

POLARBJØRN

MENU

STARTERS

Lobster bisque
Cream cheese with lobster & herbs, green oil
Allergens: 5, 8, 19
255,-

Seared scallops
Risotto with forest berries & mascarpone, berry coulis
Allergens: 6, 7, 8, 19
245,-

Beef carpaccio
Arugula, horseradish, aioli & parmesan shavings
Allergens: 8, 24
248,-

MAIN DISHES

Grilled beef tenderloin
Salsa verde, confit shallots, parmesanbaked bimi, duchess potato &
red wine glaze
Allergens: 8, 19, 24, 26
545,-

Venison fillet
Grilled summer cabbage, amandine potato, aubergine purée
& blackberry gastrique
Allergens: 8, 19, 26
565,-

Gratinated salted cod from Jangaard
Brandade, paprika coulis, oven-baked root vegetables, Tind cured
sausage & bacon broth
Allergens: 7, 8, 19
585,-

Fish of the day
Risotto, asparagus tips, grilled lemon & herb butter sauce
Allergens: 7, 8, 19
525,-

Vegetarian
Grilled cabbage, aubergine purée, amandine potato,
salsa verde, confit shallots & bimi
Allergens: 8
375,-

DESSERTS

Panna Cotta
with a flavour of coconut & white chocolate. Served with
pineapple sorbet, basil & lime crumble
Allergens: 8
235,-

Sunnmørsgodt
Redcurrants, vanilla cream & homemade meringue kisses
Allergens: 8, 24
215,-

Blueberry ice cream
Lemon curd, shortcrust crumble & meringue
Allergens: 8, 24, 25
220,-

ALLERGENS:

1 WHEAT 2 RYE 3 BARLEY 4 OATS 5 SHELLFISH 6 MOLLUSKS 7 FISH 8 MILK
9 SOY BEANS 10 PEANUTS 11 ALMONDS 12 HAZEL NUTS 13 MACADAMIA NUTS
14 CASHEW NUTS 15 PISTACHIO NUTS 16 PECAN NUTS 17 BRAZIL NUTS
18 WALNUTS 19 CELERY 20 MUSTARD 21 SESAME SEEDS 22 SULFUR 23 LUPINE
24 EGG 25 GLUTEN 26 SULFITE 27 PINE NUTS

If you are more than 8 people the kitchen kindly asks you to choose the
same menu