

Casa Clàt

IL GIARDINO DI CASA CLAT

STARTERS

Finely chopped beef, brioche bread & summer salad	€ 16,00
Kimchi marinated octopus, breaded with panko & served with citrus mayo	€ 18,00
Red prawn ceviche, guacamole, sweetcorn in texture	€ 18,00
Nieddittas salad	€ 16,00
Tomatoes in texture	€ 13,00
Leeks mosaic, brie foam, aromatic vinegar	€ 14,00

FIRST COURSE

Bronze drawn linguine, red prawn bisque, lemon dust	€ 21,00
Fregula pasta, mussels and clams Nieddittas	€ 18,00
Vegetarian cous cous	€ 16,00

FISH MAIN COURSE

Grilled fillet of sea bream, sun dried tomatoes cream, olives thyme	€ 20,00
Grilled fish of the day, vegetable demi-glace, potatoes in butter noisette	€ 23,00

MEAT MAIN COURSES

Sliced beef steak, mint & aubergine cream, truffle demi-glace	€ 25,00
Slow cooked pork fillet, brushed with herb butter noisette, potato parmentier	€ 20,00

SIDE DISHES

Potato parmentier	€ 5,00
Sauteed vegetables	€ 5,00
Casa Clàt Salad	€ 5,00

DESSERTS

Mascarpone cream, cocoa & toasted almond crumble, coffee ice cream	€ 10,00
Passion fruit, orange & yogurt	€ 10,00
Mango cheesecake, red fruits gelatine, cocoa	€ 10,00
Muscovado toffee, pear sorbet, cocoa & toasted almond crumble	€ 10,00

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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*.

