



CLOTILDE
BISTROT

“Noble simplicity and quiet grandeur”

-Johann J. Winkelmann-

In the time of Princess Clotilde, the Milanese cooks honored the simplicity of raw materials, and their connection with nature and season. It was a product-focused cuisine, with few processes and the utmost respect for its origins

There are the principles that inspired Clotilde Bistrot's philosophy: recovering their devotion to quality ingredients that are prepared in a modern way and enhanced in all their noble simplicity.

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TRADITION

Mondeghili and green sauce

Typical meal of Milanese tradition, probably inspired by spanish "albondigas". In 1839 Francesco Cherubini, in his dictionary, Milanese – Italian, describe them: "kind of meat balls made with mincet meat, bread, eggs and others",

11,5 €

Veal shank with gremolada and Milanese risotto

*The "yellow rice" was combined with 'Oss Buss' (veal shank)
as a rich main course*

26 €

Milanese veal cutlet with potatoes and lemon

The most famous Milanese dish was born in 1749, when arrives "Revolution cutlet" from France, breadcrumbed and fried, then exported also in Austria by duchess Maria Luigia from Parma

21 €

Boiled for Clotilde

One of favourite dishes of Camillo Benso earl of Cavour and king Vittorio Emanuele II, the "Gran Boilded from Piedmont" is still a modern dish for Clotilde with different slices of beef and chicken, served with vegetables, green sauce and fruit mustard,

17 €

STARTERS

Bruschette with stracciatella,
crunchy chicory and anchovies from Cantabrian sea
11,5 €

Parmesan, mushrooms
and crunchy bacon cake
10,5 €

Beef carpaccio with apple
and black truffle
13,5 €

Aubergine and bread balls with tomato cream
and salty ricotta
10,5 €

Mixed salami and cheese board
with jams and dried fruit
18 €

FIRST DISHES

Risotto with Castelmagno cheese,
Montalcino red wine and crunchy speck

14 €

Orecchiette fresh pasta with sausage,
pecorino cream and truffle

13 €

Inverted Carbonara: spaghetti with bacon cream,
crunchy egg and black pepper

14 €

Trofie fresh pasta with porcini mushrooms,
scallops and thyme

16 €

Pizzoccheri pasta with vegetables, savoy cabbage
and bitto cheese fondue

14 €

SECOND DISHES

Beef fillet, coffee powder, parmesan cream
and baked red radish
20 €

Salmon with pistachio, fennels
and mint salad, beetroot sauce
19 €

Gourmet Burger with baked aubergine, dried tomatoes,
stracciatella mozzarella and basil
14 €

'Cassoeula' Milanese (typical soup) with pork ribs
and sausage, savoy cabbage and crunchy pork rind
16 €

Savoy cabbage rolls filled with vegetables,
chickpeas and saffron sauce
14 €

CONTORNI

Grilled Vegetables
5 €

Stewed vegetables
5 €

Mix Salad
5 €

DESSERTS

Chocolate balls with Panettone,
Grand Marnier mousse and hot chocolate

7 €

Tiramisù with Marsala wine

7 €

Tarte tatin with vaniglia ice cream
and cinnamon powder

7 €

Piedmont Bonet (pudding) with puff pastry of hazelnuts
and amaretto

7 €

Cheesecake with persimmon sauce
and toasted almonds

7 €

Fruit skewer with white chocolate
and pistachio

7 €