

Restaurant Hesselet
.....anno 2024 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:..... Bente & Kenneth Ramstrup
Hotel Director:..... Christina Hermeling



Restaurant Hesselet

HESSELET LUNCH

12.00 - 14.00

SOMMERENS SMØRREBRØD

S.O.S

Herrings with spice and apple, curry dressing, boiled egg, crisp lettuce, red onion and cress **145/215,-**

Chicken Today

Salad of chicken sturred with mayonnaise, capers, gherkins, pickled red onions and crisp chicken skin **165,-**

Fish fillet Panco

Fillet of sole in crisp panco with lemon and remouladee **175,-**

Smokey Eel

Potatoes on rye bread with smoked eel, cucumber, chives, red onion and mayonnaise **175,-**

Lobster king

Toasted brioche with danish lobster, shrimps, white asparagus, Hollandaise and lettuce **325,-**

Lion king

Marinated steak tatar with wild garlic capers, truffle and crispy potatoes **195,-**

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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.

HESSELET LUNCH

12.00 - 14.00

SUMMER MENU

Pre-order necessary on week days

White asparagus with North Atlantic prawns, truffle mayo and herbs from the garden

Halibut with cauliflower, lemon, small carrots and sauce with roe

Supreme of cockerel with Danish peas, cabbage, chanterelle mushrooms, lemon thyme and sauce Mystery

Summer berries with caramelized nuts, strawberry gel and vanilla ice cream

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.**