

HAPPY JACK - MENU GOURMET SEA

Appetizer

Apple oysters and cheerfulness!

Cuttlefish, pea cream and lemon solid oil

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

Octopus, paprika potatoes and orange

Flame scallops blond beer on broccoli mousse

Poached egg stuffed with salmon on a chard nests

First

Stockfish risotto, smoked tea and caramelized onion

Hand made tortelli stuffed with wild salmon and dill on artichoke cream

Spelt linguine pasta, pistachio pesto and veraci clams

Orange dumplings, octopus and its sauce

Spaghetti with ancient grains, botargo and sea lupines

Celeriac cream, ginger, shitake mushroom and lemon shrimp

Main

Wild salmon burger, ginger and lemon grass, fennel cream, coriander drops

Lime marinated prawns on plankton mayonnaise and hard vegetables

Tuna steak, sautéed italian Roma beans and spring onion

Cod on a cream of black chickpeas, artichokes, shallots and crispy wafers

Gilthead bream, zucchini tatami and their cream

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

Dessert

Choccolate cake with almond flour, arabica coffee and Jamaica rum

Shortbread sandwich with chantilly foam and red fruits

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

Coffee with eggnog, hazelnut pastries

Tiramisù