

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 & Deutz Brut Classic á **245,-**

SEASON MENU

(Served only to the entire table)

Steamed blue mussels with fish soufflé, fennel and mussel fumé with saffron

Skin seared zander from Danish fresh water lakes with parsley root, bell pepper, tomato and sauce Basquaise

Seared foie gras with Danish pears, calvados from Dyrehøj Vingaard, sprød brioche and red wine glaze optional **245,-**

Gråsten cockerel breast with porcini stuffing, caramelized onions, Jerusalem artichoke and intens chicken sauce

Plums from the Danish gardens with golden ganache, biscuit, mocca and ice cream with Armagnac

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,-**

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,-**

Ask for oysters of 45,-

SIGNATURE MENU by Chef Paulsen

(served only to the entire table)

Turbot & Danish lobster

Artichoke, carrots and lobster sauce

Beef Tenderloin & Truffles

Forest mushrooms, celeriac, wild garlic, savoy cabbage and port wine sauce

Chocolate & Chocolate

Chocolate doughnut with black berries, cherry coulis, crisp chocolate and sorbet from cherry

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

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

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