

Restaurant Hesselet  
.....anno 2019 evening.....

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**HOTEL HESSELET**

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

**Gastronomic Leader:**..... Lasse Paulsen  
**Assistant Kitchen Chef:**..... Bjarke Jeppesen  
**Restaurant Manager & Sommelier:**..... Rasmus Weimar & 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 18.00-21.30

### À LA CARTE

#### STARTER

Fried Lemon Sole with squid rings, fresh truffle, Jerusalem artichoke and foam of mussel	195,-
Fried langoustine with celeriac, browned butter and nuts	225,-
Creamy lobster bisque with fried lobster, cauliflower and dill	245,-

#### MAIN COURSE

Fried cod with cauliflower, capers and sauce Grenobloise	345,-
US beef with forest mushrooms, burned onions, potato purée and red wine sauce	345,-
Beef tenderloin with fried sweetbread, truffle and pepper sauce	395,-

#### DESSERT

Danish apples with sorbet, rosemary, caramel crunch and soft meringue	145,-
Blackberries from Fyn, on a Valrhona chocolate cake, wood sorrel and sorbet of blackberry	175,-
Selection of French farm cheeses with sweet and crisp	195,-

## SEASON MENU

Fried Lemon Sole with squid rings, fresh truffle, Jerusalem artichoke and foam of mussel

US beef with forest mushrooms, burned onions, potato purée and red wine sauce

Danish apples with sorbet, rosemary, caramel crunch and soft meringue

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

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

Optional extra course; cheese **125,-**

*Arla Unika Hybrid with pear chutney, dill, crispy biscuits and fresh hurled honey*

## FISH MENU

Baerii Caviar with cauliflower, lemon, herbs and hazelnuts

Lobster bisque with crisp toast, lobstercream and Oscietre Caviar

Fried langoustine with celeriac, browned butter and nuts

Fried Lemon Sole with squid rings, fresh truffle, Jerusalem artichoke and foam of mussel

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

Optional extra course; selection of cheeses **125,-**

## CLASSIC MENU

Danish Lobster with fennel, tomato, chanterelles and lobster sauce

Beef tenderloin in crisp panko with fried sweetbread, truffle and pepper sauce

Blackberries from Fyn, on a Valrhona chocolate cake, wood sorrel and sorbet of blackberry

3 course classic menu *Only served to the entire table.* **795,-** (incl. selected wines) **1.395,-**

Optional extra course; selection of cheeses **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.