

Restaurant Hesselet  
.....anno 2023 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  
**Hotel Owner:**..... Sinne & Steen Sørensen  
**Hotel Manager:**..... Christina Petersson



Restaurant Hesselet

## HESSELET LUNCH

12.00 - 14.00

### OPEN SANDWICH

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,-
Home pickled herring with spiced herring, apple herring, curry dressing, hardboiled egg, capers and red onion	145,-
Smoked eel with scrambled eggs, cucumber, chives and radish	175,-
Omelet with ham, mushrooms, summer truffle, olive oil and a small salad	175,-
Gravlax from Farao Islands with Isfjord vodka, fried rye bread, bronze-leaved fennel, dill and sweet mustard	175,-
Marinated steak tatar with ramson capers, lovage mayonnaise, summer truffles and fresh herbs	195,-
Shrimp Deluxe on toasted bread with poached egg and warm sauce hollandaise	255,-
Chef's "stjernes kud" with all the right things	345,-
Matured danish cheese on white bread, mustard and red bell pepper	125,-

★  
Sparkling or still water from Hildon 75,- pr. bottle.

★★  
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.

## HESSELET LUNCH

12.00 - 14.00

### SEASON MENU

*Pre-order necessary on week days*

Seared scallops with Jerusalem Artichoke, roe, cold water prawns, green asparagus and dill oil

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Halibut with mussels, white asparagus, carrot, lemon thyme and sauce Nage

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*Intense ox tail bouillon with ravioli, gourmet ham and truffle optional 245,-*

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Veal tenderloin in crisp roll with sweetbread, ox tail ragout, wild garlic, morrels and red wine sauce

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Rhubarb variation with white ganache, compote, almonds and raspberry-rhubarb sorbet

*Menu 750,- incl. selected wines 1.450,-*

### GOURMET EXPERIENCE

*Champagne & snacks, 4 courses incl. wine, coffee & petit fours 1.695,-*

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