

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:..... Sinne & Steen Sørensen
Hotel Manager:..... Christina Petersson



Restaurant Hesselet

HESSELET LUNCH

12.00 - 14.00

OPEN SANDWICHES

S.O.S

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

Our chicken salad

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,-**

Smoked 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,-**

Chef's Choice

"Stjernesud" with crisp fillet of sole, poached halibut, smoked salmon, lobster mayo, shrimps and asparagus **375,-**

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

SEASON MENU

Pre-order necessary on week days

Steamed lemon sole with blue mussels, cauliflower, beans and lemon beurre blanc

Skin seared red snapper with shrimps, tomatoes, fennel, saffran and shellfish bisque

Seared foie gras with plum compote, pickled onion in port wine, toasted brioche and port wine glaze *Optional* **245,-**

Veal tenderloin in soufflé with crisp potato, spring onion, chantarelles and red wine sauce

Funen apples with caramel creme, broken gel, crisp caramel and apple 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.**