



Evening menu

August - September

Tartar of Faroese salmon, cucumber, dill & buttermilk

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Halibut, roasted summer cabbage, mustard & Kry cheese from Tistrup

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Meringue, late summer berries, pistachio & lemon thyme

Including sourdough bread & butter

(Must be ordered by the whole table)

3 dishes, set menu 445,-

3 glasses of wine that match 295,-

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

H3



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,-

Tartar of Faroese salmon, cucumber, dill & buttermilk 155,-

Three fried scallops, served with tartare sauce, samphire & lemon 175,-

“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,-

Halibut, roasted summer cabbage, mustard & Kry cheese from Tistrup 265,-

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

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

DESSERT & CHEESE

Petits fours for the coffee 55,-

Meringue, late summer berries, pistachio & lemon thyme 95,-

Cheese serving of four different cheeses 145,-

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