

Restaurant Hesselet
.....anno 2020.....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



HESSELET EVENING

18.00 - 22.00

À LA CARTE

Snacks & Nyetimber, Classic Cuvee **175,-**

WINTER MENU

Danish trout cooked at 38 degrees Celsius with roe sauce, lemon and baby herbs

Fried Cod fish with mixed cabbage, black trumpet and mustard blanquette

Pink fried duck breast with rilette of confit of leg, mushrooms, glazed onion and sauce with spices

Honey cake with sweet spices, nuts, chocolate ganache, orange peel and fresh sorbet

1 course menu **345,-** * 2 course menu **445,-** * 3 course menu **545,-** * 4 course menu **645,-**

3 course menu incl. selected wines **1.045,-** * 4 course menu incl. selected wines **1.245,-**

*Hesselets selection of cheeses with sweet and crisp á **175,-***

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Sparkling or still water from Hildon 65,- pr. bottle.

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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.

HESSELET EVENING

18.00 - 22.00

À LA CARTE

Snacks & Nyetimber, Rosé **225,-**

SIGNATUR MENU

Red king crab in own shell with crab glaze, ginger and cilantro

Monkfish with potato, langoustine and smoked fish sauce

Matured Beef with fried sweetbread, onion, fresh wintertruffle and port wine sauce

Valrhona chocolate in different textures with cherries in eau de vie and cherry ice cream

Menu **995,-** incl. vine **1.695,-**

*Optional extra course: Gratin of Vacherin Mont d'Or with black truffles and prunes á **225,-***

*

Sparkling or still water from Hildon 65,- pr. bottle.

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