

Restaurant Hesselet
.....anno 2024 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

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,-
Fried malt bread with artichoke, seared cabbage, truffle and mayo	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

Yellow fin tuna with spicy teriyaki sauce, mango, avocado and sunflower buds

Seared halibut with North Atlantic prawns, asparagus, fennel, lemon and fish velouté

Poached white asparagus with Iberico ham, truffles and sauce Hollandaise Optional **245,-**

Veal in soufflé with wild garlic, morrel, smoked sweet bread, carrot, lemon thyme and red wine sauce

Rhubarb in variation with licorice ice cream, granola, black marenqué and white chocolate ganache

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.**