



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  **3.25€**
Chestnut cream mousse atop a homemade blueberry jelly

CHIA SEEDS IN COCONUT MILK WITH TROPICAL COULIS  **3.25€**

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€**