

# HAPPY JACK - MENU GOURMET SEA

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## Appetizer

Apple oysters and cheerfulness!

Cuttlefish, pea cream and lemon solid oil

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

Pumpkin, squid and pistachios foam

Flame scallops blond beer on broccoli mousse

Poached egg stuffed with salmon on a chard nests

## First

Tortelli of scampi in thick broth and ginger carrot mousse

Smoked risotto with stockfish, caramelized onion and cypress

Spelt linguine pasta, pistachio pesto and veraci clams

Orange dumplings, octopus and its sauce

Spaghetti with ancient grains, botargo and sea lupines

## Main

### Sous vide at low temperature

Wild salmon, toasted asparagus, intense thyme sauce and aromatic panure

Grilled mackerel, quince and roe cream, red beet

Bream in fricassee on zucchini tatami

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

Fillet of sea bass, its tartar, passion fruit and asparagus water



## 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