

Casa Clàt

EASTER MENU 2023

CHEF'S WELCOME

Pecorino cheese stone

Patatas bravas Casa Clàt

Croquette Nieddittas

Beef tartare tacos & sriracha mayo

STARTERS

Scallops cooked with brown butter, bitter-sweet vegetables, fennel & orange cream

Steamed Nieddittas mussels, green apple & celery sauce, mussels foam

FIRST COURSE

Vegetarian Paella with spiny artichokes

MAIN COURSE

Grilled sea bass, miso hollandaise, saffron infused confit fennel, squid ink stone

Lamb terrine, demi glace, crunchy spiny artichokes & potato parmentier

DESSERT

Easter cake Casa Clàt

chocolate & coffee mousse, Easter cake ice cream, almond praline

PETIT FOUR

Pardula Casa Clàt

€ 85,00 wine not included

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

1: glutine/*gluten* **2:** crostacei/*crustaceans* **3:** uova/*eggs* **4:** pesce/*fish* **5:** arachidi/*peanuts* **6:** soia/*soy beans*
7: latte e derivati/*milk* **8:** frutta secca con guscio/*nuts* **9:** sedano/*celery* **10:** senape/*mustard*
11: sesamo/*sesame* **12:** anidride solforosa e solfiti/*sulphur dioxide and sulphites* **13:** lupini/*lupin*
14: molluschi/*molluscs*.

