

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)

Bisque of small crabs with soufflé of fish, North Atlantic shrimps, tomato and dill oil

Seared lemon sole with Danish peas, summer truffle, sauce Hollandaise and herbs from the garden

Intense ox tail bouillon with ravioli, gourmet ham and seared foie gras optional 245,-

Veal tenderloin with crispy sweetbreads, morrels, carrot, mushroom siphon and redwine sauce

Rhubarb variation with strawberries, rhubarb compote, almonds, strawberry sauce and elderflower 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

*
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.

A LA CARTE - Selection of the kitchen's favorites

Seared langoustines with celeriac, browned butter and nuts

Lobster bisque with cauliflower, tomatoes and lobster ragout

Salade Royale with lobster, caviar, truffle, quail egg and artichoke additional 95,-

Seared halibut with asparagus, carrot, stuffed morrel 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,-**

(Ask for oysters !)

SIGNATURE MENU by Chef Paulsen

(served only to the entire table)

Turbot & Danish lobster

White asparagus, morrels and lobster sauce

Beef Tenderloin & Truffles

Forest mushrooms, celeriac, wild garlic, wild asparagus and port wine sauce

Chocolate & Chocolate

Different textures of chocolate with red berries and raspberry sorbet

Menu **995,-** incl. selected wines **1.695,-**

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Sparkling or still water from Hildon 75,- pr. bottle.

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