



H3 Menu

March – April

Fried oyster, creamy spinach, blue mussel & lemon

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Danish salmon, brown butter hollandaise, trout roe & asparagus broccoli

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”Crème brûlée”, vanilla, rhubarb & pistacio

Including sourdough bread & butter

(Must be ordered by the whole table)

3 dishes, set menu 445,-

We recommend 2-3 servings. Inform your waiter about allergies.



H3 Seafood Platter

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)

We recommend 2-3 servings. Inform your waiter about allergies.



A la Carte

SNACKS

Salted almonds 55,-

Marinated olives 55,-

Sourdough bread & butter 25,-

Crispy cod skin-chips & aioli 65,-

Our selection of special fish cans, ask your waiter 95,-

(Served with sourdough bread & butter)

H3 snack board for two 225,-

(Olives, almonds, cod skin-chips, selected can & sourdough bread)

We recommend 2-3 servings. Inform your waiter about allergies.



SMALL DISHES

Krystale oysters with red wine vinaigrette & lemon

3/6/12 pieces - 130,-/ 230,-/ 450,-

North Atlantic shrimps with shells, mayonnaise & lemon 135,-

3 pcs. Fried oyster, creamy spinach, blue mussel & lemon 150,-

“Rogn White Sturgeon Caviar” with waffle, red onion & crème fraiche

15 g. 295,- 30 g. 545,-

BIG DISHES

Fish & Chips, sauce tartare, lemon & creamy pea puree with mint 195,-

Danish salmon, brown butter hollandaise, trout roe & asparagus broccoli 265,-

Frites 300 g, herb butter, sauce tartare, French fries & green salad 365,-

Moules frites, white wine, herbs & cream, served with French fries 245,-

DESSERT & CHEESE

Petits fours for the coffee 55,-

“Crème brûlée”, vanilla, rhubarb & pistacio 95,-

Cheese serving of four different cheeses 145,-

We recommend 2-3 servings. Inform your waiter about allergies.