

Restaurant Hesselet

APPETIZERS

Olives marinated in oil of blackcurrants and lemon thyme **55,-**

Nuts roasted in fermented bean paste **45,-**

Crispy hay cheese with smoked cream cheese and herbs **55,-**

Small pancake puffs with cherry leaf crème and roe **125,-**

Chawanmushi with Funen black lobster and pickled tapioca **85,-**

Gillardeau oysters with yuzu and long pepper **1 pcs. 50,- / 3 pcs. 140,-**

WINES BY GLASS

NV Champagne Philipponnat – Reserve Perpetuelle **250,-**

2018 Champagne Deutz – Brut Rosé **325,-**

2013 Franciacorta – Vittoria Moretti – Bellavista – Lombardy – Italy **325,-**

2020 Muscadet Cru Clisson – Melon de Bourgogne - Jérémie Huchet – Loire – France **125,-**

2018 Riesling – Ponzi Vineyards – Oregon – USA **135,-**

2021 Terroir Historic Blanco – Macabeu / Garnacha Blanco – Terroir al Limit – Priorat – Spain **145,-**

2022 Marsannay – Chardonnay – Charlopin-Parizot – Burgundy – France **275,-**

2018 Côtes de Jura – Savagnin – Domaine Bourdy – Jura – France **145,-**

2023 Langhe – Nebbiolo – Chiara Boschis – Piedmont – Italy **150,-**

2023 Gamay Noir – Ridgecrest – Oregon – USA **145,-**

2021 Volnay – Pinot Noir – Domaine Glantenay – Burgundy – France **275,-**

2015 Bandol Rouge – Mourvèdre – Domaine de Terrebrune – Provence – France **325,-**

2010 Colheita Malmsey – Malvasia – Blandy's – Madeira – Portugal **125,-**

2015 Clos ste. Theobald GC – Riesling VT – Domaine Schofitt – Alsace – France **175,-**

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A LA CARTE

Snow crab with Jerusalem artichoke, walnuts, salted blackcurrant leaves and crouton **175,-**

Tatar of Danish dry aged beef with fennel, pickled beech leaves and salads **165,-**

Steamed lemon sole with truffle, spinach, potato cream, roe and smoked mussel sauce **195,-**

Seared langoustines with brussels sprouts, pickled onions and floral lobster bisque **185,-**

Poached cod with winter mushrooms, pickled wild garlic and aromatic mushroom bouillon **210,-**

Grilled winter leeks with pickled flowers, truffle and Gammelknas sauce **185,-**

Turbot seared on bread with local cabbage, pickled elderflower and asparagus blanquette with hazelnuts **235,-**

Grilled ox with beetroots, preserved dark berries and aromatic sauce **245,-**

Additional a la carte options and for the 3-course menu:

Potato puree with herbs – Pommes frites with aromatic salt – Green salat

65,-

CHEESE & DESSERTS

Selection of Danish cheeses with compote, butter fried ryebread and sourdough crackers **175-245,-**

Hazelnuts with caramel, milk ice cream and truffle **150,-**

Preserved Mikan mandarin with white chocolate and mandarin sorbet **150,-**

MENUES

From the courses above, the kitchen will prepare a 3 to 5 courses menu

550-750,-

*Addition of 3 snacks **155,-***