

Restaurant Hesselet
.....anno 2021 evening.....

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HOTEL HESSELET

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

Gastronomic Leader & Head Chef:..... Lasse Paulsen
Restaurant Manager:..... Rasmus Weimar
Sommelier:..... Jacob Mousing
Hotel Owner:..... Sinne & Steen Sørensen
Hotel Manager:..... Christina Petersson



HESSELET EVENING

18.00 - 22.00

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

Snacks & Nyetimber, Rosé á **225,-**

SUMMER MENU

Fried Halibut with lightly smoked Common Cockle, cauliflower, summer fricassee and Clam sauce

Veal tenderloin with stuffed morel, crisp sweetbread, green asparagus, ramsons and morel sauce

Grand Kry, raw milk cheese, with fermented flower honey, apple, fennel seeds and herbs from the garden

"Rød grød", classic danish porridge, a la Hesselet with fresh berries, strawberry sorbet and white chocolate

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.

DELUXE FISH MENU - *Ultimate temptations from the Sea*

Bäerii caviar with small cucumber, green tomatoes, sea sandwort and crisp apple **195,-**

Fried langoustines, browned butter, celeriac and nut vinaigrette **225,-**

Lobster bisque with cauliflower, tomatoes and lobster ragout **245,-**

Fried North Sea Turbot with the summers vegetables, truffles and sauce Hollandaise **445,-**

*As menu 3 courses **745,-** * 4 courses **945,-***

SIGNATURE MENU *by Chef Paulsen*

Oscietre Caviar with oyster vinaigrette, avocado, herbs and browned butter

Lobster with fermented asparagus, bronze fennel, carrots and lobster glace

Beef tenderloin in crépine with summer truffle, grilled onion and intense truffle sauce

Chocolate Chok with nocciola ice cream, crisp hazelnuts and pear gel

*Menu **995,-** * incl. selected wines **1.695,-** Only served to the entire table.*

*Optional extra course – Selection of Cheese with sweet and crisp **175,-***

We offer a 7-course tasting menu incl. wines at **1.995,-** ask a waiter for further info.

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