

Restaurant Hesselet

APPETIZERS

Olives marinated in oil of blackcurrants and lemon thyme **60,-**

Nuts roasted in fermented bean paste **60,-**

Profiteroles with truffle and Funen cured ham **75,-**

Chawanmushi with Funen black lobster and pickled tapioca **75,-**

Dried duck with juniper, pickled beech leaves and toasted bread **75,-**

All snacks for **375** (perfect for 2)

WINE BY GLASS

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

MV Champagne Bruno Paillard – Blanc de Blancs **350,-**

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

*2022 Stella – Johanitter / l'Acedie Blanc – Stokkebye Vingård – Bovense – Denmark **175,-***

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

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

*2023 Santa Rita Hills – Chardonnay – Sandhi Wines – California **225,-***

*2023 l'Aura – Chardonnay / Nosiola – Gino Perdreotti – Trentino – Italy **145,-***

*2023 Clos de la Bergerie – Chenin Blanc – Nicolas Joly – Loire – France **225,-***

*2025 by OTT – Cinsault / Grenache / Syrah – Domaine OTT – Provence – France **135,-***

*2023 Chianti Classico – Sangiovese / Canaiolo – Monteraponi – Tuscany – Italy **145,-***

*2023 Saint-Joseph – Syrah – Jean-Baptiste Souillard – Rhône – France **165,-***

*2023 Fleurie – Gamay – Domaine Jules Desjournays – Beaujolais – France **175,-***

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

*2016 Clos ste Catherine – Chenin Blanc – Domaine Baumard – Loire – Frankrig **150,-***

*5-courses wineparing **800,-***

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A LA CARTE

Salted and grilled mackerel with tomatoes from Palleshave, pickled rose hips and pepper **180,-**

Scallop soufflé with courgette, hemp, pear and aromatic mussel sauce with roe **185,-**

Langoustine with pumpkin, citrus, mirabelle, chanterelles and classic lobster sauce **255,-**

Lobster and veal sweetbread with onion shoots, veal jus and lobster foam **295,-**

Cabbage from Palleshave with walnut cream, pickled elderflower, morels and Gammelknas cheese sauce **175,-**

Beef tartare from meadow-raised cattle with our pickles, smoked oil mayonnaise, pickled mustard and herbs **175,-**

Pan-fried brill with young beets, salted spruce, lardo and rich beetroot sauce **280,-**

Grilled meadow-raised beef with assorted cucumbers, grilled kohlrabi, long pepper and foie gras sauce **315,-**

Chicken thigh stuffed with truffle farce, glazed carrots and truffle sauce **295,-**

Additional options

Crushed potatoes with leek flowers and herbs – French fries with aromatic salt – Green salad

65,-

CHEESES OG DESSERTS

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

Funen apples in variations **150,-**

Blueberries as sorbet and marinated with fermented honey with pine, oolong ice cream and waffle **160,-**

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 á 895,-