

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:..... Bente & Kenneth Ramstrup
Hotel Director:..... Christina Hermeling



Restaurant Hesselet

HESSELET LUNCH

12.00 - 14.00

OPEN SANDWICHES

Our herring

Spicy herring and apple-spiced herring, curry dressing, boiled egg, crisp lettuce and cress **145,-**

Chicken salad

Sturred with mayonnaise, capers, cornichoner, pickled onions and crisp chicken skin **165,-**

Fish fillet

Crisp fried fillet of plaice with lemon and remoulade **175,-**

Smoked eel

Smoked eel on rye bread with scrambled eggs, cucumber, chives and red onion **175,-**

Gravlax

Served with quail egg, cold water shrimps, crisp fennel and dill mayonnaise **195,-**

Lion

Marinated steak tatar with wild garlic capers, truffle mayonnaise og potato chips **195,-**

Chef's Choice

"Stjernesud" with crisp fillet of plaice, poached halibut, smoked salmon, lobster mayonnaise and shrimps **375,-**

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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

Searred scallop with Jerusalem artichoke, pumpkin and shellfish sauce with yuzu

Poached soufflé of turbot with smoked eel, autumn chessnuts, Porcini mushroom and intens fish fumé

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

Breast of Canette duck with rosemary, onion, confit of pork belly, quince compote and sweet and spicy sauce

Mandarin and sea buckthorn in variation with Tahiti vanilla, yoghurt ice cream and crisp almond

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.**