

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

## HESSELET EVENING 18.30-21.30

### À LA CARTE

#### STARTER

Steamed North Sea turbot with danish peas, cauliflower and sauce mousseline	195,-
Fried langoustine with celeriac, browned butter and nuts	225,-
Creamy lobster bisque with fried lobster, cauliflower and dill	245,-

#### MAIN COURSE

Fried lemon sole with summer vegetables, new potatoes and fish sauce	345,-
Veal tenderloin with grilled spring onion, chanterelles, carrot, summer truffle and red wine sauce	345,-
Beef tenderloin with fried sweetbreads, danish peas, mushrooms and truffle sauce	395,-

#### DESSERTS

Danish strawberries and raspberries with white chocolate, almond crunch and vanilla ice cream	145,-
Chocolate dessert with strawberry sorbet, chocolate crunch and dumle cream	175,-
Selection of french farm cheeses with sweet and crisp	195,-

## SUMMER MENU

Steamed North Sea turbot with danish peas, cauliflower and sauce mousseline

Veal tenderloin with grilled spring onion, chanterelles, carrot, summer truffle and red wine sauce

Danish strawberries and raspberries with white chocolate, almond crunch and vanilla ice cream

2 course summer menu **395,-** (incl. selected wines) **695,-**

3 course summer menu **495,-** (incl. selected wines) **995,-**

Optional extra course: Cheese platter **125,-**

## FISH MENU

Baerii caviar with scallops, avocado, lime and wood sorrel

Lobster bisque with crisp toast, lobstercream and herbs from the garden

Fried lemon sole with spinach, mango, nut oil, soy and ginger bouillon

Steamed North Sea turbot with danish peas, cauliflower, chanterelles and sauce mousseline

4 course fish menu *Only served to the entire table* **695,-** (incl. selected wines) **1.395,-**

Optional extra course: Cheese platter **125,-**

## CLASSIC MENU

Oscietre Caviar, with brown crab, new potatoes, smoke and cauliflower

Danish lobster with fennel, carrot, lemon thyme, lobster sauce and summer herbs

Beef tenderloin in crisp panko with fried sweetbread, danish peas, mushrooms and truffle sauce

Chocolate dessert with strawberry sorbet, chocolate crunch and caramel

4 course classic menu *Only served to the entire table* **895,-** (incl. selected wines) **1.595,-**

Optional extra course: Cheese platter **125,-**

★

Sparkling or still water from Hildon 65,- pr. bottle.  
Snacks and champagne as aperitif 145,-

★★

We offer alternative menus for our staying guests. Ask the waiter.

★★★

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.