

Restaurant Hesselet
.....anno 2019 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, cucumber, smoked cheese, radishes and sour cream	295,-
Gourmet salad with lobster, artichoke, quail egg, fried foie gras and Baerii caviar	325,-
Creamy lobster bisque with fried lobster, cauliflower and dill	245,-
Fried langoustine from Læsø with browned butter, celeriac and nuts	195,-
White asparagus with ham from Svendborg, fermented garlic, sauce Mouseline and wild herbs	245,-

MAIN COURSES

Pan fried Halibut with sauce Nage, carrots, crisp pearl onions, lemon thyme and mushrooms	345,-
Veal tenderloin with crisp ragout of sweetbreads, morels, ramson, spring greens and red wine sauce	375,-
Beef tenderloin with fried foie gras, new onions, mushrooms and truffle sauce	445,-

DESSERTS

Selection of french cheeses with sweet and crisp	195,-
Rhubarb dessert with coconut sorbet, white chocolate and crunch	145,-
Honey cake with fermented wild honey, lemon zest and yogurt ice cream	175,-
Chocolate in new "clothes" with vanilla ice cream and chocolate sauce	195,-

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TASTING MENU *By: Lasse Paulsen*

Baerii Caviar with scallop, avocado, lemon, sorrel and sour cream	
Cold cucumber soup with Oscietre Caviar, red king crab, smoked cheese and crisp toast	
* Pan fried Halibut with sauce Nage, carrots, crisp pearl onions, lemon thyme and mushrooms	
Fried langoustine from Læsø with browned butter, celeriac and nuts	
Rack of lamb with herbs from the garden, butter crust, new potatoes and tarragon sauce	
* Veal tenderloin with crisp ragout of sweetbreads, morels, ramson, spring greens and red wine sauce	
Brillat Savarin, tripple cream brie, with toast melba, plum chutney and rosemary	
* Rhubarb dessert with coconut sorbet, white chocolate and crunch	
* 3 courses tasting menu	495,- (Incl. selected wines) 995,-
7 courses tasting menu <i>Only served to the entire table.</i>	845,- (Incl. selected wines) 1.695,-
Optional extra course: Brillat Savarin, tripple cream brie	95,-

CLASSIC MENU

Oscietra Caviar with red king crab, cucumber, smoked cheese, radishes and sour cream	
Danish lobster with white asparagus, carrots, mango and lobster glace	
Beef tenderloin in crisp panko with fried foie gras, savoy cabbage, lemon thyme, mushrooms and truffle sauce	
Chocolate in new "clothes" with vanilla ice cream and chocolate sauce	
4 courses classic menu. <i>Only served to the entire table</i>	795,- (Incl. selected wines) 1.495,-
Optional extra course: Cheeses	195,-

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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.