


## SOUPS & STARTERS

<b>TRUFFLE POLENTA</b> 🌾 🍄	<b>3.25€</b>
<b>GAZPACHO</b> 🌾 🍅 🍆	<b>2.95€</b>
<b>LENTIL SALAD</b> 🌾 🍅 🍆	<b>2.95€</b>
<b>SPRINGTIME QUINOA SALAD</b> 🌾 🍅 🍆	<b>2.95€</b>

## RISOTTO

<b>RISOTTO DI PARMA</b> 🌾 🍄	
Parmigiano Reggiano, rosemary and finely chopped preserved lemon from Menton	<b>7.10€</b>
<b>RISOTTO CALABRIA</b> 🌾	
Cubes of chorizo with Calabrian sun-dried tomatoes infused with oregano	<b>7.30€</b>
<b>RISOTTO DI MARE</b> 🌾	
Cockles, leeks and mild curry	<b>7.30€</b>

## OTHER MAINS

HOMEMADE LASAGNE  7.50€

VEGETARIAN LASAGNE   7.50€

PENNE RIGATE ALLA GENOVESE    
Gluten free penne rigate pasta with our pesto 7.50€

PENNE RIGATE ALLA PUTTANESCA    
Gluten free penne rigate pasta with a tomato sauce, olives, capers and tuna 7.50€

### MENUS

8.95€

Entree or dessert + main + water or soft drink

10.95€

Entree + main + dessert + water or soft drink

*Homemade juice, beer and wine are available in the menu  
with a supplement starting at 1€*

EAT IN OR TAKEAWAY  
(DEPOSIT OF 1€ PER JAR)



GLUTEN FREE

VEGETARIAN

LACTOSE FREE

## DESSERTS

TIRAMISÙ  	2.95€
CHIA SEEDS IN COCONUT MILK WITH TROPICAL COULIS   	2.95€
FAISSELLE WITH RED FRUIT COULIS  	2.95€
PROVENÇAL BAVAROIS   Strawberries and cream atop homemade sponge biscuits with lavender	3.25€
HOMEMADE CAKES AND BISCUITS  	FROM 0.50€

## DRINKS

<hr/> <b>HOMEMADE JUICES</b> 25cl	2.80€	<hr/> <b>WINE</b> 12.5cl	2.90€
<hr/> <b>SOFT DRINKS</b> 33cl	1.80€	<hr/> <b>BEER</b> 33cl	2.90€
<hr/> <b>WATER</b> 50cl	1.50€	<hr/> <b>COFFEE</b>	1.50€