

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

Nominated for this year's restaurant in 2018



by The danish Dining Guide



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 chanterelles, cauliflower, Jerusalem artichoke and beach crab sauce	345,-
Veal tenderloin and breast with mushrooms, celery, onion, and spiced 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,-
Late summer berries with Valrhona chocolate, blackberry sorbet and crunc	145,-
Sorbet of raspberry, burned white chocolate, raspberrymousse and warm currantsauce	175,-
Hesselets chocolatesymphony	195,-

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TASTING MENU *By: Lasse Paulsen*

Baerii Caviar with scallop, parsley, crisp cabbage, horse radish cream and dill oil

Beach crab bisque with toast, lemoncreame and Oscietre Caviar

* *Catfish with mussels, cockle, razor clam, Jerusalem artickoke and musselssauce*

Fried Langoustine from Læsø with browned butter, celeriac and nuts

Grambogaard pork belly with fried foie gras, smoked sweetbread and chickensauce

* *Veal tenderloin and breast with mushrooms, celery, onion, and spiced sauce*

Crotin de chavignol, goatcheese with rosehip chutney, fermented wild honey and crisp

* *Late summer berries with Valrhona chocolate, blackberry sorbet and crunc*

* *3 courses tasting menu* **495,-** (Incl. selected wines) **995,-**

7 courses tasting menu Only served to the entire table. **845,-** (Incl. selected wines) **1.695,-**

Optional extra course; goatcheese **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 chocolatesymphony

4 courses classic menu. Only served to the entire table **795,-** (Incl. selected wines) **1.495,-**

Optional extra course; Cheeses **195,-**



Hildon water during dinner 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.