

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



## HESSELET LUNCH 12.00-15.00

### STARTER

Oscietra Caviar with red king crab, cucumber, smoked cheese, radishes and sour cream	<b>295,-</b>
Gourmet salad with lobster, artichoke, quail egg, fried foie gras and Baerii caviar	<b>325,-</b>
Creamy lobster bisque with fried lobster, cauliflower and dill	<b>245,-</b>
Fried langoustine from Læsø with browned butter, celeriac and nuts	<b>195,-</b>
White asparagus with ham from Svendborg, fermented garlic, sauce Mousseline and wild herbs	<b>245,-</b>

### MAIN COURSE

Pan fried Halibut with sauce Nage, carrots, crisp pearl onions, lemon thyme and mushrooms	<b>375,-</b>
Marinated steak tartar with salad, tarragon mayonnaise and french fries	<b>245,-</b>
Veal tenderloin with crisp ragout of sweetbreads, morels, ramson, spring greens and red wine sauce	<b>375,-</b>

### DESSERTS

Selection of french cheeses with sweet and crisp	<b>195,-</b>
Rhubarb dessert with coconut sorbet, white chocolate and crunch	<b>145,-</b>
Honey cake with fermented wild honey, lemon zest and yogurt ice crem	<b>175,-</b>
Chocolate in new "clothes" with vanilla ice cream and chocolate sauce	<b>195,-</b>

## HESSELETS LUNCH COURSES AND OPEN SANDWICHES

Hesselets herring plate, three kinds of herrings, dill and red onions	<b>155,-</b>
Smoked eel, warm scrambled eggs with chives and freshly ground pepper	<b>165,-</b>
Cold smoked salmon with smoked cheese and crispy lettuce	<b>165,-</b>
Crisp salad with ham from Svendborg, gratinated goat cheese and avocado	<b>185,-</b>
Omelet with ham, mushrooms, truffleoil and a small salad	<b>165,-</b>
Hesselets open sandwiches: egg and prawns, fillet of fish, roastbeef, 'dyrlægens', rolled pork, matured cheese. Per piece.	<b>95,-</b>

## TASTING MENU *By: Lasse Paulsen*

Baerii Caviar with scallop, avocado, lemon, sorrel and sour cream	
Cold cucumber soup with Oscietre Caviar, red king crab, smoked cheese and crisp toast	
* Pan fried Halibut with sauce Nage, carrots, crisp pearl onions, lemon thyme and mushrooms	
Fried langoustine from Læsø with browned butter, celeriac and nuts	
Rack of lamb with herbs from the garden, butter crust, new potatoes and tarragon sauce	
* Veal tenderloin with crisp ragout of sweetbreads, morels, ramson, spring greens and red wine sauce	
Brillat Savarin, tripple cream brie, with toast melba, plum chutney and rosemary	
* Rhubarb dessert with coconut sorbet, white chocolate and crunch	
* 3 courses tasting menu	<b>495,-</b> (Incl. selected wines) <b>995,-</b>
7 courses tasting menu <i>Only served to the entire table. Preorder required.</i>	<b>845,-</b> (Incl. selected wines) <b>1.695,-</b>
Optional extra course: Brillat Savarin, tripple cream brie	<b>95,-</b>

## CLASSIC MENU

Oscietra Caviar with red king crab, cucumber, smoked cheese, radishes and sour cream	
Danish lobster with white asparagus, carrots, mango and lobster glace	
Beef tenderloin in crisp panko with fried foie gras, savoy cabbage, lemon thyme, mushrooms and truffle sauce	
Chocolate in new "clothes" with vanilla ice cream and chocolate sauce	
4 courses classic menu. <i>Only served to the entire table</i>	<b>795,-</b> (Incl. selected wines) <b>1.495,-</b>
Optional extra course; Cheeses	<b>195,-</b>

★  
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.