

Restaurant Hesselet

APPETIZERS

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

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

Crispy hay cheese with smoked cream cheese and herbs **60,-**

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

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

Manicou crab with pickled fennel and trout roe **85,-**

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,-**

*2025 Ried Riepersberg – Grüner Veltliner – Gruber Röschitz – Weinviertel – Austria **145,-***

*2023 Ambar – Chardonnay – Ambar Estate – Willamette Valley – Oregon **225,-***

*2018 Kaseler Kehrnagel – Riesling Kabinett – Weingut Reichsgraf von Kesselstadt – Mosel – Germany **145,-***

2022 Vistamare – Vermentino / Viognier – Ca'Marcanda – Gaja – Tuscany – Italy **175,-**

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

2023 le Noyer – Savagnin – Domaine Pierre Vincent Girardin – Jura – France **275,-**

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

2023 Fleurie – Gamay – Fabien Duperrey – Beaujolais – France **175,-**

*2022 les Vingt lieux dits – Cabernet Franc – Domaine du Bel Air – Loire – France **165,-***

2021 Tignanello – Sangiovese, Cabernet Sauvignon/Franc – Marchesi Antinori – Toscana – Italy **375,-**

*2023 Grácia sweet – Furmint / Hárslevelű – Bott Pince – Tokaji – Hungary **150,-***

2012 Sauternes – Semillion / Sauvignon Blanc – Chateau Sigalas Rabaud – Sauternes – France **195,-**

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

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A LA CARTE

Oysters with 3 different garnishes; sea buckthorn hot sauce, citrus and grilled onion & pepper **180,-**

Caviar with dashi-gel, sour cream and sour dough waffel **395,-**

Hake with Timut pepper, salted berries, red currant cultured cream, and juniper berries **180,-**

Pan-seared scallops with tomatoes, rose hips, and mussel sauce **220,-**

Plaice with summer cabbage, coastal herbs, and yuzu kosho kimchi sauce **185,-**

Lobster from Fynshoved with peas, sweet woodruff, almonds, and aromatic lobster sauce **245,-**

Turbot with young zucchini, leafy greens, plums, and kombu sauce with ume **255,-**

Beef tartare from meadow-raised cattle with spruce, smoked bone marrow cream, and fermented pepper **175,-**

Cutlet of pork with baby pointed cabbage, pickled beech leaves, and truffle sauce **295,-**

Grilled beef with onions, preserved wild garlic, grilled lettuce and long pepper sauce **315,-**

Additional options

New potatoes with pine 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 blueberries with mint, white chocolate and elderflower ice cream **150,-**

Poached Peach with raspberry, almond cake and yoghurt ice cream with vanilla **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 á 895,-