

Casa Clàt

BREAKFAST

DRINKS

Espresso	€ 2,00
Americano coffee	€ 2,50
Cappuccino - Select your favorite milk: whole (7), lactose free (7), soy (6), almond (8), rice, oat (1)	€ 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 (12)	€ 7,00

FRUIT

Fresh fruit selection	€ 8,00
-----------------------------	--------

BAKERY

Plain croissants (1, 7)	€ 1,50
Croissants with home made creams (1, 7): chocolate (3, 7), pistachio (3, 7, 8), vanilla (3, 7), selection of local jams	€ 2,00
Selection of our home made baby tarts (1, 3, 7) (gluten free on request)	€ 7,00
Pancakes with maple syrup or local honey (1, 3, 7)	€ 5,50

FROM OUR TRUSTED BAKERY

Bread selection served with whipped butter and jams (1, 7) (gluten free bread on request)	€ 4,00
---	--------

CEREALS

Cornflakes (1), muesli (1, 8), granola (1, 8) served with milk (7) or yogurt (7)	€ 5,50
--	--------

YOGURT

Preservatives free yogurt from local dairy factory (7): plain, lactose free, greek	€ 3,50
---	--------

DRIED NUTS

Wholenuts (8), almonds (8), hazelnuts (8)	€ 3,00
---	--------

NOT ONLY SWEET

Cured meats selection	€ 8,00
Fresh and aged cheeses selection from local dairy factories (7)	€ 10,00

EGGS

Omelette (3), sunny side up (3), scrambled (3), poached (3)	€ 7,00
Benedict (1, 3, 7)	€ 9,00
Royale (1, 3, 4, 7)	€ 11,00
Toasted bacon	€ 5,00
Smoked salmon (4)	€ 7,00

OUR TOASTS

Ham and cheese with white or whole wheat bread (1, 7)	€ 7,00
Avocado toast (sliced and creamy) and smoked salmon (1, 4)	€ 12,00
Croque Monsieur (1, 7) o Madame (1, 3, 7)	€ 11,00

OYSTER & BUBBLES

Oyster trilogy and glass of bubbles (12, 14)	€ 25,00
--	---------

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*.

