

Restaurant Hesselet

A LA CARTE

Terrine of chicken from Allégården with zucchini, pickled fennel and vinaigrette

185,-

Grilled lobster with small onions, preserved tomatoes and lobster blanquette

295,-

Halibut with chantarelle mushrooms, green beans, salted pine and dashi sauce

245,-

Grilled monkfish tail with forest mushrooms, Jerusalem artichoke and redwine fish sauce

365,-

Rib-eye with confit potato, onion, tarragon and long pepper sauce with smoked marrow and aromatic oil

395,-

Selection of Danish cheese with butter roasted rye bread and crisp sourdough

175/245,-

Apples from Nybro with lemon verbena, yuzu creme and frozen cream

155,-

Swedish blue berries with walnut ice cream, local honey and crisp waffel

165,-

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MENU

18.00-21.00

SNACKS

Blinis with salted hiramacha, rosehip and yuzu kocho

Zucchini with mussel, white currants and blackberry branch-emulsion

Chawanmushi with eggs from Stokmosegård with smoked trout roe and cucumber

MENU

Raw shrimps with preserved tomatoes, gooseberries, shrimp vinaigrette with elderflower

Halibut with chantarelle mushrooms, green beans, salted pine and dashi sauce*

Norwegian scallop with Danish seaweed, potatoes from Rosilde Højgaard and smoked cream cheese

Mushrooms from the forest with Jerusalem artichokes, hemp and mushroom bouillon and bonito

Mallard with blueberries, ume prune, grilled cabbage and jus

Apples from Nybro with lemon verbena, yuzu creme and frozen cream*

Pumpkin sorbet with caramelized pumpkin seeds, pickled pumpkin, puree and milk chocolate

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

7 courses with appetizers and petit fours* **1.350,-**