

Restaurant Hesselet

A LA CARTE

Starters

Salted trout from Musholm with pickled white currants, cucumber, oyster leaf and vinaigrette

185,-

Salted Norwegian scallop with Prunier caviar, Jerusalem artichoke in textures and salted gooseberries

265,-

Funen black lobster with onion sprouts, pickled rose hips and floral lobster sauce

275,-

Main Courses

Turbot fried on bread with local cabbage, preserved ramson and Gammelknas sauce

365,-

Game cutlet with shoulder rillettes, stuffed morrel, celeriac and aromatic sauce

365,-

Grilled flap meat with onion sprouts and summer pickles and sauce with smoked marrow and parsley

325,-

Cheese and Desserts

Selection of Danish cheese with compote, butter toasted ryebread and sour dough crisp

175,-/245,-

Candied Mikan-mandarin with milk ice cream, white chocolate-namelaka and cardamom

155,-

Poached pear with ice cream on milky Oolong, woodruff cream, tuille and vinaigrette

155,-

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MENU

18.00-21.00

SNACKS

Warm pancake puffs with swedish vendace roe and fermented cherry leaf

Crustade with trout and roe, preserved tomatoes and miso

Chawanmushi with funen black lobster, pickled tapioca and vinaigrette

MENU

Salted hake with local cabbage, preserved fennel
clam sauce with yuzu kosho and fennel oil

Danish octopus with celeriac, elderberries, seaweed,
truffle and mushroom sauce with dashi

Grilled back from venison with black chanterelles,
pickled white currants, pickled chantarelles, hemp and sauce vinaigrette

Free-range duck from Ravensminde with grilled beets,
pickled rose hips, blackcurrants, foie gras and aromatic sauce

Processed local apples with spruce and cream

5 courses with appetizers and petit fours **950,-**