

SOUPS & STARTERS

TRUFFLE POLENTA  	3.25€
PUMPKIN SOUP   	2.95€
LENTIL SALAD    With carrots, apricots, seeds and a vinaigrette with orange and spices	2.95€
SEASONAL STARTER 	2.95€
Homemade starter using fresh, seasonal market produce	

MAINS

RISOTTO SPINACI 	7.50€
Spinach and creamy gorgonzola with crunchy walnuts	
RISOTTO AUTOMNO 	7.50€
French smoked ham, pumpkin and chestnuts – earthy and autumnal	
LASAGNE ALLA BOLOGNESE 	7.50€
Traditional lasagne with bolognese sauce, homemade gluten-free pasta, bechamel sauce and parmesan	
VEGETARIAN LASAGNE  	7.50€
Aubergines, spinach, peppers, tomato and carrots, with homemade gluten-free pasta, bechamel sauce and parmesan	
PENNE RIGATE ALLA GENOVESE  	7.50€
Gluten free penne rigate pasta with our homemade basil pesto	
PENNE RIGATE ALLA ROMANA   	7.50€
Gluten free penne rigate pasta with sundried tomatoes, olives, capers, artichokes, parsley and pine nuts	

MENUS

8.95€

Entree or dessert + main + still or sparkling water

10.95€

Entree + main + dessert + still or sparkling water

Homemade juice 25cl, soft drinks 33cl, wine 18.7cl and beer 25 and 33cl are available in the menu with a supplement (from 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
A TROPICAL COULIS    2.95€

CRÈME CARAMEL WITH ORANGE BLOSSOM   3.25€

BAVAROIS ARDECHOIS   3.25€
A light chestnut cream, atop a blueberry jelly

HOMEMADE CAKES AND BISCUITS    FROM 0.50€

DRINKS

VIVOTTO JUICE 3.25€
33cl

WINE 3.80€
18.7cl

SOFT DRINKS 1.80€
33cl

BEER 2.90€
33cl

COFFEE 1.50€