

## SOUPS & STARTERS

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

## MAINS

<b>RISOTTO SPINACI</b> 	<b>7.50€</b>
Spinach and creamy gorgonzola with crunchy walnuts	
<b>RISOTTO AUTOMNO</b> 	<b>7.50€</b>
French smoked ham, pumpkin and chestnuts – earthy and autumnal	
<b>LASAGNE ALLA BOLOGNESE</b> 	<b>7.50€</b>
Traditional lasagne with bolognese sauce, homemade gluten-free pasta, bechamel sauce and parmesan	
<b>VEGETARIAN LASAGNE</b>  	<b>7.50€</b>
Aubergines, spinach, peppers, tomato and carrots, with homemade gluten-free pasta, bechamel sauce and parmesan	
<b>PENNE RIGATE ALLA GENOVESE</b>  	<b>7.50€</b>
Gluten free penne rigate pasta with our homemade basil pesto	
<b>PENNE RIGATE ALLA CARBONARA</b> 	<b>7.50€</b>
Gluten free penne rigate pasta with smoked bacon, rosemary, pepper, onions and parmesan	

## MAINS

SEASONAL MAIN 7.50€

SEASONAL SALAD 7.50€

## 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

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VIVOTTO JUICE 3.25€  
33cl

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WINE 3.80€  
18.7cl

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SOFT DRINKS 1.80€  
33cl

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BEER 2.90€  
33cl 3.90€

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COFFEE 1.50€

## MENUS

**9.95€**

**Entree or dessert + main + still or sparkling water**

**11.95€**

**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€)*



GLUTEN FREE



VEGETARIAN



LACTOSE FREE

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