnetta, potato, salt cod, crispy cabbage (1-3-4-7-8-9)
15

Spaghetti alla chitarra with cherry tomato sauce, stracciatella and basil reduction (1-3-7-8-9)
15

Pumpkin risotto, prawn and scampi ragù (2-4-7-8-9)
16

Mezze maniche, sausage and porcini (1-3-7-8-9)
15

Tagliolino, gorgonzola, radicchio, toasted walnuts (1-3-7-8-9)
14

MAIN COURSES

Sea bass fillet, grilled vegetables and salsa verde (1-3-4-9)
20

Braised pork cheek, soft potatoes and Barolo sauce (7-9)
17

Gourmet cheeseburger with fresh tomato, curly lettuce (1-3-5-7-8-9-11)
onion, mayonnaise and bacon, with potato crisps
16

Beef fillet, its sauce and roast potatoes (7-9)
21

Leek and castelmagno potato pie (1-3-7-8-9)
sautéed savoy cabbage and black kale
14

SIDE DISHES

Oven-roasted potatoes
6

Grilled seasonal vegetables
6

Mixed aromatic salad
6

A SWEET FINISH

Daily desserts (1-3-7-8)

Ask our staff for availability!

6

Still / Sparkling Mineral Water
3

Coffee
3

Cover charge
3

ALLERGEN LIST

EC REGULATION 1169/2011 - ANNEX II
SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

On the menu, next to the name of each dish, you will find the allergens – indicated by number – present as ingredients of the dish itself.

1. Cereals containing gluten and derived products

2. Crustaceans and derived products

3. Eggs and derived products

4. Fish and derived products

5. Peanuts and derived products

6. Soy and derived products

7. Milk and derived products (including lactose)

8. Tree nuts and derived products

9. Celery and derived products

10. Mustard and derived products

11. Sesame seeds and derived products

12. Sulphur dioxide and sulphites at concentrations above 10 mg/kg or mg/l expressed as SO2

13. Lupin and lupin-based products

14. Molluscs and mollusc-based products

All dishes are made with freshly purchased products, blast-chilled to −18°C after our preparation in order to preserve their organoleptic qualities, following HACCP procedure.

Depending on availability, the raw materials may be of frozen origin, without compromising the quality of the product.

Fish served raw or practically raw has been treated in accordance with Reg. EC 853/04, Annex III, Section VII, Chapter 3, letter d, point 3

Highlighted in the list below are the products that may be purchased already frozen or deep-frozen:

Spaghetti alla chitarra with tomato sauce, stracciatella
Octopus
Gourmet cheeseburger and potato crisps (bread)
Baby octopus, Prawns and Langoustines
Mushrooms
Pork
Tagliolino, mezze maniche

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