



*Happening gourmand – January 15th to 25th, 2008*

**MENU PRIX FIXE – 3 COURSE**  
**15 \$**

**Appetizers**

**Bocconcini Salad**

Tomatoes, bocconcini cheese and basil

or

**Zucchini Fritti**

Fried zucchini

**Main course**

**Linguini alla Vongole**

Pasta with shrimps, fresh clams and peppers in a Pernod cream sauce

or

**Marinated Lamb Chops**

Fine herbs and Dijon mustard marinated lamb chops on a bed of red wine and demi-glaze sauce served with rice pilaf and vegetables

or

**Piccata limone**

Veal topped with a lemon sauce served with penne tomato sauce

**Desserts**

**Crème brûlée**

or

**Chocolate mousse**

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Galianos  
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