## H3 Menu

August－September

Tartare of raw scallop，tartar sauce，fried capers \＆browned butter

Fried halibut fillet，pointed cabbage，elderflower \＆confit lemon

Vanilla，late summer berries \＆lemon thyme

Including sourdough bread \＆butter
（Must be ordered by the whole table）

3 dishes，set menu 445，－

Lobster - Oysters - Crab claws - Norwegian Lobster - Shrimps \& French fries

+ 30 g. Caviar 425,-

Served with bread, vinaigrette, mayonnaise and lemon (Subject to change)

695,- pr. person

Min. two persons, and must be ordered by the entire table
(Has to be pre-ordered)

## SNACKS

Salted almonds 55，－<br>Marinated olives 55，－<br>Sourdough bread \＆butter 25，－<br>Crispy cod skin－chips \＆aioli 65，－

## Selection of special fish cans

Sprats，lightly smoked，in cold－pressed rapeseed oil，FANGST 60，－
Sprats，salted \＆dried in cold－pressed rapeseed oil，FANGST 60，－

Portuguese sardines in olive oil 60，－

Portuguese sardines in spicy olive oil 60，－

Portuguese sardines in spicy tomato sauce 60，－

Tuna in organic olive oil 60，－

## SMALL DISHES

Salmon rillette，pickled red onions \＆cress 95，－

North Atlantic shrimps with shells，mayonnaise \＆lemon 95，－

Krystale oysters with red wine vinaigrette \＆lemon 3pcs．／6pcs．／12pcs．－130，－／230，－／450，－

Tartare of raw scallop，tartar sauce，fried capers \＆browned butter 150，－

## BIG DISHES

Fish \＆Chips，sauce tartare，lemon \＆creamy pea puree with mint 195，－ Fried halibut fillet，pointed cabbage，elderflower \＆confit lemon 265，－ Moules frites，white wine，herbs \＆cream，served with French fries 245，－ Steak Frites 300 g，herb butter，sauce tartare，French fries \＆green salad 365，－

## DESSERT \＆CHEESE

Petits fours for the coffee 55，－

Vanilla，late summer berries \＆lemon thyme 95，－

Cheese serving of four different cheeses 145，－

