

FROM THE SEA

HAPPY JACK CHEF

STARTERS

Prawns, chinese onion, fresh chili pepper
and bergamot vinaigrette

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Cuttlefish egg on braised spring onion
and aromatic breadcrumbs

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Carpaccio of wild gravlax salmon smoked
in almond wood, fennel mousse,
spelt focaccia

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Millefeuille of chickpeas with cod mousse,
sage and almonds

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Egg 62°, smoked mackerel,
crunchy coral



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FIRST COURSES

Tortelli stuffed with scampi, coral sauce,
guacamole, lemon zest essence

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Spelt linguine, pistachios pesto and clams

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Oyster, champagne and alkekengi risotto

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Smoked tea and stockfish risotto, cypress,
caramelized onion

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Potato gnocchi with orange, octopus
and its sauce



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MAIN COURSES

(COOKED AT LOW TEMPERATURE)

Wild salmon, strawberry sauce, thyme
crumble, asparagus julienne

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Codfish on a purée of datterini tomatoes,
crispy wafer, basil quenelle

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Grilled octopus, its mousse,
ginger potatoes, capers, confit lemons
and oregano vinaigrette

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Sea bass fillet, its tartar,
passion fruit and asparagus water

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Tuna, tahin, maghreb bergamot



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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

