

MENU



POLARBJØRN
PANORAMA RESTAURANT

Open Mon-Sat 6pm-11pm
The kitchen closes 1030pm
If your party consists of more than 8, we kindly ask that you
select the same menu. Welcome!

CREAMED LOBSTER SOUP

Lobster, spring onion chiffonade

Allergen: 5, 8, 19, 22

205,-

SMOKED TROUT FROM BUD

Basil mayonnaise, asparagus & pomegranate salad

Allergen: 7, 24, 20, 21, 25

210,-

CURED VENISON

Pickled chanterelles, pine nuts, parmesan chips & lingonberry cream

Allergen: 8, 26, 27

210,-

FISH OF THE DAY

Mushroom risotto, baked tomato salad & tarragon oil

Allergen: 7, 8

435,-

GRATINATED KLIPPFISH FROM JANGAARD

Served with brandade, paprika coulis, oven-baked root vegetables, Tind cured sausage & bacon broth

Allergens: 7, 8, 19

455,-

HOMEMADE BACALAO

Homemade herb bread & aioli

Allergen: 7, 20, 24, 25, 26

440,-

FILLET OF BEEF

Potato- and asparagus salad, fresh vegetables & cognac sauce

Allergen: 8, 19, 25

450,-

FILLET OF VENISON

Anna potato, shitake cream, romanesco, marinated radish & red wine sauce

Allergen: 8, 26

455,-

RISOTTO (V)

Mushroom risotto, potato- and asparagus salad, fresh vegetables, baked tomato salad & tarragon oil

Allergen: 8, 20, 26

325,-

CHOCOLATE FONDANT

Vanilla ice cream & raspberry coulis

Allergen: 1, 8, 24

205,-

LEMON TART

Elderflower ice cream, meringue topping & raspberry gel

Allergen: 8, 24, 25

205,-

HONEY- & WHISKEY ICE CREAM

Walnut crumble & marinated wild berries

Allergen: 8, 18, 24, 26

205,-

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 Sulfit, 27 Pine nuts

