

Restaurant Hesselet

DRINKS

Draught beer from Anarkist – Albani

Czech Style Lager – New England IPA – Brown Ale

0,4 l. DKK 95,-

Beer by bottle – Funen producers

Refsvindinge Ale 16 – Albani Pilsner & Classic – Royal Blanche

Anarkist Bloody Weissen – Indslev Svane Hvede – Ørbæk Fynsk Forår

From DKK 45,-

Non-alcoholic beers

Royal 0.0 – Anarkist Hazy IPA 0.5

DKK 45,- / 95,-

Organic soft drinks from Naturfrisk – Ørbæk

Elderflower – Apple – Blackcurrant – Sea buckthorn

DKK 40,-

Soft drinks

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

Faxe Kondi Free – Schweppes Lemon

DKK 35,-

Wine by glass

Ask the waiter

From DKK 125,-

Restaurant Hesselet

OPEN SANDWICHES

Matured curry pickled herrings with organic egg, mayonnaise and cress **145,-**

Crisp fillet of plaice with salad of shrimps, preserved tomatoes and herbs **165,-**

Hesselet's stirred chicken salad with seared cabbage, salted gooseberries and cheese **155,-**

Beef tatar with pepper mayonnaise, onions and truffle **160,-**

LUNCH COURSES

Bisque from shellfish with local vegetables and pickled chantarelles **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,-**

Steak of beef with baked beets, crisp salads and aromatic jus **255,-**

CHEESE & DESSERTS

Selection of Danish cheeses with butter seared rye bread and sourdough crackers **175/225,-**

Compote of blackberries with posset crème and vanilla ice cream **125,-**

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

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