

Restaurant Hesselet
.....anno 2024.....evening

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HOTEL HESSELET

Christianslundsvej 119 · 5800 Nyborg
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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)

Yellow fin tuna with spicy teriyaki sauce, mango, avocado and sunflower buds

Seared halibut with North Atlantic prawns, asparagus, fennel, lemon and fish velouté

Poached white asparagus with Iberico ham, truffles and sauce Hollandaise *Optional* **245,-**

Veal in soufflé with wild garlic, morrel, smoked sweet bread, carrot, lemon thyme and red wine sauce

Rhubarb in variation with licorice ice cream, granola, black marenqué and white chocolate ganache

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

Seared halibut with spring greens, morrel, sauce Hollandaise and small potatoes

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 *(served on ice with vinaigrette and lemon)* 4 pcs. **195,-**

SIGNATURE MENU *by Chef Paulsen*

(served only to the entire table)

Oscietra Caviar on crisp buttery waffle, whipped sour cream 48%, red onions and cress

Turbot with seared langoustines, artichoke, asparagus and lobster 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.**