



Evening menu

Cold smoked cod loin, herb dressing, daikon & gooseberry

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Hake, seasonal asparagus, champagne sauce with elderflower & caviar

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Strawberries, vanilla parfait & crème anglaise

Including sourdough bread & butter

(Must be ordered by the whole table)

3 dishes, set menu 445,-

3 glasses of wine that match 295,-

An evening at H3

Let us spoil you.

Aperitif, 3 course menu, 3 glasses of wine, coffee, sweets & water.

795,-

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



H3 Seafood Platter

Lobster - Oysters - Crab claws – Norwegian Lobster – Shrimps – French fries

+30gr. "ROGN BAERII" Caviar 395,-

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 & finger food

(* Only when the kitchen is open)

Salted almonds 55,-

Marinated olives 55,-

Sourdough bread & butter 25,-

Crispy cod skin-chips & aioli 65,-

*Fried padron peppers with herbe salt & lemon 65,-

Our selection of special cans, ask your waiter 65,-

H3 snack board for two, served with bread & butter 225,-

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

*Krystale oysters with red wine vinaigrette & lemon

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

CAVIAR

(Served with bread garniture, red onions & creme fraiche)

"ROGN BAERII" 15g. 240,- / 30g. 425,-

"ROGN WHITE STURGEON" 15g. 290,- / 30g. 540,-

"ROGN OSCIETRA" 15g. 370,- / 30g. 698,-

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



DISHES

- Cold smoked cod loin, herb dressing, daikon & gooseberry 155,-
- Fish & Chips, home-made sauce tartare, lemon & pea puree 195,-
- Hake, seasonal asparagus, champagne sauce with elderflower & caviar 265,-
- Moules frites, white wine, herbs & cream, served with french fries 245,-
- Steak Frites 250 g, tarragon butter, sauce tartare, french fries & green salad 365,-

DESSERT

- Petits fours for the coffee 55,-
- Classic vanilla crème brûlée 95,-
- Strawberries, vanilla parfait & crème anglaise 95,-
- Plate of 3 or 5 different cheeses 135,-/165,-

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