

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

18.30 - 21.30

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

Snacks & Louis Roederer Collection 242 á **245,-**

## SEASON MENU

*(Served only to the entire table)*

Fried cod with Hokkaido pumpkin, celeriac and yuzu sauce

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Mallard i soufflé with mushrooms, small beets, Horn of Plenty mushrooms and christmas sauce

\*\*\*

24 months Comté with roasted walnuts and pickled apple

\*\*\*

Autumn plums with marzipan, chocolate, sea buckthorn and Armagnac 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

10 g Oscietra Caviar with blinis and small shellfish salad

\*\*\*

Seared langoustines with celeriac, browned butter and nuts

\*\*\*

Lobster bisque with cauliflower, tomatoes and lobster ragout

\*\*\*

Fried halibut with seasonal vegetables 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)*

### Turbot & langoustines

Small carrots, fennel and lobster glace

\*\*\*

### 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 **995,-** incl. selected wines **1.595,-**

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

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