

Restaurant Hesselet  
.....anno 2022 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  
**Hotel Owner:**..... Sinne & Steen Sørensen  
**Hotel Manager:**..... Christina Petersson



Restaurant Hesselet

## HESSELET EVENING

18.00 - 22.00

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

Snacks & Bollinger á **225,-**

## SEASON MENU

Greenland halibut & blue mussels with apple, glass onions, fennel and spicy sauce Nage

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Bouillon of poultry with quail, Jerusalem artichokes, quail egg and crisp Porcini mushroom toast

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Fillet of beef in soufflé with crispy sweetbreads, smoke, seared kale, mushrooms and red wine sauce

\*\*\*

Winter dessert with pear compote, mint ice cream, green Matcha tea and burned white chocolate

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,-**

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

\*\*  
We offer alternative menus for our longer 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.

## FISH MENU - *Ultimate temptations from the Sea*

*Only served friday and saturday, or pre-ordered, and to the entire table.*

Gravlax with Baerii Caviar, cucumber and apples

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Lobster bisque with ragout of lobster and herbs

\*\*\*

Turbot with cabbage, Caviar and intense turbot sauce

\*\*\*

Winter dessert with pear compote, mint ice cream, green Matcha tea and burned white chocolate

Menu **995,-** \* Incl. Selected wines **1.595,-** \* Or 1 course as main course **495,-**

## SIGNATURE MENU *by Chef Paulsen*

*Only served friday and saturday, or pre-ordered, and to the entire table.*

Oscietra Caviar with cauliflower, mango and crisp herbs

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Seared langostines with celeriac, browned butter and nut vinaigrette

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Beef tenderloin with winter truffle, beetroots, onion and intens truffle sauce

\*\*\*

Chocolate shock with pickled prunes, chocolate ganacha and Armagnac ice cream

Menu **1.195,-** \* Incl. selected wines **1.895,-**

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

We offer a 7 course tasting menu incl. selected wines **1.995,-**

*Ask a waiter for more information. Needs to be pre-ordered.*

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