



Vegetarian Dinner (All seasons)

Entrée:

- Red lentil soup
OR
- "Moulin de Pierre" smoked trout, served with goat cheese and garnish
OR
- Platter of local cheese (Comté, Morbier Bleu de Gex) and garnish

Main course:

- Pumpkin risotto
OR
- Comté and mushroom Quiche served with breaded and fried aubergine slices
OR
- Aubergine burger (without bun) served with a warm bean salad

Dessert:

- Italian Coffee Cream – Crema di Caffè'
OR
- La Dame Blanche (vanilla ice cream with chocolate sauce, whipped cream and almond flakes)
OR
- Chocolate mousse

***The price is 29 euros per person
(15 euros for children up to the age of 12)***

*Bread, artisanal beer (Australian IPA), soft drinks, coffee are also included in the price.
(Note : Our artisanal beer can also be purchased outside of the dinner offer in 33cl, 50cl or 75cl bottles)*

A selection of wine (Local and Italian) is available for a supplement of 15 euros per bottle

Please contact us for any dietary restrictions

