

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

Nominated for this year's restaurant in 2018



by The danish Dining Guide



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 chanterelles, cauliflower, Jerusalem artichoke and beach crab sauce	345,-
Marinated steak tartar with salad, tarragon mayonnaise and french fries	245,-
Veal tenderloin and breast with mushrooms, celery, onion, and spiced sauce	375,-

DESSERTS

Selection of french cheeses with sweet and crisp	195,-
Late summer berries with Valrhona chocolate, blackberry sorbet and crunc	145,-
Sorbet of raspberry, burned white chocolate, raspberrymousse and warm currantsauce	175,-
Hesselets chocolatesymphony	195,-

HESSELETS LUNCH COURSES AND OPEN SANDWICHES

Hesselets herring plate, three kinds of herrings, 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. Per piece.	95,-

TASTING MENU *By: Lasse Paulsen*

Baerii Caviar with scallop, parsley, crisp cabbage, horse radish cream and dill oil

Beach crab bisque with toast, lemoncreame and Oscietre Caviar

Catfish with mussels, cockle, razor clam, Jerusalem artickoke and musselssauce

Fried Langoustine from Læsø with browned butter, celeriac and nuts

Grambogaard pork belly with fried foie gras, smoked sweetbread and chickensauce

Veal tenderloin and breast with mushrooms, celery, onion, and spiced sauce

Crotin de chavignol, goatcheese with rosehip chutney, fermented wild honey and crisp

Late summer berries with Valrhona chocolate, blackberry sorbet and crunc

3 courses tasting menu **495,-** (Incl. selected wines) **995,-**

7 courses tasting menu *Only served to the entire table. Preorder required.* **845,-** (Incl. selected wines) **1.695,-**

Optional extra course; goatcheese **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 chocolatesymphony

4 courses classic menu. *Only served to the entire table* **795,-** (Incl. selected wines) **1.495,-**

Optional extra course; Cheeses **195,-**



Hildon water during dinner 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.