



Spring Menu

March - April

Danish cold smoked salmon, raw marinated salsify &
herb sauce

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Butter fried monkfish, lemon roasted jerusalem
artichokes, pickled fennel & beurre blanc

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Including sourdough bread & butter

2 courses, set menu 325,-



H3's 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)*

745,- pr. person

Min. two persons, and must be ordered by the entire table

(Has to be pre-ordered)



SNACKS & SMALL SERVINGS

Bread is not included.

Salted & smoked almonds 55,-

Marinated olives 55,-

Sourdough bread & butter 35,-

Crispy cod skin-chips or shrimp-chips & aioli 65,-

Tartar. Ask the waiter 215,-

Salmon rilette, pickled red onions & cress 125,-

Danish cold smoked salmon, raw marinated salsify & herb sauce 175,-

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

French Crystal oysters, lemon & red wine vinaigrette

3pcs. /6pcs. /12pcs. – 140,-/240,-/460,-

Selection of special fish cans

Sprats, lightly smoked, in cold-pressed rapeseed oil 65,-

Sprats, salted & dried in cold-pressed rapeseed oil 65,-

Portuguese sardines (Ask about our varieties) 65,-

Tuna in olive oil 65,-

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



A la Carte

DISHES

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

Butter fried monkfish, lemon roasted jerusalem artichokes, pickled fennel & beurre blanc 295,-

Moules frites, white wine, herbs & cream, served with French fries 255,-

Steak Frites 300 g, herb butter, sauce tartare, French fries & green salad 375,-

SIDES

Small potatoes, herbes & butter 55,-

French fries with mayonnaise 55,-

Green salad with a creamy lemon dressing 55,-

Mayonnaise – Tartare sauce – Remoulade – Aioli – Chilimayo 10,-

DESSERT & CHEESE

Petits fours for the coffee 55,-

Cheese servings of four different cheeses 165,-

Vanilla panna cotta, whisky marinated figs & honeycomb 95,-