



BREAD IS NOT INCLUDED WITH THE DISHES

SNACKS & FINGER FOOD

Smoked & salted almonds or marinated olives 55,-

Crispy cod chips or shrimp chips with aioli 65,-

North Sea shrimp 200g with homemade mayonnaise & lemon 115,-

Sourdough bread with butter 25,-

French Krystal oysters with red wine vinaigrette and lemon 45,-

3 oysters 130,- / 6 oysters 240,- / 12 oysters 450,-

SMALLER – SHARING FRIENDLY DISHES

Salmon rillettes with pickled red onion & cress 125,-

Cold smoked haddock with radicchio salad, radishes, buttermilk dressing & grated horseradish 185,-

North Sea prawns 200g with homemade mayonnaise & lemon 115,-

Seasonal tartare. Ask the waiter 215,-

Selection of cans. Ask the waiter 70,-

IF YOU ARE IN DOUBT, LET THE CHEF MAKE A TASTING BOARD FOR 295,- PER PERSON.

If there are any allergies, please remember to inform the waiter.

H3



H3'S SEAFOOD

PLATTER

(Must be preordered)

**Lobster – Oysters – Crab Claws – Norwegian Lobster – North
Sea Shrimp**

& French Fries

+ 30g. Caviar 425,-

*Served with vinaigrette, sourdough bread, dressings & lemon
(Subject to change)*

745,- per person

**Min. 2 people, must be ordered by the
whole table**

If there are any allergies, please remember to inform the waiter.

H3



SUMMER MENU

May – June

**Cold smoked haddock with radicchio salad, radishes,
buttermilk dressing & grated horseradish.**

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**Fried catfish with herb sauce, seasonal asparagus,
roasted hazelnuts & trout roe.**

Including sourdough bread & butter

395,-

If there are any allergies, please remember to inform the waiter.



A LA CARTE

Fried catfish with herb sauce, seasonal asparagus,

roasted hazelnuts & trout roe. (We recommend a side) 315,-

Fish & Chips, tartare sauce, lemon & creamy pea puree with mint 225,-

**Moules frites, mussels, white wine, herbs & cream, served with french fries
255,-**

Steak Frites 300 g., herb butter, french fries, tartare sauce & green salad 395,-

SIDES 55,-

Small potatoes, herbs & butter

French fries with mayonnaise

Green salad with "grandma" dressing

Mayonnaise – Tartare sauce – Rémoulade – Aioli – Chili mayo 10,-

SWEET & CHEESE

Petit fours 65,-

Cold dish with rhubarb, strawberries, vanilla biscuits & mint 115,-

Cheese serving with 4 cheeses, as well as sweet & crispy 165,-

If there are any allergies, please remember to inform the waiter.