

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:**..... Bente & Kenneth Ramstrup  
**Hotel Director:**..... Christina Hermeling



Restaurant Hesselet

## HESSELET EVENING

18.30 - 21.30

Snacks & Deutz Brut Classic á **245,-**

## SUMMER MENU

*(Served only to the entire table)*

White asparagus with North Atlantic prawns, truffle mayo and herbs from the garden

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Halibut with cauliflower, lemon, small carrots and sauce with roe

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Supreme of cockerel with Danish peas, cabbage, chanterelle mushrooms, lemon thyme and sauce Mystery

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Summer berries with caramelized nuts, strawberry gel and vanilla ice cream

Menu **750,-** incl. selected wines **1.450,-**

## GOURMET EXPERIENCE

Champagne & snacks, 4 courses incl. wine, coffee & petit fours **1.695,-**

## KLASSISK MENU

*(serveres kun til hele bordet)*

Seared turbot with chanterelle mushrooms, artichoke, turbot sauce and Caviar

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US Beef with marrow, parsley, Pommes Frites and red wine sauce

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Chocolate mousse with caramel, strawberry syrup and strawberry sorbet with a hint of rosehip

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

*Optional courses* **245,-**

Oysters, 6 pcs. Served with vinaigrette and lemon

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White Sturgeon Caviar with lemon sorbet, Danish lobster, sour cream and dill oil *Extra* **50,-**

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Langoustines with celery puré, browned butter and nuts

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Foie gras terrine with pear chutney and brioche

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

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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.

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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.