

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,-**

SEASON MENU

(Served only to the entire table)

Seared scallop with Jerusalem artichoke, pumpkin and shellfish sauce with yuzu

Poached soufflé of turbot with smoked eel, autumn chesnuts, Porcini mushroom and intens fish fumé

Seared foie gras with plum compote, pickled onion in port wine, toasted brioche and port wine glaze *Optional* **245,-**

Breast of Canette duck with rosemary, onion, confit of pork belly, quince compote and sweet and spicy sauce

Mandarin and sea buckthorn in variation with Tahiti vanilla, yoghurt ice cream and crisp almond

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*

Lobster bisque with cauliflower, tomatoes and lobster ragout

Seared lemon sole with kale, black trumpet mushrooms, wild garlic, pickled red onion, browned butter and capers

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

Camembert, Brillat Savarin and Mont d'Or with Porcini, truffles and french prunes

Chocolate dessert with dark moussé, blackcurrants puré, Griottines cherries, sorbet of cherries and chocolate brownie

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 with razor clams, avocado, crispy croutons, lemon sorbet and sour cream

Seared turbot with langoustines, dill and lobster foam

Tournedos of beef tenderloin with forrest mushrooms, glazed onions, beetroot and truffle sauce

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

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