

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



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

Pan-fried Cod with langoustine, dill, chanterelles and pumpkin bisque **345,-**

Marinated steak tartar with salad, tarragon mayonnaise and french fries **245,-**

Breast of Mallard, confit of thigh, Foie Gras, porcini and game sauce **375,-**

DESSERTS

Selection of french cheeses with sweet and crisp **195,-**

Apples from the Fall with caramel crème, nut crunch and sorbet of apple **145,-**

Cherry dessert with licorice cream, cherry sorbet, gel and meringue **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,-**

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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

* *Danish Cod with langoustine, dill, chanterelles and pumpkin bisque*

Fried Langoustine from Læsø with browned butter, celeriac and nuts

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

* *Breast of Mallard, confit of thigh, Foie Gras, porcini and game sauce*

Vacherin Mont d'Or with pickled cherries, malt bread and walnuts

* *Apples from the Fall with caramel crème, nut crunch and sorbet of apple*

* *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; Vacherin Mont d'Or **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 pebersauce

Hesselets chocolatesymphony

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

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

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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.