

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 "stjernesud" with all the right things	345,-
Matured danish cheese on white bread, mustard and red bell pepper	125,-

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We offer alternative menus for our longer staying guests. Ask the waiter.

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The season menu can be converted to a vegetarian menu on request. 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.

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12.00 - 14.00

SEASON MENU

Pre-order necessary on week days

Beetroot cured salmon with Danisk apple, lemon creme, dill and sour cream

Seared cod from the North Sea with Jerusalem artichokes, kale, roe and peanut oil- and soya emulsion

Gråsten duck breast with caramelized onions, mushrooms, quince, ragout of giblets and intense spice sauce

Vacherin Mont d'Or au gratin with prunes and crisp malt crouton *Optional 175,-*

Orange dessert with chocolate, crispy almonds and fresh orange sorbet

Menu 750,- incl. selected wines 1.450,-

GOURMET EXPERIENCE

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

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