

## 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 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,-

Pan-Fried cod with chanterelles, watercress, kohlrabi, beurre blanc and roe 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,-

Sea buckthorn from our backyard with fresh sea buckthorn sorbet, orange crème and walnut cake 145,-

## Hesselets open sandwiches

(Pr. course 95,-)

Roast beef with "remoulade", horseradish, roasted onions and pickled cucumber

Egg and prawns, pickled red onions

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,-)

Mosaic of codfish in burnt leek with water cress, cabbage, crème of chanterelle, horseradish cream with roe

Ballotine of poultry with wood pigeon and salted breast of duck, glazed beetroots, porcini and game sauce

Sea buckthorn from our backyard with fresh sea buckthorn sorbet, orange crème and walnut cake

All of our dishes may contain allergens. Please alert our staff to any food intolerances you may have, at the beginning of your meal. We will provide a list of the allergens used.

## 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,-

Pan-Fried cod with chanterelles, watercress, kohlrabi, beurre blanc and roe 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,-

Sea buckthorn from our backyard with fresh sea buckthorn sorbet, orange crème and walnut cake 145,-

Hesselets chocolate symphony 175,-

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### 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,-)

Mosaic of codfish in burnt leak with water cress, cabbage, crème of chanterelle, horseradish cream with roe

Ballotine of poultry with wood pigeon and salted breast of duck, glazed beetroots, porcini and game sauce

Selection of cheese, with sweet and crisp

Sea buckthorn from our backyard with fresh sea buckthorn sorbet, orange crème and walnut cake