

# Casa Clàt

## BREAKFAST

### DRINKS

Espresso .....	€ 2,00
Americano coffee .....	€ 2,50
Cappuccino - Select your favorite milk: whole, lactose free, soy, almond, rice, oat .....	€ 2,50
Tea selection Dammann Frères .....	€ 4,00
Organic fruit juices: pineapple, ACE, peach, pear, apple, blueberry .....	€ 4,00
Freshly squeezed juices: orange, grapefruit .....	€ 4,50
Smeraldina water .....	€ 3,00
Prosecco by the glass .....	€ 7,00

### FRUIT

Fresh fruit selection .....	€ 8,00
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### BAKERY

Plain croissants (gluten free on request) .....	€ 1,50
Croissants with home made creams: chocolate, pistachio, vanilla & lemon, selection of local jams .....	€ 2,00
Selection of our home made baby tarts (gluten free on request) .....	€ 4,50
& fluffy cakes (both gluten free on request) .....	€ 4,50
Pancakes with maple syrup or local honey .....	€ 5,50

### FROM OUR TRUSTED BAKERY

Bread selection served with whipped butter and jams (gluten free bread on request) .....	€ 4,00
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### CEREALS

Cornflakes, muesli & granola served with milk or yogurt .....	€ 5,50
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### YOGURT

Preservatives free yogurt from local dairy factory: plain, with fruits, lactose free, greek .....	€ 3,50
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### DRIED NUTS

Wholenuts, almonds, hazelnuts .....	€ 3,00
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### NOT ONLY SWEET

Cured meats selection .....	€ 8,00
Fresh & aged cheeses selection from local dairy factories .....	€ 10,00

### EGGS

Omelette, sunny side up, scrambled, poached .....	€ 7,00
Benedict .....	€ 9,00
Royale .....	€ 11,00
Toasted bacon .....	€ 5,00
Smoked salmon .....	€ 7,00

### OUR TOASTS

Ham & cheese with white or whole wheat bread .....	€ 7,00
Avocado toast (avocado cream, or sliced avocado) & smoked salmon .....	€ 12,00
Croque Monsieur .....	€ 11,00

### OYSTER & BUBBLES

Oyster trilogy & glass of bubbles .....	€ 25,00
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# Casa Clàt

Gentili clienti, vi preghiamo di informarci su vostre eventuali allergie o intolleranze alimentari.

Vi rendiamo noto che i nostri piatti potrebbero contenere tracce di allergeni riportati di seguito.

Tutti i prodotti della pesca somministrati crudi e cotti, vengono sottoposti ad abbattimento rapido della temperatura per garantire la qualità e la sicurezza, come descritto nel piano HACCP ai sensi del Reg. CE 852/04 e Reg. CE 853/04.

*Dear Customers we kindly ask you to inform us of any food allergies you might have.*

*Our dishes might contain traces of allergens. Please see the list below.*

*All the fish products served raw and cooked are treated by blast chiller to guarantee safety and quality as described in the HACCP company's plan as per Reg. CE 852/04 and Reg. CE 853/04.*

## **Allergeni / Allergens**

Glutine/*gluten*, crostacei/*crustaceans*, uova/*eggs*, pesce/*fish*, arachidi/*peanuts*, soia/*soy beans*, latte e derivati/*milk*, frutta secca con guscio/*nuts*, sedano/*celery*, senape/*mustard*, sesamo/*sesame*, anidride solforosa e solfiti/*sulphur dioxide and sulphites*, upini/*lupin*, molluschi/*molluscs*.

