

Restaurant Hesselet

.....anno **2018** evening.....

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HOTEL HESSELET

Christianslundsvej 119 · DK-5800 Nyborg
Tel.: +45 6531 3029 · E-mail: hotel@hesselet.dk

Gastronomic Leader: Lasse Paulsen
Assistant Kitchen Chef: Bjarke Jeppesen
Sommelier: Jacob Mousing
Hotel Owner: Sinne & Steen Sørensen
Hotel Manager: Christina Petersson



*This year's winner at Danish Travel Award 2017
– Best hotel outside the capital*



Restaurant Hesselet

À LA CARTE

STARTER

Oscietra Caviar with Red King Crab, lemon cream, dill and sour cream	295,-
Marinated scallop, roe, parsley, crisp cabbage and horseradish cream	175,-
Creamy lobsterbisque with fried lobster, cauliflower and dill	245,-
Fried Langoustine from Læsø with browned butter, celeriac and nuts	195,-
Foie Gras terrine with pear chutney, brioche and balsamic	175,-

MAIN COURSES

Fried turbot with roe of lumbfish, white asparagus, black garlic and fish fumé	345,-
Veal tenderloin, ragout, morel and baby vegetables, morelsauce and ramsons	345,-
Beef tenderloin with fried foie gras, glazed onions, mushrooms and pepper sauce	445,-

DESSERTS

Selection of french cheeses with sweet and crisp	195,-
Sorbet of rhubarb, burnt white chocolate, licorice mousse and warm rhubarbsauce	145,-
Hesselets chocolate symphony	175,-

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TASTING MENU *By: Lasse Paulsen*

Baerii Caviar with scallop, parsley, crisp cabbage, horse radish cream and dill oil	
Lobster cappuccino with lobster meat and Piment d'Espelette	
* Fried turbot with roe of lumbfish, white asparagus, black garlic and fish fumé	
Fried Langoustine from Læsø with browned butter, celeriac and nuts	
Fried foie gras with rack of lamb, lamb glace and green asparagus	
* Veal tenderloin, ragout, morel and baby vegetables, morelsauce and ramsons	
Selection of french cheeses with sweet and crisp	
* Sorbet of rhubarb, burnt white chocolate, licorice mousse and warm rhubarbsauce	
* 3 course tasting menu	495,- (Incl. selected wines) 990,-
7 course tasting menu <i>Only served to the entire table. Preorder necessary</i>	845,- (Incl. selected wines) 1.690,-
Optional extra course; Cheeses	95,-

CLASSIC MENU

Oscietra Caviar with Red King Crab, lemon cream, dill and sour cream	
Glazed lobster with asparagus, sweet mango and lobster glace	
Beef tenderloin with fried foie gras, glazed onion, mushrooms and pepper sauce	
Hesselets chocolate symphony	
4 course classic menu. <i>Only served to the entire table</i>	795,- (Incl. selected wines) 1.445,-
Optional extra course; Cheeses	95,-

★
Hildon water during dinner kr. 50,- p.p.

★★★
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.