

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,-

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LUNCH CARD

Hesselet's "Snapsemad" with spiced herring and new potatoes from Rosilde Højgaard

145,-

Hay smoked salmon with smoked cream cheese and small salads

145,-

Stirred chicken salad with small salads and herbs

145,-

Beef tatar made of meadow-raised cattle with a crème on bone marrow and spruce

175,-

Turbot fumé with small vegetables, elderberries and aromatic oil

185,-

Today's catch with summer vegetables, rosehip and Sauce Blanquette

225,-

"Frikadeller" of pork with summer cabbage, pickled cucumbers, new potatoes and jus

215,-

Selection of Danish cheeses with compote, butter toasted rye bread and sourdough crispbread

195,-

Local marinated strawberries with vanilla ice cream

110,-

Sweets for tea and coffee

75,-