

# Restaurant Hesselet

## DRINKS

### **Draught beer from Anarkist – Albani & Indslev**

Czech Style Lager – New England IPA – Christmas Wheat beer

0,4 l. á 95,-

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### **Beer by bottle – Funen producers**

Refsvindinge Ale 16 – Albani Pilsner & Classic – Royal Blanche

Anarkist Bloody Weissen – Indslev Svane Hvede – Ørbæk Fynsk Forår – Ørbæk Santa C Ale

Fra 45,-

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### **Non-alcoholic beers**

Royal 0.0 – Anarkist Hazy IPA 0.5

45,- / 95,-

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### **Organic soft drinks from Naturfrisk – Ørbæk**

Elderflower – Apple – Blackcurrant – Sea buckthorn

40,-

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### **Soft drinks**

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

Faxe Kondi Free – Schweppes Lemon

35,-

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### **Wine by glass**

Ask the waiter

Fra 125,-

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## OPEN SANDWICHES

Christmas herrings with dark berries, organic creme fraiche 48% and herbs **135,-**

Pine marinated salmon with mustard creme with dill and crispy kernels **155,-**

Crisp fillet of plaice with shellfish salad and pickled green tomatoes **165,-**

Light smoked "rullepølse" with port wine gel, pickled onions, Dijon mayonnaise and cress **145,-**

Hesselets stirred chicken salad with seared cabbage, salted gooseberries and cheese **155,-**

## LUNCH COARSEES

Bisque of shellfish with local vegetables and pickled chanterelle mushrooms **185,-**

Crisp vol-au-vent with mallard, celeriac and morrel mushrooms **180,-**

Catch of the day with seared cabbage, pickled fennel and Sauce Gammelknas **220,-**

## CHEESE & DESSERTS

Selection of Danish cheeses with butter seared rye bread and sourdough crackers **175/245,-**

Risalamande with roasted almonds and cherry sauce **115,-**

Cake of sunflower seeds with baked plum, chocolate and caramel **115,-**

Hesselet's selection of sweets **65,-**