

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, -
Osietra Caviar from Stokkebye with king crab, lemon cream, dill and sour cream 295, -
Creamy lobster bisque with lobster, cauliflower and dill 245, -
Pan-fried langoustines with browned butter, celeriac and nuts 195, -
Foie gras terrine with pear chutney, brioche and balsamic 175, -
Halibut with fried Scallop, chanterelles, foam of clam with walnut oil and dill 325, -
Marinated steak tartar with salad, tarragon mayonnaise and French fries 195, -
Prime rib with marrow, parsley, sauce Bordelaise, salad and French fries 375, -
Cheese platter with sweet and crisp 165, -
White chocolate with caramel, compote of Danish Clara Friis pear, sorbet and pickled pear 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, -)

- Halibut with fried Scallop, chanterelles, foam of clam with walnut oil and dill
Supremé of Cockerel, fried Foie Gras, browned onionpurée, confit of garlic, sauce of hen and potato compote
White chocolate with caramel, compote of Danish Clara Friis pear, sorbet and pickled pear

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 lobster, cauliflower and dill 245, -
Pan-fried langoustines with browned butter, celeriac and nuts 195, -
Foie gras terrine with pear chutney, brioche and balsamic 175, -
Halibut with fried Scallop, chanterelles, foam of clam with walnut oil and dill 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 cheese, with sweet and crisp 195, -
White chocolate with caramel, compote of Danish Clara Friis pear, sorbet and pickled pear 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 fennel, carrots, sweet mango and lobster glace
Beef tenderloin with foie gras, glazed onions, Jerusalem artichokes and pepper sauce
Hesselets chocolate symphony
Option: Selection of cheese, with sweet and crisp 195 –

Gourmet Menu 595, -

(3 courses 495, -)

- Halibut with fried Scallop, chanterelles, foam of clam with walnut oil and dill
Supremé of Cockerel, fried Foie Gras, browned onionpurée, confit of garlic, sauce of hen and potato compote
Selection of cheese, with sweet and crisp
White chocolate with caramel, compote of Danish Clara Friis pear, sorbet and pickled pear