

Restaurant Hesselet

APPETIZERS

Roasted walnuts & almonds 65,-

Roasted in nordic soy sauce

Chawanmushi 75,-

Funen lobster · pickled tapioka · vinaigrette

The best olives 65,-

Our own opinion

Toasted bread 75,-

Pickled anchovy · tomato mayonnaise

Gougères 75,-

Funen ham · truffle

All snacks 375,-

Perfect for 2

WINE BY GLASS

NV Champagne Philipponnat – Réserve Perpétuelle **250,-**

(2020) Champagne Valentin Leflaive – Oger – Blanc de Blancs **325,-**

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

2025 Selected – Pinot Blanc – Stokkebye Vingård – Bovense – Denmark 135,-

2025 Granit – Alvarinho – Soalheiro – Vinho Verde – Portugal 135,-

2024 KraWalter – Sylvaner – Weingut Josef Walter – Franken – Germany **165,-**

2025 Châteauneuf-du-Pape – Clairette – Domaine Solitude – Rhône – France **195,-**

2023 la Petite Montagne – Chardonnay – Domaine Pierre Vincent Girardin – Jura – France 325,-

2024 Pietrabilanca – Chardonnay – Tenuta Bocca di Lupo – Apulien – Italy **185,-**

2023 Eneo – Sangiovese / Cabernet – Montepeloso – Toscana – Italy **165,-**

2021 Inopia Rouge – Grenache – Clos Saouma – Rhône – France 165,-

2022 Gevrey-Chambertin – la Justice – Domaine Leymarie-Ceci – Bourgogne – France **325,-**

NV Pass the Cookies! – Verduzzo Friulano – di Leonardo Vineyards – Friuli – Italy 125,-

2011 Kuriosum – Stevns-kirsebær – Nyholmgaard Vin – Marslev – Denmark **75,-**

5-courses wine paring 800,-

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A LA CARTE – THE SALTY

Trout from Musholm 165,-

Cured with pine · pear pickled with juniper · fresh cheese · crisp wheat · preserved pine

Crab 185,-

Lemon mayonnaise · lemon herbs · fingerlime · Jerusalem artichoke · lemon gel · crisp crouton · foam · dill

Monkfish jaw 195,-

Funen cabbage · parsley puree · mussel sauce · elderflower

Funen lobster 295,-

Sauteed in butter · chantarelles · black trumpets · pumpkin · lemon herbs · lobster bisque

Palleshave cabbage 185,-

Walnut cream · roasted walnuts · glazed morrels · blanquette · smoked cheese

Halibut 295,-

Truffle · Celeriac in variations · salted blackcurrants · green leaves · truffle sauce

Duck from Ravnsminde 325,-

Matured with koji · beetroots · blueberries · jus from long pepper · bitter salad

Hjertegris 315,-

Roast of dry-aged pork neck · onions · preserved wild garlic · Gammel Knas foam · jus from elderberries

Optional additions 65,-

Crushed potatoes with leek flowers and herbs · Pommes frites with aromatic salt · Green salad

5 courses menu á 895,-

CHEESE AND THE SWEETS

Selection of Danish cheeses 195,-

5 danish cheese · compote · ryebread · sourdough crackers

Apples & prunes 155,-

Vanilla · Oolong ice cream · apple puree · fresh apple · prunes · crumble

Romtopf 2025 155,-

Crème fraiche ice cream · chocolate mousse · roasted almonds

Sweets for tea or coffee 65,-