BREAD IS NOT INCLUDED WITH THE DISHES

SNACKS & FINGER FOOD

Smoked & salted almonds or marinated olives 55,-

Crispy cod chips or shrimp chips with aioli 65,-

North Sea shrimp 200g with homemade mayonnaise & lemon 135,-

Sourdough bread with butter 25,-

French Krystal oysters with red wine vinaigrette and lemon 45,-

3 oysters 130,- / 6 oysters 240,- / 12 oysters 450,-

SMALLER – SHARING FRIENDLY DISHES

Salmon rillettes with pickled red onion & cress 135,-

Fried scallops with seafood bisque, pickled apple & celery 195,-

North Sea prawns 200g with homemade mayonnaise & lemon 135,-

Seasonal tartare. Ask the waiter 215,-

Selection of cans. Ask the waiter 70,-

IF YOU ARE IN DOUBT, LET THE CHEF MAKE A TASTING BOARD FOR 295,- PER PERSON.

If there are any allergies, please remember to inform the waiter.

H3´S SEAFOOD PLATTER

(Must be preordered)

Lobster – Oysters – Crab Claws – Norwegian Lobster – North Sea Shrimp

& French Fries

+ 30g. Caviar 425,-

Served with vinaigrette, sourdough bread, dressings & lemon
(Subject to change)

745,- per person

Min. 2 people, must be ordered by the whole table

If there are any allergies, please remember to inform the waiter.

LATE SUMMER MENU

August – September – October

Fried scallops with seafood bisque, pickled apple & celery

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Pan-seared redfish with grilled corn, pickled romanesco, bronze fennel & romesco sauce

Including sourdough bread & butter

425,-

If there are any allergies, please remember to inform the waiter.

A LA CARTE

Pan-seared redfish with grilled corn, pickled romanesco, bronze fennel & romesco sauce (We recommend a side) 315,-

Fish & Chips, tartare sauce, lemon & creamy pea puree with mint 225,-

Moules frites, mussels, white wine, herbs & cream, served with french fries 255,-

Steak Frites 300 g., herb butter, french fries, tartare sauce & green salad 395,-

SIDES 55,-

Small potatoes, herbs & butter
French fries with mayonnaise
Green salad with "grandma" dressing
Mayonnaise – Tartare sauce – Rémoulade – Aioli – Chili mayo 10,-

SWEET & CHEESE

Petit fours 65,-

H3 version of a cheesecake with blackberries, hazelnut crumble & burnt white chocolate 95,-

Cheese serving with 4 cheeses, as well as sweet & crispy 165,-

If there are any allergies, please remember to inform the waiter.