

Restaurant Hesselet  
.....anno 2019 lunch.....

Restaurant Hesselet  
.....anno 2019.....

**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

# Restaurant Hesselet

## HESSELET LUNCH 12.00-15.00

### STARTER

Red King Crab and Oscietra Caviar, with cauliflower creme, herbs and shellfish cream	325,-
Creamy lobster bisque with fried lobster, cauliflower and dill	245,-
Fried langoustine from Læsø with browned butter, celeriac and nuts	195,-
Foie Gras terrine with compote of figs, plum chutney, herbs and brioche	175,-

### MAIN COURSE

Pan fried Cod with potato brandade, burnt broccoli, winter truffle and kale soup	375,-
Marinated steak tartar with salad, tarragon mayonnaise and french fries	245,-
Canette de Dombes with compote of apple, thyme, pepper ventreche, pearl onion and hen sauce	375,-

### DESSERTS

Selection of french cheeses with sweet and crisp	195,-
Honey cake with fermented wild honey, lemon zest and yogurt ice cream	145,-
Apple dessert with karamel crème, nut crunch and sorbet of apple	175,-
Hesselets chocolate symphony	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,-

# Restaurant Hesselet

## TASTING MENU *By: Lasse Paulsen*

Baerii Caviar with marinated langoustine, parsley, oysters, winter truffle and sour cream	
Green crab bisque with toast, lemon crème and Oscietra Caviar	
* Scallop with potato brandade, burnt broccoli, winter truffle and kale soup	
Fried cod with browned butter, celeriac and nuts	
Oxtail ragout with baked Jerusalem artichoke, morels and foie gras	
* Canette de Dombes with compote of apple, thyme, pepper ventreche, pearl onion and hen sauce	
'Gammelknas' "42 month old havarti from Arla unika" with plum chutney, prunes and malt ryebread	
* Honey cake with fermented wild honey, lemon zest and yogurt ice cream	
* 3 courses tasting menu	495,- (Incl. selected wines) 995,-
7 courses tasting menu <i>Only served to the entire table. Preorder required.</i>	845,- (Incl. selected wines) 1.695,-
Optional extra course; Gammelknas	95,-

## CLASSIC MENU

Red King Crab and Oscietra Caviar, with cauliflower creme, herbs and shellfish cream	
Fried lobster and langoustine with celeriac, fennel, cabbage, cress and lobster sauce	
Beef tenderloin in crisp panko with fried foie gras, beetroot, winter truffle and red wine sauce	
Hesselets chocolate symphony	
4 courses classic menu. <i>Only served to the entire table</i>	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.