CLOTILDE

BISTROT

The Lunch 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."

TO SHARE

Tomato bread soup, mozzarella knots and cured ham (1-7-9)
14

Focaccia with mortadella, stracchino, spinach (1-7)
14

Burrata, anchovies, butter croutons (1-4-7-8)
13

FIRST COURSES

Egg mezzemaniche, pumpkin and prawns (1-2-3-4-8-9)
13

Spaghetti alla chitarra with cherry tomato sauce, stracciatella and basil reduction (1-3-7-8-9)
14

Egg tagliolini Cacio e Pepe (1-3-7-8)
13

Mushroom & speck tagliatelle(1-3-8-9)
13

Maccheroncini, gorgonzola and walnuts, (1-3-7-8-9)
on roasted vegetables
13

SOUPS AND VELOUTÉS

Mushroom velouté, rosemary potatoes, taleggio (7-9)
13

Spelt and legume soup (1-9)
13

Add to your dish

Chicken fillet +2.5

Croutons +1
(1)

ONE-DISH MEALS

Aubergine parmigiana (1-7-8-9)
12

Sweet and sour chicken, cardamom basmati rice and seasonal vegetables (1-6-8-9)
14

Palermo-style swordfish, aubergine caponata (1-4-7-8-9)
15

Sliced beef with its sauce, roast potatoes (9)
16

Turkey cutlet with potato crisps (1-3-5-8-9)
14

Radicchio lasagnetta with sausage ragù (1-3-7-8-9)
14

BALANCED ONE-DISH MEALS

50% VEGETABLES • 25% WHOLEGRAIN CARBS • 25% PROTEIN

Oven-baked salmon fillet,
steamed vegetables, black & white quinoa (4-8-9)
16

Turkey breast, wok-sautéed vegetables,
black rice and brown basmati rice (1-3-7-8-9)
14

Chickpea hummus, tabbouleh,
mint aubergines and feta (1-7-8-9)
14

GOURMET SALADS

CLOTILDE BOWL (4-6-8-12)

Basmati and black rice, marinated salmon, red cabbage,
marinated pumpkin, cashews and teriyaki sauce
14

CAESAR (1-3-7-8-9)

Romaine lettuce, grilled chicken, grana shavings,
cherry tomatoes, croutons and Caesar dressing
14

AUTUMN (2-3-4-9)

Mackerel salad, taggiasca olives, sun-dried tomatoes,
cucumbers and tzatziki sauce
14

OUR SANDWICHES

CLUB SANDWICH (1-3-7-8-9-12)

Sandwich bread, ham, fried egg, bacon, cheese, lettuce, served with fries and salad

14

BACON CHEESEBURGER (1-3-5-7-8-9-11)

150 g beef, caramelised onion, crispy bacon, cheddar and mayonnaise, served with fries

15

PRAWN ROLL (1-2-3-7-8-12)

Prawns, marinated red cabbage, salad and mayonnaise

15

DESSERTS

Daily desserts – ask our staff! (1-3-7-8)

Sliced fruit

5

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:

Focaccia, Croutons

Spaghetti alla chitarra with cherry tomato and stracciatella

Prawns

Lasagna, Mushrooms

Tagliolini, tagliatelle, maccheroncini and mezzemaniche

Cheeseburger (bread, potato crisps)

Turkey cutlet (potato crisps)

Swordfish fillet

Roll with prawns (bread)

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