

Restaurant Hesselet

DRINKS

Draught beer from Ørbæk / Anarkist

Brown Ale – Czech Style Lager – New England IPA

0,4 l. á 95,-

Funen/Danish bottle beers

Albani Pilsner & Classic – Royal Blanche

45,-

Refsvindinge Ale 16 – Ørbæk Fynsk Forår

55,-

Anarkist Bloody Weissen

75,-

Non-alcoholic beers

Royal 0.0 – Anarkist Hazy IPA 0.5

45,- / 75,-

Organic soft drinks from Naturfrisk – Ørbæk

Elderflower – Apple – Blackcurrant – Sea buckthorn

45,-

Soft drinks/Filtered water

Coca-Cola – Pepsi Max – Mirinda Orange – Faxe Kondi

Faxe Kondi Free – Schweppes Lemon

40,-

Filtered water with or without gas

45,- pr. person

Wine by glass

Ask the waiter

Fra 125,-

Restaurant Hesselet

LUNCH CARD

Marinated herrings with vadouvan

Yellow beets, organic eggs and pepper mayo

145,-

Catch of the day

Autumn vegetables,
rose hip and lobster bisque

225,-

Hay smoked salmon

Creme fraiche, horseradish and pickled cucumber

155,-

Seared beef

Baked beets, salads,
crushed potatoes and heavy sauce

255,-

"Fiskefilet"

Shrimps,
tomato mayo and baked tomatoes

185,-

Selection of Danish cheeses

Quince, butter toasted rye bread and sourdough

195,-

Stirred salad of Hopballe Mølle chicken

Mushrooms, crisp bacon
and pickled mushrooms

155,-

Marinated blueberries

White chocolate, crumble and ice cream

115,-

Tatar of beef

Pickles, smoked mayonnaise,
salads and fresh herbs

175,-

Sweets for coffee

Selecion of sweet petit fours

75,-