

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,-**

SEASON MENU

(Served only to the entire table)

North Sea Prawns with Faroe Island salmon, double fraiche, crisp malt, Danish cucumber and herbs from the garden

Fried lemon sole from Vesterhavet with steamed mussels, anise, curry, carrots, Jerusalem artichokes purée and Sauce Nage

Fillet of Gastro Veal in soufflé with confit sweetbreads, parsley potato, new onions, chantarelles and Sauce Mystery

Caramel panna cotta with Tahiti vanilla, sorbet of Funen apples, rosemary and crisp hazelnut nougatine

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

Searched langoustines with celeriac, browned butter and nuts

Lobster bisque with cauliflower, tomatoes and lobster ragout

Fried halibut with seasonal vegetables, chantarelles 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)

Oscieta Caviar & Gillaudeau Oysters

Small cucumbers, double fraiche, glasswort and dill oil

Turbot & Danish lobster

Mangetout peas, small carrots, fennel and lobster sauce

Beef Tenderloin & summer truffles

Forest mushrooms, spring onion, cabbage and truffle sauce

Chocolate & chocolate

Different textures of chocolate with pickled local blackberries and black currant sorbet

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

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