

## STARTERS

---

**TRUFFLE POLENTA**   3.25€

Creamy polenta with black truffle

**SEASONAL STARTER**  3.25€

Entrée with fresh, seasonal produce

**INVERNO SALAD**    3.25€

Quinoa with beetroot, oranges, raisins, seeds and balsamic vinaigrette

**SICILIAN SALAD**    3.25€


Rice with artichoke, capers, green olives, pistachios, parsley and vinaigrette

## MAINS

---

**RISOTTO AUTONNO**  7.50€

With pumpkin, bacon and chestnuts

**RISOTTO SPINACI**   7.50€

With spinach, walnuts and gorgonzola

**LASAGNE ALLA BOLOGNESE**  7.50€

Traditional lasagne with bolognese sauce, homemade gluten-free pasta, bechamel sauce and parmesan

**VEGETARIAN LASAGNE**   7.50€

Packed full of seasonal vegetables, 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 CARBONARA**  7.50€

Gluten-free penne rigate pasta in a creamy sauce with bacon, onion, rosemary and parmesan

**SEASONAL MAIN & SEASONAL SALAD**  7.50€

With fresh, seasonal produce

## MENUS

9.95€

Entrée or dessert + main + still or sparkling water

11.95€

Entrée + main + dessert + still or sparkling water

*Homemade juice 25cl, soft drinks 33cl, wine 18.7cl and beer 25 et 33cl are available in the menu with a supplement (from 1€)*

EAT IN OR TAKEAWAY  
(DEPOSIT 1€ PER JAR)



GLUTEN-FREE



VEGETARIAN



LACTOSE-FREE

## DESSERTS

---

**BAVAROIS ARDECHOIS**  **2.95€**  
Chestnut cream mousse atop a homemade blueberry jelly

**CHIA SEEDS IN COCONUT MILK WITH TROPICAL COULIS**  **2.95€**

**SEASONAL FRUIT CRUMBLE**  **3.25€**  
With fresh, seasonal fruit

**CREME CARAMEL**  **3.25€**  
With Madagascan vanilla

**HOMEMADE CAKES AND BISCUITS**  **FROM 0.50€**

## DRINKS

---

---

**VIVOTTO JUICE** 33cl **3.25€**

---

**WINE** 18.7cl **3.80€**

---

**SOFT DRINKS** 33cl **1.80€**

---

**BEER** 25cl **2.90€**

---

**COFFEE** **1.50€**

---

**PREMIUM BEER** 33cl **3.90€**