

FROM THE SEA

HAPPY JACK CHEF

STARTERS

Tart with Mazara red shrimp crudo,
fermented walnut cream, lime pearls

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Truffle cuttlefish egg on braised spring
onion, aromatic breadcrumbs

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Homemade smoked salmon carpaccio,
macerated fennel, dill sauce, orange pearls

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Millefeuille of chickpeas with cod mousse,
sage and almonds

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Pulpy mussels, chickpea and tarragon
crem, crispy garlic waffle



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FIRST COURSES

Green tortelli stuffed with sea bream, its
sauce and confit cherry tomatoes

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Black taglierini with sea urchin sauce and
caper powder

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Sarah risotto, with champagne, oysters
and alkekengi

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Stockfish risotto with caramelized onion
cream and cypress oil

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Potato dumplings with orange zest,
octopus and its sauce



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MAIN COURSES (COOKED SOUS VIDE)

Salmon fillet medallion, strawberry sauce,
crunchy basil, braised spring onion

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Basil-glazed cod fillet on cream of fresh
cherry tomatoes, caper crumbs

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Grilled octopus with ginger potatoes, its
sauce, lemon confit, capers and oregano.

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

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Swordfish steak and tuscan pesto, mashed
potatoes, fermented red cabbage



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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 tartlets

