

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
Hotel Owner:..... Sinne & Steen Sørensen
Hotel Manager:..... Christina Petersson



HESSELET LUNCH

12.00 -15.00

SEASON MENU

Intense bisque of crab with dill, Hokkaido pumpkin, cod, scallop and Jerusalem artichoke crème

Tenderloin of gourmet pork, crisp rilette, confit of onion, mushrooms and spicy red wine sauce

Gratinated Vacherin Mont d'Or with prunes, cognac, maltbread and autumn truffles

Kokos Bounty with white chocolate, marengue, seabuckthorn and buttermilk ice cream

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 SANDWHICH

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,-**

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,-**

FISH MENU - *Ultimate temptations from the Sea*

Only served friday and saturday, or pre-ordered, and to the entire table.

Fried langoustine, browned butter, celeriac and nut vinaigrette

Intense bisque of crab with dill, Hokkaido pumpkin, cod, scallop and Jerusalem artichoke crème

Fried North Sea turbot with crunchy vegetables, chantarelles and intense fish sauce

Kokos Bounty with white chocolate, marengue, seabuckthorn and buttermilk ice cream

Menu **995,-** * Incl. Selected wines **1.595,-** * Or 1 course as main course **495,-**

SIGNATURE MENU *by Chef Paulsen*

Only served friday and saturday, or pre-ordered, and to the entire table.

Can of Oscietre Caviar with langoustine tartare and cauliflower creme

Danish lobster with fennel, carrot and lobster sauce

Beef tenderloin in crisp panco with wild mushrooms and truffle sauce

Chocolate schok with sweet pickled blackberries, chocolateganache and dark chocolate ice cream

Menu **1.295,-** * Incl. selected wines **1.995,-**

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

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

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We offer alternative menus for our longer 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.