



H3 Menu

Marts – April

Cold smoked salmon, smoked cheese, cucumber, radish & ryebread

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Hake, green asparagus, peas, new potatoes, carrots & Beurre Blanc

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Danish strawberries with rose hips, yoghurt chantilly & sumac meringue

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



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.



SNACKS

Salted almonds 55,-

Marinated olives 55,-

Sourdough bread & butter 25,-

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,-

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



SMALL DISHES

Salmon rilette, 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,-

Cold smoked salmon, smoked cheese, cucumber, radish & ryebread 150,-

BIG DISHES

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

Hake, green asparagus, peas, new potatoes, carrots & Beurre Blanc 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,-

"Crème brûlée", vanilla, rhubarb & pistacio 95,-

Cheese serving of four different cheeses 145,-

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