

# 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

Lemon sole with North Sea shrimp, danish peas, summer truffle and fish fumét	345,-
Marinated steak tartar with salad, tarragon mayonnaise and french fries	245,-
Veal tenderloin with grilled onion, cauliflower, new carrots, chanterelles and red wine sauce	375,-

### DESSERTS

Selection of french cheeses with sweet and crisp	195,-
Summer's dessert tivoli with almond crunch, strawberry, raspberry and elderflower sorbet	145,-
Sorbet of rhubarb, burnt white chocolate, licorice mousse and warm rhubarbsauce	175,-
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,-
Crisp salad with ham from Svendborg, gratinated goat cheese 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	
* Lemon sole with North Sea shrimp, danish peas, summer truffle and fish fumét	
Fried Langoustine from Læsø with browned butter, celeriac and nuts	
Salted pork belly with fried foie gras, sweetbread and potato siphon	
* Veal tenderloin with grilled onion, cauliflower, new carrots, chanterelles and red wine sauce	
Selection of french cheeses with sweet and crisp	
* Summer's dessert tivoli with almond crunch, strawberry, raspberry and elderflower sorbet	
* 3 course tasting menu	495,- (Incl. selected wines) 990,-
7 course tasting menu <i>Only served to the entire table. Preorder required.</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 carrots, sweet mango and lobster glace	
Beef tenderloin with fried foie gras, glazed onion, mushrooms and truffle 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.

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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.