

Restaurant Hesselet

.....anno 2018 lunch.....

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HOTEL HESSELET

Christianslundsvej 119 · DK-5800 Nyborg
Tel.: +45 6531 3029 · E-mail: hotel@hesselet.dk

Gastronomic Leader: Lasse Paulsen
Assistant Kitchen Chef: Bjarke Jeppesen
Sommelier: Jacob Mousing
Hotel Owner: Sinne & Steen Sørensen
Hotel Manager: Christina Petersson



*This year's winner at Danish Travel Award 2017
– Best hotel outside the capital*



Restaurant Hesselet

HESSELET LUNCH 12.00-15.00

STARTER

Oscietra Caviar with Red King Crab, lemon cream, dill and sour cream	295,-
Creamy lobsterbisque with fried lobster, cauliflower and dill	245,-
Fried Langoustine from Læsø with browned butter, celeriac and nuts	195,-
Foie Gras terrine with pear chutney, brioche and balsamic	175,-

MAIN COURSE

Fried turbot with roe of lumbfish, white asparagus, black garlic and fish fumé	345,-
Marinated steak tartar with salad, tarragon mayonnaise and french fries	195,-
English steak from fillet of beef with onions, potatoes and sour	295,-

DESSERTS

Selection of french cheeses with sweet and crisp	195,-
Sorbet of rhubarb, burnt white chocolate, licorice mousse and warm rhubarbsauce	145,-
Hesselets chocolate symphony	175,-

HESSELETS LUNCH COURSES AND OPEN SANDWICHES

Hesselets herring platter, three kinds of herring, dill and red onions	155,-
Smoked eel, warm scrambled eggs with chives and freshly ground pepper	165,-
Cold smoked salmon with smoked cheese and crispy lettuce	165,-
Roe of lumpfish with quail egg, green asparagus and dill (As long as in season)	195,-
Crisp salad with ham from Svendborg, gratinated goat cheese, red onion and avocado	185,-
Omelet with ham, mushrooms, truffleoil and a small salad	165,-
Hesselets open sandwiches: egg and prawns, fillet of fish, roastbeef, 'dyrlægens', rolled pork, matured cheese. Apiece	95,-

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TASTING MENU *By: Lasse Paulsen*

Baerii Caviar with scallop, parsley, crisp cabbage, horse radish cream and dill oil	
Lobster cappuccino with lobster meat and Piment d'Espelette	
* Fried turbot with roe of lumbfish, white asparagus, black garlic and fish fumé	
Fried Langoustine from Læsø with browned butter, celeriac and nuts	
Fried foie gras with rack of lamb, lamb glace and green asparagus	
* Veal tenderloin, ragout, morel and baby vegetables, morelsauce and ramsons	
Selection of french cheeses with sweet and crisp	
* Sorbet of rhubarb, burnt white chocolate, licorice mousse and warm rhubarbsauce	
* 3 course tasting menu	495,- (Incl. selected wines) 990,-
7 course tasting menu <i>Only served to the entire table. Preorder necessary</i>	845,- (Incl. selected wines) 1.690,-
Optional extra course; Cheeses	95,-

CLASSIC MENU

Oscietra Caviar with Red King Crab, lemon cream, dill and sour cream	
Glazed lobster with asparagus, sweet mango and lobster glace	
Beef tenderloin with fried foie gras, glazed onion, mushrooms and pepper sauce	
Hesselets chocolate symphony	
4 course classic menu. <i>Only served to the entire table</i>	795,- (Incl. selected wines) 1.445,-
Optional extra course; Cheeses	95,-

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Hildon water during dinner kr. 50,- p.p.

★★★

All of our dishes may contain allergens. Please alert our staff to any food intolerances you may have, at the beginning of your meal. We will provide a list of the allergens used.