

Restaurant Hesselet

.....anno 2020 lunch.....

Restaurant Hesselet

.....anno 2020.....

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

Snacks & Nyetimber, Classic Cuvee **175,-**

FALL MENU

Shore crab bisque with shellfish ragout, crisp crouton and wild herbs

Fried Halibut with pumpkin, carrot, sea buckthorn and sauce Nage

Beef tenderloin in crisp panko with fall mushrooms, baked onion and port wine sauce

Pear from Funen with white chocolate mousse, fresh sorbet and salt caramel

1 course menu **345,-** * 2 course menu **445,-** * 3 course menu **545,-** * 4 course menu **645,-**

3 course menu incl. selected wines **1.045,-** * 4 course menu incl. selected wines **1.245,-**

*Optional extra course; Hesselets selection of cheeses with sweet and crisp á **175,-***

HESSELET LUNCH

12.00 -15.00

Snacks & Nyetimber, Rosé **225,-**

SIGNATUR MENU

Fried lobster & langoustine with mango, celeriac, browned butter and nuts

Steamed turbot in souffle, filled silver beets, intense fish sauce and caviar

Pink fried pigeon breast with confit of pigeon leg, beets, mushrooms and truffle sauce

Valrhona chocolate in different textures with blackcurrant ice cream, crisp tuile and wood sorrel

Menu **995,-** incl. vine **1.695,-**

*Optional extra course; Hesselets selection of cheeses with sweet and crisp á **175,-***

OUR OPEN SANDWICHES AND LUNCH COURSES

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,-
Marinated steak tartar with salad, tarragon mayonnaise and French fries	265,-

*

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

**

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.