

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

Lemon Sole with blue mussel, scallops, intense fish bouillon, green oil, peas and cauliflower

Veal tenderloin, fried sweetbread, crisp rilette of veal shank, chantarelles, burned onion, parsley puré and red wine sauce

Fried Camembert with gooseberry chutney, fermented honey and spruce buds

Summer dessert with rhubarb sorbet, strawberries, apple roses, lemon verbena and elderflower gel

1 course menu **395,-** * 2 course menu **495,-** * 3 course menu **595,-** * 4 course menu **695,-**

3 course menu incl. selected wines **1.095,-** * 4 course menu incl. selected wines **1.295,-**

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*

Gravlax with Bäerii caviar, green apples, crisp malt, cicely, herbal oil and sour cream **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 **495,-**

As menu 3 courses **845,-** * 4 courses **975,-**

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, mushrooms, broccoli compot, ramson and truffle sauce

Chocolate Chok with black currant, chocolate ganache and dark chocolate ice cream

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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