

Restaurant Hesselet

APPETIZERS

- Olives marinated in oil of blackcurrants and lemon thyme **55,-**
- Nuts roasted in fermented bean paste **65,-**
- Crispy hay cheese with smoked cream cheese and herbs **60,-**
- Profiteroles with Vesterhavs cheese, Funen ham and truffle **75,-**
- Chawanmushi with Funen black lobster and pickled tapioca **65,-**
- Manicou crab with tomato emulsion, toasted bread and rosehip **65,-**
- All snacks 375,- (perfect for 2)

WINE BY GLASS

- NV Champagne Philipponnat – Réserve Perpétuelle **250,-***
- NV Champagne Billecart-Salmon – Blanc de Blancs **350,-**
- 2015 Champagne Philipponnat – Clos des Goisses **450,-**
- 2023 Menetou-Salon – Sauvignon Blanc – Philippe Gilbert – Loire – France **145,-**
- 2024 Frank – Solaris – Stokkebye Vingård – Bovense – Denmark **165,-***
- 2023 Bourgogne Blanc – Chardonnay – Fabien Coche – Bourgogne – France **195,-**
- 2021 Vistamare – Vermentino / Viognier – Ca’ Marcanda – Gaja – Toscana – Italy **175,-**
- 2023 Clos de la Bergerie – Chenin Blanc – Nicolas Joly – Loire – France **225,-**
- 2024 Chardonnay – By Farr – Geelong – Australia **275,-**
- 2024 Ultimate Rosé – Cinsault / Grenache / Syrah – Ultimate Provence – Provence – France **175,-**
- 2022 Dundee Hills – Pinot Noir – Sokol Blosser – Willamette Valley – Oregon **175,-**
- 2019 Il Glicine – Nebbiolo – Sandro Fay – Valtelina – Piedmont – Italy **195,-***
- 2017 Cornas – Syrah – Domaine Paul Jaboulet Ainé – Rhône – France **275,-**
- 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 **800,-**

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A LA CARTE

Hamachi with new peas, cucumber, horseradish and leafes of blackcurrant **190,-**

Grilled oysters from Limfjorden with green asparagus and elderflower beurre blanc with roe **175,-**

White asparagus med beach herbs, shrimps and blanquette sauce **195,-**

Lobster with cabbage from Palleshave, mild fennel, citrusy herbs and lobster sauce with vadouvan **235,-**

Tatar of grass beef with salted berries and fermented pepper **175,-**

Turbot seared on bread with pak choi, stuffed morrel mushroom and sauce **255,-**

Venison with Lardo, wild garlic, local onions and sauce ragout **315,-**

Tenderloin of grass beef with new potatoes, smoked marrow, aromatic herbs, pine and long pepper sauce **315,-**

Cutlet of pork with green asparagus, summer truffle, beech leaves and truffle sauce **295,-**

Additional options

New potatoes with pine and 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,-**

Rhubarbs as sorbet and baked with syrup, posset and woodruff **150,-**

Funen strawberries with verbena ice cream, elderflower and herbs from the garden **155,-**

Sweets for tea or coffee **65,-**

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 895,-