

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, Baerii Caviarroe, parsley, crisp cabbage and horseradish cream	195,-
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

Lemon sole with North Sea shrimp, danish peas, summer truffle and fish fumét	345,-
Veal tenderloin with grilled onion, cauliflower, new carrots, chanterelles and red wine sauce	375,-
Beef tenderloin with fried foie gras, glazed onions, mushrooms and truffle sauce	445,-

DESSERTS

Selection of french cheeses with sweet and crisp	195,-
Summer's dessert tivoli with almond crunch, strawberry, raspberry and elderflower sorbet	145,-
Sorbet of rhubarb, burnt white chocolate, licorice mousse and warm rhubarbsauce	175,-
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	
* Lemon sole with North Sea shrimp, danish peas, summer truffle and fish fumét	
Fried Langoustine from Læsø with browned butter, celeriac and nuts	
Salted pork belly with fried foie gras, sweetbread and potato siphon	
* Veal tenderloin with grilled onion, cauliflower, new carrots, chanterelles and red wine sauce	
Selection of french cheeses with sweet and crisp	
* Summer's dessert tivoli with almond crunch, strawberry, raspberry and elderflower sorbet	
* 3 course tasting menu	495,- (Incl. selected wines) 990,-
7 course tasting menu <i>Only served to the entire table.</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 carrots, sweet mango and lobster glace	
Beef tenderloin with fried foie gras, glazed onion, mushrooms and truffle 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.