

FROM THE LAND

HAPPY JACK CHEF

STARTERS

Egg 62°, sponge and asparagus cream,
parmesan wafer

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Beef tartar, melting yolk and seasonal
truffle

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Carpaccio of duck breast lightly smoked
in almond wood, pecorino cheese from
the organic farm "Corzano e Paterno"

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Aromatic velouté of peas, goat cheese,
cornflower and mediterranean crumble

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Soufflé of whites, ricotta, spinach, cherry
tomatoes, thyme and fermented lemon



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FIRST COURSES

Spelt tagliatelle, turnip tops, beef tartar
and broccoli cream

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Lasagnette with boston butt pork sauce,
fennel cream, leeks and sage

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Saffron risotto with
essence of bergamot

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Buttons stuffed with pecorino cheese and
pears on duck, pomegranate jus

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Celeriac gnocchi, beluga lentils stew,
bacon and savory mousse



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MAIN COURSES

(COOKED AT LOW TEMPERATURE)

Top blade beef in cocotte its wine sauce,
fermented orange, mashed potatoes

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Duck breast with plums, artichokes,
carrot and lemon mousse

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Grilled picanha, beef jus, spring onions,
cherry tomatoes confit, baby carrot

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Pork fillet, its sauce, raspberry and
rosemary mousse, celeriac

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Pigeon, its cherry jus,
turnip tops and spring onion



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DESSERT

Intense chocolate flat cake with almond
flour, coffee and Jamaican rum

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Far breton with plums marinated in
rum and bergamot tea

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Chocolate and pears pie with
melting heart

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Quark and ricotta cheesecake
with strawberry curd

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Tiramisù tiramisù

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Alkekengi tartlets

