

Restaurant Hesselet
.....anno 2020 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



HESSELET LUNCH 12.00-15.00

STARTER

Fried langoustines with celeriac, browned butter and nuts	225,-
Creamy lobster bisque with fried lobster, cauliflower and dill	245,-
Danish cauliflower, roots, pickled green tomatoes, herbs from the garden and intense vegetable bouillon	195,-

MAIN COURSE

Fried Turbot with new onions, mushrooms, cauliflower, carrots, lemon thyme and sauce mousseline	395,-
Marinated steak tartar with salad, tarragon mayonnaise and French fries	265,-
Organic Ribeye pan fried with own mottle, marrow, sauce Bordelaise and French fries	495,-

DESSERT

Textures of apples from Funen with chocolate apple, broken gel and macadamia nuts	175,-
Chocolate explosion with pickled blackberries, Valrhona variations and Tahiti vanilla ice cream	225,-
Selection of French farm cheeses with sweet and crisp	195,-

HESSELETS OPEN SANDWICHES

Egg with North Sea prawns and homemade mayonnaise	95,-
Roastbeef with remoulade and fried onions	95,-
Meat ball with home made red cabbage and the kitchens pickled cucumber salat	95,-
Matured cheese on white bread with mustard and bell pepper	95,-
Crispy Fillet of fish with remoulade and lemon	125,-
Hesselets home pickled herring with red onions and capers	125,-
Chicken salad on ryebread with cress, red onions and capers	125,-
Smoked eel, warm scrambled eggs with chives and freshly ground pepper	165,-
Cold smoked salmon from Faroe Islands on white bread with prawns, cucumber and shellfish mayonnaise	175,-
Omelet with ham, mushrooms, summer truffle, olive oil and a small salad	165,-
3 pieces of ryebread; salad from chicken, roastbeef and eggs with North Sea prawns	225,-

SEASON MENU

Skin fried Mullet with langoustine, basil butter, chanterelles and shore crab sauce

Fillet of red deer, porcini, beets, new onions, Danish blackberries and game sauce

Textures of apples from Funen with chocolate apple, broken gel and macadamia nuts

2 course season menu **395,-** (incl. selected wines) **695,-**

3 course season menu **495,-** (incl. selected wines) **995,-**

Optional extra course: **145,-**

Gratin of blue cheese with pickled cherries, fermented flower honey and brioche

CLASSIC MENU

Lobster & Black Label caviar with fennel, lavender, ginger and sauce Oriental

Danish beef tenderloin with wild mushrooms, fermented squill and truffle

Chocolate explosion with pickled blackberries, Valrhona variations and Tahiti vanilla ice cream

3 course classic menu **Only served to the entire table. Preorder required.** **795,-** (incl. selected wines) **1.395,-**

Optional extra course; Selection of cheeses **195,-**

TASTING MENU by Lasse Paulsen

Baeri caviar – smoked cheese – green tomatoes

Lobster – Black Label caviar – sauce Oriental

Turbot – Lemon thyme – sauce Mousseline

Oxtail bouillon – sweetbread – tongue

Red deer – mushrooms – game sauce

Blue cheese – cherries – fermented honey

Danish apples – ice cream – macadamia nuts

7 course tasting menu **Only served to the entire table. Preorder required.** **995,-** (incl. selected wines) **1.695,-**

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Sparkling or still water from Hildon 65,- pr. bottle.
Aperitif and snacks 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.