



## **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)



## H3 Christmas plate

Served for lunch in the restaurant

Christmas herring, creme fraiche, caper, red onion & dill

Gravad lax, dill & mustard sauce

Plaice fillet, house made remoulade & lemon

Wild boar meatball with coarse mustard & beetroot

Crispy fried duck rilette, red cabbage & lingonberries

*Served with rye bread, sourdough bread, butter & fat.*

**395,-**

**(Must be ordered by the entire table)**

## Additional options for the Christmas table

Smoked eel with chives & egg 95,-

Almond panna cotta, cherries & caramelized rice 95,-



## LUNCH

### Dishes

- Fried herring on rye bread, mustard, brown butter, capers, onion & dill 105,-
- Fried plaice fillet on rye bread with hand peeled shrimps, dill & lemon 160,-
- Newly smoked eel on rye bread with scramble eggs & chives 195,-
- Fishmonger's fishcakes, home-made remoulade, rye bread & lemon 135,-
- Fish & Chips, home-made sauce tartare, lemon & pea puree 195,-
- Lobster, salmon & chili burger, sauce tartare, cheddar & French fries 195,-
- Moules frites, white wine, herbs & cream, served with French fries 245,-
- Steak frites g, tarragon butter, French fires, tartare sauce & green salad 365,-

### Dessert & Cheese

- Petits fours for the coffee 55,-
- Dessert of the day, ask your waiter 95,-
- Cheese plate of 4 different cheeses 145,-