

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,-**

Profiteroles with Vesterhavs cheese, Funen ham and truffle **75,-**

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

Dried duck breast with juniper and pickled beech leafs **65,-**

All snacks **300,-** (perfect for 2)

WINE BY GLASS

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

2018 Champagne Philipponnat – Blanc de Blancs **325,-**

2015 Champagne Philipponnat – Clos des Goisses **450,-**

2024 Roero Bianco – Arneis – Bruno Giacosa – Piemonte- Italy **155,- ***

2022 Heimbouurg – Riesling – Domaine Zind-Humbrecht – Alsace- France **165,-**

2023 Reserve – Chardonnay – Fritz Wassmer – Baden – Germany **145,- ***

2022 Saint-Peray “les Potiers” – Marsanne / Roussanne – Cave Yves Cuilleron – Rhône – France **145,- ***

2022 les Vieux Clos – Chenin Blanc – Nicolas Joly – Loire – France **225,-**

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

2023 Cuvée Caroline Rosé – Tibouren – Clos Cibonne – Provence –France **175,-**

2024 la Bruja – Garnacha – Comando G – Sierra de Gredos – Spain **175,- ***

2023 Coteaux Bourguignon – Pinot Noir – Edouard Confuron – Bourgogne – France **245,-**

2020 Contrada Santo Spirito – Nerello Mascalese – Pietradolce – Etna – Italy **325,-**

2022 Graacher Himmelreich – Riesling Auslese – Max Ferd. Richter – Mosel – Germany **150,- ***

2016 Clos des Ste. Catherine – Chenin Blanc – Domaine de Baumard – Loire – France **175,-**

The 5-course wine pairing **700,-*

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A LA CARTE

Gillardeau oysters with 3 toppings **155,-**
Yuzu and pepper – Rosehip and yoghurt – Citrus

Saltet trout with local leeks, sea buckthorn, kefir and roe **165,-**

Seared scallops with Mutzu apple, celeriac, walnuts, blackberry branch and ponzu **175,-**

Snow crab with pickled potato, potato puree, lovage and truffle **175,-**

Grilled squid with preserved mirabelle plums, ume plum and local oyster mushrooms **155,-**

Tatar of dry aged beef with soya egg yolk, pickled onions and pepper **165,-**

Monkfish fried on the bones wild garlic, baked onions and aromatic chicken jus **235,-**

Grilled chicken wings with stuffed morrel, asparagus and garden sorrel **225,-**

Poached tenderloin of grass beef with cabbage sprouts, confit of garlic, truffle and sauce Blanquette **255,-**

Additional options

Potato puree with herbs – French fries with aromatic salt – Green salad
65,-

CHEESES AND DESSERTS

Five selected Danish cheeses with quince, butterfried ryebread and sour dough flakes **195,-**

The first rhubarbs, ice cream from Ceylon tea and heavy cream **150,-**

Chocolate with preserved pine, hazelnuts and chocolate sorbet with cocoa fruit juice **150,-**

OUR RECOMMENDATION

All courses are served in starter sizes

We recommend 3 courses a la carte

or

the kitchens 5-course menu

5 courses for 750,-