

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

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HOTEL HESSELET

Christianslundsvej 119 · 5800 Nyborg
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Gastronomic Leader & Head Chef:..... Lasse Paulsen
Restaurant Manager:..... Rasmus Weimar
Sommelier:..... Jacob Mousing
Hotel Owner:..... Sinne & Steen Sørensen
Hotel Manager:..... Christina Petersson



Restaurant Hesselet

HESSELET LUNCH

12.00 -15.00

SUMMER MENU

Lemon Sole with blue mussel, scallops, intense fish bouillon, green oil, peas and cauliflower

Veal tenderloin, fried sweetbread, crisp rilette of veal shank, chantarelles, burned onion, parsley puré and red wine sauce

Fried Camembert with gooseberry chutney, fermented honey and spruce buds

Summer dessert with rhubarb sorbet, strawberries, apple roses, lemon verbena and elderflower gel

1 course menu **395,-** * 2 course menu **495,-** * 3 course menu **595,-** * 4 course menu **695,-**

3 course menu incl. selected wines **1.095,-** * 4 course menu incl. selected wines **1.295,-**

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

OPEN SANDWICH

"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,-
Fillet of fish in crisp panco with lemon and remoulade	145,-
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*

Gravlax with Bäerii caviar, green apples, crisp malt, cicely, herbal oil and sour cream **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 **495,-**

As menu 3 courses **845,-** * *4 courses* **975,-**

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 crépine with summer truffle, mushrooms, broccoli compot, ramson and truffle sauce

Chocolate Chok with black currant, chocolate ganache and dark chocolate ice cream

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.