

Restaurant Hesselet
.....anno 2023 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)

Gravlax with pickled beets, apple, fennel seeds and spicy beetroot glaze

Seared cod with Funen kale, small kohlrabi, bleak roe, mustard seeds and blanquette sauce

Back of fallow deer with thyme sausage, wild berries, mushrooms and game sauce

Brie de Meaux au gratin as toast with black wintertruffles *optional* **195,-**

Winter dessert with pineapple, baked coconut cake, sorbet of coconut and Malibu

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

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 glaze

Beef Tenderloin & 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,-**

*
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.

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