

Restaurant Hesselet
.....anno 2019 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

À LA CARTE

STARTER

Steamed North Sea turbot with danish peas, cauliflower and sauce mousseline	195,-
Fried langoustine with celeriac, browned butter and nuts	225,-
Creamy lobster bisque with fried lobster, cauliflower and dill	245,-

MAIN COURSE

Marinated steak tartar with salad, tarragon mayonnaise and french fries	265,-
Fried lemon sole with summer vegetables, new potatoes and fish sauce	345,-
Stuffed chicken with summer vegetables, new potatoes and a chicken sauce	345,-

DESSERTS

Danish strawberries and raspberries with white chocolate, almond crunch and vanilla ice cream	145,-
Chocolate dessert with strawberry sorbet, chocolate crunch and dumle cream	175,-
Selection of french farm cheeses with sweet and crisp	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 from Faroe Islands with danish cucumber, smoked cheese, radish and watercress	175,-
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, potatoes, rolled pork, matured cheese. Per piece.	95,-

LUNCH MENU

Fried lemon sole with spinach, mango, nut oil, soy and ginger bouillon

Stuffed chicken with summer vegetables, new potatoes and a chicken sauce

Vanilla panna cotta, red currants, raspberry sorbet and burned chocolate

2 course summer menu	395,- (incl. selected wines) 695,-
3 course lunch menu	495,- (incl. selected wines) 995,-
Optional extra course: Cheese platter	125,-

FISH MENU

Baerii caviar with scallops, avocado, lime and wood sorrel

Lobster bisque with crisp toast, lobstercream and herbs from the garden

Fried lemon sole with spinach, mango, nut oil, soy and ginger bouillon

Steamed North Sea turbot with danish peas, cauliflower, chanterelles and sauce mousseline

4 course fish menu <i>Only served to the entire table. Preorder required</i>	695,- (incl. selected wines) 1.395,-
Optional extra course: Cheese platter	125,-

CLASSIC MENU

Oscietre Caviar, med taskekrabbe, nye kartofler, røg og blomkål

Danish lobster with fennel, carrot, lemon thyme, lobster sauce and summer herbs

Beef tenderloin in crisp panko with fried sweetbread, danish peas, mushrooms and truffle sauce

Chocolate dessert with strawberry sorbet, chocolate crunch and caramel

4 course classic menu <i>Only served to the entire table. Preorder required.</i>	895,- (incl. selected wines) 1.595,-
Optional extra course: Cheese platter	125,-

★
Sparkling or still water from Hildon 65,- pr. bottle.
Snacks and champagne as aperitif 145,-

★★
We offer alternative menus for our staying guests. Ask the waiter.

★★★
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.