



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 that devotion to quality ingredients that are prepared in a modern way and enhanced in all their noble simplicity.

WWW.CLOTILDEFOOD.IT

clotildebistrot.it – info@clotildebistrot.it



clotildefood

FIRST COURSES

Spaghetti with tomato and burrata mozzarella
9,9 €

Trofie with mediterranean pesto on ricotta cream
and pistachio
8,9 €

Green tagliatelle with sausage ragout, mushrooms
and thyme
9,9 €

Gnocchi with smoked salmon, chardonnay sauce,
and pink pepper
9,9 €

Lasagna with pumpkin, blu cheese and walnuts
8,9 €

MAIN COURSES

Chicken with curry and basmati rice cardamom scented

11,9 €

**Tuna with tomatoe, olives, capers
and stewed potatoes**

15,9 €

**Sliced beef steak with green pepper sauce
and red radish**

15,9 €

**Turkey cutlet with peanuts, mashed potatoes
and champignon mushrooms**

13,9 €

**Potatoes gateau with vegetables, dried tomato
and scamorza cheese**

9,9 €

SOUPS

Lentils cream, chickpeas and basil

7,9 €

Barley soup with vegetables, mushrooms
and crunchy speck

7,9 €

Pumpkin and potatoes cream with ginger
and zucchini chips

7,9 €

Have your dishes more rich with:

Croutons

+ 1 €

Chicken fillets

+ 3 €

Shrimps

+ 4 €

GOURMET SALADS

CLOTILDE POKE':

black and basmati rice marinated with teriyaki sauce,
salmon, edamame,
red cabbage, avocado, yoghurt sauce and sesame seeds
13,9 €

CAESAR SALAD:

lettuce, grilled chicken, parmesan, tomatoes,
croutons and caesar sauce
9,9 €

MEDITERRANEAN SALAD:

lettuce, spelled, greek feta, green olives,
dried tomato and capers powder
8,9 €

SICILIAN SALAD:

rocket, fennels, oranges, mackerel, olives,
pomegranate and pistachio
9,9 €

SANDWICHES AND SNACKS

CLUB SANDWICH:

bread, baked ham, fried eggs, bacon,
cheese and lettuce

8,9 €

BURGER GOURMET:

150gr of beef meat, caramelized onion, crunchy bacon,
dried tomato, aged cheddar and mustard

9,9 €

FOCACCIA GOURMET:

ham, champignon, parmesan,
rosemary and truffle scented oil

9,9 €

PIADINA:

coppa, brie cheese, red radish
and figs jam

7,9 €

MICHETTA:

(typical milanese bread) pulled pork, savoy cabbage
and mayo with saffron

8,9 €

DESSERT

Cheesecake with berries
4,9 €

Tiramisù with Marsala wine
4,9 €

Bonnet (Piedmont pudding) with amaretti biscuits
4,9 €

Tarte Tatin
4,9 €