

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 & Bollinger Special Cuvée á **245,-**

SEASON MENU

(Served only to the entire table)

Seared scallops with Jerusalem Artichoke, roe, cold water prawns, green asparagus and dill oil

Halibut with mussels, white asparagus, carrot, lemon thyme and sauce Nage

Intense ox tail bouillon with ravioli, gourmet ham and truffle optional 245,-

Veal tenderloin in crisp roll with sweetbread, ox tail ragout, wild garlic, morrels and red wine sauce

Rhubarb variation with white ganache, compote, almonds and raspberry-rhubarb sorbet

Menu 750,- incl. selected wines 1.450,-

GOURMET EXPERIENCE

Champagne & snacks, 4 courses incl. wine, coffee & petit fours 1.695,-

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

Halibut with asparagus, carrots, stuffed morrel, 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

White asparagus, morrel and lobster sauce

Beef Tenderloin & Truffles

Forest mushrooms, cabbage, green asparagus and trufflesauce

Chocolate & chocolate

Different textures of chocolate with passion fruit and mango sorbet

Menu 995,- incl. selected wines 1.695,-

*
Sparkling or still water from Hildon 75,- 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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