

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

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**HOTEL HESSELET**

Christianslundsvej 119 · 5800 Nyborg  
Tlf.: +45 6531 3029 · E-mail: hotel@hesselet.dk

**Gastronomic Leader:**..... Lasse Paulsen  
**Assistant Kitchen Chef:**..... Bjarke Jeppesen  
**Restaurant Manager & Sommelier:**..... Rasmus Weimar & 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

### À LA CARTE

#### STARTER

Fried Lemon Sole with squid rings, fresh truffle, Jerusalem artichoke and foam of mussel	195,-
Fried langoustine with celeriac, browned butter and nuts	225,-
Creamy lobster bisque with fried lobster, cauliflower and dill	245,-

#### MAIN COURSE

Fried cod with cauliflower, capers and sauce Grenobloise	345,-
Marinated steak tartar with salad, tarragon mayonnaise and french fries	265,-
US beef with forest mushrooms, burned onions, potato purée and red wine sauce	345,-

#### DESSERTS

Danish apples with sorbet, rosemary, caramel crunch and soft meringue	145,-
Blackberries from Fyn, on a Valrhona chocolate cake, wood sorrel and sorbet of blackberry	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, rolled pork, matured cheese. per piece.	95,-

## LUNCH MENU

Fried Lemon Sole with squid rings, fresh truffle, Jerusalem artichoke and foam of mussel  
 US beef with forest mushrooms, burned onions, potato purée and red wine sauce  
 Danish apples with sorbet, rosemary, caramel crunch and soft meringue

2 course lunch menu	395,- (incl. selected wines) 695,-
3 course lunch menu	495,- (incl. selected wines) 995,-
Optional extra course; cheese	125,-
<i>Arla Unika Hybrid with pear chutney, dill, crispy biscuits and fresh hurled honey</i>	

## FISH MENU

Baerii Caviar with cauliflower, lemon, herbs and hazelnuts  
 Lobster bisque with crisp toast, lobstercream and Oscietre Caviar  
 Fried langoustine with celeriac, browned butter and nuts  
 Fried Lemon Sole with squid rings, fresh truffle, Jerusalem artichoke and foam of mussel

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

## CLASSIC MENU

Danish Lobster with fennel, tomato, chanterelles and lobster sauce  
 Beef tenderloin in crisp panko with fried sweetbread, truffle and pepper sauce  
 Blackberries from Fyn, on a Valrhona chocolate cake, wood sorrel and sorbet of blackberry

3 course classic menu <i>Only served to the entire table. Preorder required</i>	795,- (incl. selected wines) 1.395,-
Optional extra course; selection of cheeses	125,-

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

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

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 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.