

# FROM THE LAND

HAPPY JACK CHEF

## STARTERS

Egg 62°, sponge and asparagus cream,  
parmesan wafer

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Beef tartar, melting yolk, seasonal truffle,  
porcini powder

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Homemade duck breast ham smoked with  
orange wood, two "Corzano and Paterno"  
pecorino cheeses on spelt focaccia

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

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Duck terrine with cashew fermenter,  
peaches and Sichuan pepper



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## FIRST COURSES

Spelt tagliatelle, turnip tops, beef tartar  
and broccoli cream

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Truffle fondant yolk tortello, crispy egg  
pasta wafer, light parmesan fondue

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Saffron risotto

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Ravioli stuffed with duck and orange, its  
blueberries base, ginger and roasted  
pumpkin

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Dumplings stuffed with ricotta cheese,  
creamy toasted peppers, tarragon pearls



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## MAIN COURSES

Beef shoulder in cocotte its aromatic  
supertuscan sauce, orange-scented white  
mashed potatoes

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Wild boar in sweet and strong

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Sliced sirloin of beef, its truffle jus,  
sautéed ratte potato, confit cherry  
tomatoes

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Deer fillet, its cranberry sauce, roasted  
pumpkin and truffle potato foam

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Pigeon, its cherry jus, mashed ratte  
potatoes, sautéed envy



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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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Lemon tartlet

