

HAPPY JACK - MENU GOURMET LAND

Appetizer

Egg 62°, sponge and asparagus cream, Parmesan wafer
Aromatic lamb chop with fennel, yoghurt and mint
Beef tartar with blue cheese and rocket pesto
Poached egg stuffed with truffle on parmesan cheese foam
Aromatic velvety pea, goat cheese and cornflower

First

Hand made spelt noodles, beef tartar and broccoli cream
Red turnip risotto with its leaves and blue cheese, parsley drops
Pizzoccheri pasta with artichokes, bacon and amaretto
Celeriac gnocchi, gouache of beluga lentils and pork cheek
Lasagne with pork neck sauce, cream of fennel, leeks and sage

Main - Sous Vide Cooking

Home made curry guinea fowl breast, crispy asparagus, mashed potatoes
Flat iron steak, beef jus, greedy potatoes, tomato and celery foam
Duck breast, black grape reduction, celeriac and coffee quenelles
Pork tenderloin, balsamic raspberry sauce, thyme panur, backed potatoes
Lamb yoke in pistachio crust, spinach and redcurrant cream



HAPPY JACK
HOME HEALTHY COOKING

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

Tiramísù