

Restaurant Hesselet
.....anno 2022 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



Restaurant Hesselet

HESSELET LUNCH

12.00 -15.00

SEASON MENU

Greenland halibut & blue mussels with apple, glass onions, fennel and spicy sauce Nage

Bouillon of poultry with quail, Jerusalem artichokes, quail egg and crisp Porcini mushroom toast

Fillet of beef in soufflé with crispy sweetbreads, smoke, seared kale, mushrooms and red wine sauce

Winter dessert with pear compote, mint ice cream, green Matcha tea and burned white chocolate

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.

Gravlax with Baerii Caviar, cucumber and apples

Lobster bisque with ragout of lobster and herbs

Turbot with cabbage, Caviar and intense turbot sauce

Winter dessert with pear compote, mint ice cream, green Matcha tea and burned white chocolate

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.

Oscietra Caviar with cauliflower, mango and crisp herbs

Seared langostines with celeriac, browned butter and nut vinaigrette

Beef tenderloin with winter truffle, beetroots, onion and intens truffle sauce

Chocolate shock with pickled prunes, chocolate ganacha and Armagnac ice cream

Menu **1.195,-** * Incl. selected wines **1.895,-**

*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.