

Lunch at Hotel Hesselet

12.00-15.00

- Hesselet herring platter, three kinds of herring, dill and red onion 135, -
- Cold-smoked salmon with smoked cheese and crispy lettuce 145, -
- Osetra Caviar from Stokkebye with king crab, lemon cream, dill and sour cream 295,-
- Creamy lobster bisque with green asparagus, dill and lobster 245, -
- Pan-fried langoustines with browned butter, celeriac and nuts 195, -
- Foie gras terrine with pear chutney, brioche and balsamic 175, -
- Pan-fried mullet with danish peas, chanterelles, pea sprouts, North Sea shrimps and glace 325, -
- Marinated steak tatar with salad, tarragon mayonnaise and French fries 195, -
- Prime rib with marrow, parsley, sauce Bordelaise, salad and French fries 375, -
- Cheese platter with French farmhouse cheeses, sweet and crisp 165, -
- Danish strawberries with coco crunch, white chocolate, rosehip and sorbet of strawberries 145, -

Hesselets open sandwiches

(Pr. course 95,-)

- Roast beef with "remoulade", horseradish, roasted onions and pickled cucumber
- Egg and prawns, pickled red onions and watercress
- Fillet of fish with "remoulade", dill and lemon
- Liver paste, corned beef and onions
- Matured cheese on white bread with bell pepper

Lunch menu

(3 courses 445,-)

- Pan-fried mullet with Danish peas, chanterelles, pea sprouts, North Sea shrimps and glace
- Venison with cabbage, truffle, game sausage, thyme, ramsons and red wine sauce
- Danish strawberries with coco crunch, white chocolate, rosehip and sorbet of strawberries

Hotel Hesselets evening menu

18.00-21.30

- Osietra Caviar from Stokkebye with king crab, lemon cream, dill and sour cream 295, -
Creamy lobster bisque with cauliflower, dill and lobster 245, -
Pan-fried langoustines with browned butter, celeriac and nuts 195, -
Foie gras terrine with pear chutney, brioche and balsamic 175, -
Fried lemonsole with crispy carrots, wild asparagus, sauce hollandaise and new potatoes 395, -
Pan-fried mullet with danish peas, chanterelles, pea sprouts, North Sea shrimps and glace 325, -
Beef tenderloin with foie gras, glazed onions, Jerusalem artichoke and pepper sauce 445, -
Prime rib with marrow, parsley, sauce Bordelaise, salad and French fries 375, -
Selection of French farmhouse cheeses, sweet and crisp 195, -
Danish strawberries with coco crunch, white chocolate, rosehip and sorbet of strawberries 145, -
Hesselets chocolate symphony 175, -

Classic menu 795, -

(Served only for the whole table)

- Osietra Caviar from Stokkebye with king crab, lemon cream, dill and sour cream
Glazed lobster with green asparagus, sweet mango and lobster glace
Beef tenderloin with foie gras, glazed onions, artichokes and pepper sauce
Hesselets chocolate symphony

Option: Selection of French farmhouse cheeses with sweet and crisp almond 195 -

Gourmet Menu 595, -

(3 courses 495, -)

- Pan-fried mullet with danish peas, chanterelles, pea sprouts, North Sea shrimps and glace
Venison with cabbage, truffle, game sausage, thyme, ramsons and red wine sauce
Selection of French farmhouse cheeses, sweet and crisp
Danish strawberries with coco crunch, white chocolate, rosehip and sorbet of strawberries