

HAPPY JACK - MENU GOURMET

Appetizer

Cuttlefish with tarragon and peas in cream

Whipped cod, almond and sage pesto on black pepper chickpeas frites

Tuna tartar with pink grapefruit and lemon balm scent

Scallops with blond beer on courgettes and katsuobushi mousse

Poached egg stuffed with truffle on parmesan cheese foam

First

Hand made black ravioli stuffed with sea bream on chickpeas cream, sage and cherry tomatoes confit

Spelt linguine pasta, pistachio pesto and clams

Hand made tortelli stuffed with wild salmon dill on artichoke mousse

Chef's spaghetti alla pomarola

Wholemeal risotto with artichokes, shrimps, ginger and saffron

Main

Wild salmon burger with lemon grass, fennel cream, coriander chlorophyll, coloured potatoes, ginger dice.

Shrimp wrapped in sole, corn crust, steam vegetables, green mayonnaise

Tuna steak, sautéed italian Roma beans and spring onion, candied lemon

Stockfish on datterini tomatoes cream, crispy wafer and basil quenelles

Mackerel sous vide with quince mousse and tuna roe

Sea bass sous vide on bbq asparagus and their cream.

Catch of the day "all'isolana" backed with potatoes and curry tomatoes

Dessert

Choccolate cake with almond flour, arabica coffee and Jamaica rum

Chia seed chocolate pudding, banana, almonds and lemon zest toasted

Warm chocolate cake with a melting heart on raspberry jelly

Ricotta cheese cake with aunt Stephy's orange jam, mint

Tart with organic lemon cream and coconuts flowers sugar

Tiramisù