

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



Restaurant Hesselet

## HESSELET LUNCH

12.00 -15.00

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

### WINTER MENU

Danish trout cooked at 38 degrees Celsius with roe sauce, lemon and baby herbs

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Fried Cod fish with mixed cabbage, black trumpet and mustard blanquette

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Pink fried duck breast with rilette of confit of leg, mushrooms, glazed onion and sauce with spices

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Honey cake with sweet spices, nuts, chocolate ganache, orange peel and fresh sorbet

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,-**

*Hesselets selection of cheeses with sweet and crisp á **175,-***

## HESSELET LUNCH

12.00 -15.00

Snacks & Nyetimber, Rosé **225,-**

### SIGNATUR MENU

Red king crab in own shell with crab glaze, ginger and cilantro

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Monkfish with potato, langoustine and smoked fish sauce

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Matured Beef with fried sweetbread, onion, fresh wintertruffle and port wine sauce

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Valrhona chocolate in different textures with cherries in eau de vie and cherry ice cream

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

*Optional extra course: Gratin of Vacherin Mont d'Or with black truffles and prunes á **225,-***

### OUR OPEN SANDWICHES AND LUNCH COURSES

Egg with North Sea prawns and homemade mayonnaise	<b>95,-</b>
Roastbeef with remoulade and fried onions	<b>95,-</b>
Meat ball with home made red cabbage and the kitchens pickled cucumber salat	<b>95,-</b>
Matured cheese on white bread with mustard and bell pepper	<b>95,-</b>
Crispy Fillet of fish with remoulade and lemon	<b>125,-</b>
Hesselets home pickled herring with red onions and capers	<b>125,-</b>
Chicken salad on ryebread with cress, red onions and capers	<b>125,-</b>
Smoked eel, warm scrambled eggs with chives and freshly ground pepper	<b>165,-</b>
Cold smoked salmon from Faroe Islands on white bread with prawns, cucumber and shellfish mayonnaise	<b>175,-</b>
Omelet with ham, mushrooms, summer truffle, olive oil and a small salad	<b>165,-</b>
3 pieces of ryebread; salad from chicken, roastbeef and eggs with North Sea prawns	<b>225,-</b>
Marinated steak tartar with salad, tarragon mayonnaise and French fries	<b>265,-</b>

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

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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.