

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



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**HOTEL HESSELET**  
Christianslundsvej 119 · 5800 Nyborg  
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Restaurant Hesselet

## HESSELET EVENING

18.30 - 21.30

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

### SEASON MENU

*(Served only to the entire table)*

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

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Searched turbot with smoked eel, autumn chesnuts, Porcini mushroom and intens fish fumé

\*\*\*

Searched 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

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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*

\*

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.

## A LA CARTE - *Selection of the kitchen's favorites*

Lobster bisque with cauliflower, tomatoes and lobster ragout

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Searched 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

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

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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

*(served only to the entire table)*

Oscietra Caviar with razor clams, avocado, crispy croutons, apple sorbet and sour cream

\*\*\*

Searched 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.**