

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)

Beetroot cured salmon with Danisk apple, lemon creme, dill and sour cream

Seared cod from the North Sea with Jerusalem artichokes, kale, roe and peanut oil- and soya emulsion

Gråsten duck breast with caramelized onions, mushrooms, quince, ragout of giblets and intense spice sauce

Vacherin Mont d'Or au gratin with prunes and crisp malt crouton *Optional* **175,-**

Orange dessert with chocolate, crispy almonds and fresh orange 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

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We offer alternative menus for our longer staying guests. Ask the waiter.

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The season menu can be converted to a vegetarian menu on request. 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*

Oscietra Caviar with tatar of langoustines, avocado, lemon creme and sour sorbet *Optional* **95,-**

Seared langoustines with celeriac, browned butter and nuts

Lobster bisque with cauliflower, tomatoes and lobster ragout

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 & Danish lobster

Artichoke, carrots and lobster sauce

Beef Tenderloin & Truffles

Forest mushrooms, celeriac, savoy cabbage and port wine sauce

Chocolate & Chocolate

Variation of chocolate with Dumle-caramel, Bailey ice cream and crisp caramelized nuts

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

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