

Restaurant Hesselet
.....anno 2021 lunch.....

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HOTEL HESSELET

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

Gastronomic Leader & Head Chef:..... Lasse Paulsen
Restaurant Manager:..... Rasmus Weimar
Sommelier:..... Jacob Mousing
Hotel Owner:..... Sinne & Steen Sørensen
Hotel Manager:..... Christina Petersson



HESSELET LUNCH

12.00 -15.00

SUMMER MENU

Fried Halibut with lightly smoked Common Cockle, cauliflower, summer fricassee and Clam sauce

Veal tenderloin with stuffed morel, crisp sweetbread, green asparagus, ramsons and morel sauce

Grand Kry, raw milk cheese, with fermented flower honey, apple, fennel seeds and herbs from the garden

"Rød grød", classic danish porridge, a la Hesselet with fresh berries, strawberry sorbet and white chocolate

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,-

OPEN SANDWHICH

"Modern Style" anno 2021

Home pickled herring with spiced herring, apple herring, curry dressing, hardboiled egg, capers and red onion	145,-
Peeled shrimp on fried malt rye bread with mature avocado, quails egg and dill mayonnaise	155,-
Gravlax from Farao Islands with Isfjord vodka, fried rye bread, bronze-leaved fennel, dill and sweet mustard	175,-
Cold-smoked salmon on fried white bread with shellfish salad, asparagus and Bäerii caviar	295,-
Breaded Haddock with fennel crudité, chives, capers, sweet chervil	145,-
Salad of chicken breast sturred with mayonnaise, capers, gherkins and pickled red onions	145,-
Veal leg steaks in crisp breading with browned butter, capers, horseradish and fresh parsley	165,-
Omelet with ham, mushrooms, summer truffle, olive oil and a small salad	165,-
Marinated steak tatar with ramson capers, lovage mayonnaise, summer truffles and fresh herbs	195,-
Matured danish cheese from Arla Unika on white bread, mustard and red bell pepper	125,-

DELUXE FISH MENU - *Ultimate temptations from the Sea*

Bäerii caviar with small cucumber, green tomatoes, sea sandwort and crisp apple **195,-**

Fried langoustines, browned butter, celeriac and nut vinaigrette **225,-**

Lobster bisque with cauliflower, tomatoes and lobster ragout **245,-**

Fried North Sea Turbot with the summers vegetables, truffles and sauce Hollandaise **445,-**

*As menu 3 courses 745,- * 4 courses 945,-*

SIGNATURE MENU *by Chef Paulsen*

Oscietre Caviar with oyster vinaigrette, avocado, herbs and browned butter

Lobster with fermented asparagus, bronze fennel, carrots and lobster glace

Beef tenderloin in crêpine with summer truffle, grilled onion and intense truffle sauce

Chocolate Chok with nocciola ice cream, crisp hazelnuts and pear gel

*Menu 995,- * incl. selected wines 1.695,- Only served to the entire table.*

Optional extra course – Selection of Cheese with sweet and crisp 175,-

* 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.