



H3 Menu

Marts – April

Fried scallop, Norwegian lobster bisque, leeks & peas

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Dab fillet, green asparagus, fish fume with vermouth & lumpfish roe

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Rum braised pineapple beignet, creme fraiche parfait, caramel & coconut

Including sourdough bread & butter

(Must be ordered by the whole table)

3 dishes, set menu 475,-

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 & SMALL SERVINGS

Salted & smoked almonds 55,-

Marinated olives 55,-

Sourdough bread & butter 35,-

Crispy cod skin-chips & aioli 65,-

Salmon rilette, pickled red onions & cress 125,-

Pil-selv North Sea prawns 200g, homemade mayonnaise & lemon 105,-

French Crystal oysters, lemon & red wine vinaigrette

3pcs. /6pcs. /12pcs. – 130,-/230,-/450,-

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 (Ask about our varieties) 60,-

Tuna in olive oil 60,-

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



A la Carte

DISHES

Fried scallop, Norwegian lobster bisque, leeks & peas 175,-

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

Dab fillet, green asparagus, fish fumet with vermouth & lumpfish roe 295,-

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

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

SIDES

French fries with mayonnaise 55,-

Green salad with a creamy lemon dressing 55,-

Mayonnaise – Tartare sauce – Remoulade – Aioli 10,-

DESSERT & CHEESE

Petits fours for the coffee 55,-

Rum braised pineapple beignet, crème fraiche parfait, caramel & coconut 105,-

Cheese servings of four different cheeses 155,-

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