

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 - 21.30

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

Snacks & Jacquesson, Cuvée No. 744 á **245,-**

SUMMER MENU

(Served only to the entire table)

Fried fillet of lemon sole with steamed mussels, cauliflower, peas, summer truffle and mussel sauce

Shellfish ragout of small crabs, scallops, fish soufflé, dried tomatoes, fennel and star anise

Suprême of cockerel, crispy rilette, Jerusalem artichokes, chantarelles, parsley and intense chicken sauce

Savarin of white chocolate, lemon verbena & raspberry with crispy bisquits and nougatiné ice cream

Menu **695,-** incl. selected wines **1.295,-**

GOURMET EXPERIENCE

Champagne & snacks, 4 courses incl. wine, coffee & petit fours **1.555,-**

TASTING EXPERIENCE

Champagne & snacks, 7 courses incl. wine, coffee & petit fours **2.250,-**

Needs to be pre-ordered

*
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.

A LA CARTE - Selection of the kitchen's favorites

Lobster Salad Royale with avocado, lobster dip, quail egg and truffle

Searred langoustines with celeriac, browned butter and nuts

Lobster bisque with cauliflower, tomatoes and lobster ragout

Halibut with fermented white asparagus, carrots and sauce Hollandaise

US beef with mushrooms, marrow, parsley, red wine sauce and crispy fries

Selection of cheeses with sweet and crisp

1 course menu **495,-** * 2 course menu **750,-** * 3 course menu **995,-** * Extra course **245,-** * Selection of cheese **195,-**

SIGNATURE MENU by Chef Paulsen

(served only to the entire table)

Egg & eeg

Oscietra Caviar with crisp poached egg and sauce Hollandaise

Turbot & Danish lobster

White asparagus, small carrots og lobster sauce

Beef tenderloin & summer truffles

Forest mushrooms, spring onion, cabbage and truffle sauce

Chocolate & chocolate

Different textures of chocolate with blackcurrant sorbet and a hint of black currants

Menu **1.295,-** incl. selected wines **1.995,-**

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

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