

# 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 zucchini 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.

Hand made tortelli stuffed with wild salmon dill on artichoke mousse

Spelt linguine pasta, pistachio pesto and veraci clams

Seafood risotto

Chef's spaghetti alla pomarola

## Main

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

Crispy shrimp wrapped in sole, steam vegetables, plancton 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 zucchini mat 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

Sacher torte (raw version)

Warm chocolate cake with a melting heart on raspberry jelly

Ricotta cheese cake with aunt Stephy's orange jam

Tart with organic lemon cream and coconuts flowers sugar

Tiramisù