



Snacks & finger food

(* Only when the kitchen is open)

Sourdough bread & butter 20,-

Salted almonds 55,-

Marinated olives 55,-

Crispy cod skin-chips & aioli 65,-

Our selection of special cans, ask your waiter 75,-

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

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

*Argentinian prawns with shells, baked in clay bowl with garlic & chili 145,-

*Krystale oysters with red wine vinaigrette & lemon

3/6/12 - 120,-/220,-/400,-



Lunch Menu

2 courses, decided by the kitchen

Including sourdough bread & butter

(Must be ordered by the whole table)

350,-

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 189,-

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

Steak frites 250g, tarragon butter, French fries, tartare sauce & green salad 365,-

Dessert & Cheese

Petits fours for the coffee 55,-

Classic vanilla crème brûlée 95,-

Dessert of the day, ask your waiter 95,-

Cheese plate of 3 or 5 different cheeses 135,-/165,-