



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)



Lunch Menu

2 courses, decided by the kitchen

Including sourdough bread & butter

(Must be ordered by the whole table)

285,-



LUNCH

OYSTERS

French Krystale oysters with red wine vinaigrette & lemon

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

SMALLER DISHES

Marinated herring on rye bread, dill-mayonnaise, capers & pickled red onion 105,-

Fried herring on rye bread, mustard, brown butter, capers, onion & dill 115,-

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

Fishmonger's fishcakes, home-made remoulade, rye bread & lemon 135,-

Fried plaice fillet on rye bread, house made remoulade, dill & lemon 145,-

Fried cod roe on rye bread, house made remoulade, crispy onions & cress 155,-

Newly smoked eel on rye bread with scramble eggs & chives 195,-

BIGGER DISHES

Fish & Chips, home-made sauce tartare, lemon & pea puree 195,-

Lobster, salmon & chili burger, sauce tartare, cheddar & French fries 195,-

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

Steak frites g, herb butter, French fires, tartare sauce & green salad 365,-

Dessert & Cheese

Petits fours for the coffee 55,-

Dessert of the day, ask your waiter 95,-

Cheese plate of 4 different cheeses 145,-