

Restaurant Hesselet
.....anno 2024.....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)

Marinated salmon with carrot, pumpkin, pickled shallots, trout roe and teriyaki sauce

Seared cod with winter cabbage, crispy scallops and intense fish fumé

Quail with seared foie gras, green grapes and port wine sauce *Optional* **245,-**

Hanger steak and braised short ribs with beets, celery and sauce with tailed pepper

Pear dessert with yoghurt ice cream, bread porridge, golden chocolate, pickled pear and pear foam

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

Seared langoustines with celeriac, browned butter and nuts

Lobster bisque with cauliflower, tomatoes and lobster ragout

Halibut with winter greens, pickled artichoke, mushrooms and Sauce Hollandaise

US beef with mushrooms, marrow, parsley, red wine sauce and crispy fries

Selection of cheeses with sweet and crisp

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

1 course menu **495,-** * 2 course menu **750,-** * 3 course menu **995,-** * Extra course **245,-**

Ask for oysters 45,- pp.

SIGNATURE MENU *by Chef Paulsen*

(served only to the entire table)

Tatar of langoustines with Oscietra Caviar, lemon sorbet and small herbs

Turbot with Jerusalem artichoke, winter truffle, Baerii Caviar and turbot sauce

Quail leg and breast with seared foie gras served on brioche
with green grapes and port wine sauce

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

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