

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



HESSELET LUNCH

12.00 - 14.00

OPEN SANDWICH

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| 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 "stjernesud" 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

Bisque of small crabs with soufflé of fish, North Atlantic shrimps, tomato and dill oil

Seared lemon sole with Danish peas, summer truffle, sauce Hollandaise and herbs from the garden

Intense ox tail bouillon with ravioli, gourmet ham and seared foie gras optional 245,-

Veal tenderloin with crispy sweetbreads, morrels, carrot, mushroom siphon and redwine sauce

Rhubarb variation with strawberries, rhubarb compote, almonds, strawberriesauce and elderflower 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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