

Restaurant
POLFAREREN
78° 13' N *Longyearbyen* 15° 33' E

MENU POLFAREREN

Taste the Arctic flavors

Svalbard Reindeer Tartare

shallot, celery, porcini, pickled mushrooms, chives

(3,9,10,12)

Besserat De Bellefon Bleu Brut 2023, *Champagne, France*

Cod

rutabaga miso purée, peas, radishes, white wine sauce

(4,6,7,9,13)

Louis Jadot Mâcon-Villages Grange Magnien 2022, *Burgundy, France*

Norwegian Apple

apple, oat, cognac, vanilla ice cream, white chocolate

(3,7)

Planeta Passito di Noto 2022, *Sicily, Italy*

Menu

NOK 859,-

Wine Pairing

NOK 439,-

1 – Gluten | 2 – Shellfish | 3 – Egg | 4 – Fish | 5 – Peanuts | 6 – Soya | 7 – Milk | 8 – Nuts | 9 – Cellery
10 – Mustard | 11 – Sesame seeds | 12 – Sulphites | 13 – Lupin | 14 – Molluscs

MENY POLFAREREN

Opplev Arktiske Smaker

Svalbardreinsdyrtartar

sjalottløk, selleri, steinsopp, syltede sopper, gressløk
(3,9,10,12)

Besserat De Bellefon Bleu Brut 2023, *Champagne, Frankrike*

Torsk

kålrot- og misopuré, erter, reddiker, hvitvinssaus
(4,6,7,9,13)

Louis Jadot Mâcon-Villages Grange Magnien 2022, *Burgund, Frankrike*

Norske Epler

eple, havregryn, konjakk, vaniljeis, hvit sjokolade
(3,7)

Planeta Passito di Noto 2022, *Sicilia, Italia*

Meny

NOK 859,-

Vinpakke

NOK 459,-

1 – Gluten | 2 – Skalldyr | 3 – Egg | 4 – Fisk | 5 – Peanøtter | 6 – Soya | 7 – Melk | 8 – Nøtter
9 – Selleri | 10 – Sennep | 11 – Sesamfrø | 12 – Sulfitt | 13 – Lupin | 14 – Bløtdyr

STARTER

Norwegian Fish Soup 255,-

cod, snow crab, mussels, mirepoix. served with bread and butter
(1,2,4,7,9,12)

Svalbard Reindeer Tartare 295,-

shallot, celery, porcini, pickled mushrooms, chives (3,9,10,12)

Nordic Winter Salad [VEGAN OPTION] 185,-

kale, beetroot, pumpkin, red onion, seeds, apple, yoghurt, walnuts,
honey, mustard (7,8,10,12)

MAIN COURSE

Whale Steak 435,-

parsnip purée, sweet potato, seasonal vegetables, red wine sauce
(7,9,10,12)

Lamb Fillet 395,-

pumpkin risotto, almond, fennel, tomato saffron gel (6,7,9,10,12)

Cod 425,-

rutabaga miso purée, peas, radishes, white wine sauce (4,6,7,9,13)

Breaded Cauliflower [VEGAN OPTION] 345,-

buckwheat, mushrooms, spinach, herbs, cheese cream (1,3,7,12)

FORRETTER

Fiskesuppe 255,-

torsk, snøkrabbe, blåskjell, mirepoix. serveres med brød og smør
(1,2,4,7,9,12)

Svalbardreinsdyrtartar 295,-

sjalottløk, selleri, steinsopp, syltede sopper, gressløk (3,9,10,12)

Vintersalat [VEGANSK ALTERNATIV] 185,-

grønnskål, rødbeter, gresskar, rødløk, frø, eple, yoghurt, valnøtter,
honning, sennep (7,8,10,12)

HOVEDRETTER

Hvalbiff 435,-

pastinakkpuré, søtpotet, sesongens grønnsaker, rødvinssaus (7,9,10,12)

Lammeindrefilet 395,-

gresskarrisotto, mandel, fennikel, tomat- og safrangelé (6,7,9,10,12)

Torsk 425,-

kålrot- og misopuré, erter, reddiker, hvitvinssaus (4,6,7,9,13)

Panert Blomkål [VEGANSK ALTERNATIV] 345,-

bokhvete, sopp, spinat, urter, ostekrem (1,3,7,12)

DESSERT

Norwegian Apple	195,-
apple, oat, cognac, vanilla ice cream, white chocolate (3,7)	
Sorbet	165,-
raspberry, lemon, mango	

DESSERT WINES

Planeta Passito di Noto 2022, <i>Sicily, Italy</i>	6cl	145,-
Accordini Recioto della Valpolicella 2020, <i>Veneto, Italy</i>	6cl	125,-
Bringebærlandet's Raspberry Ice Wine, <i>Akershus, Norway</i>	6cl	135,-

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10 – Mustard | 11 – Sesame seeds | 12 – Sulphites | 13 – Lupin | 14 – Molluscs

DESSERT

Norske Epler	195,-
eple, havregryn, konjakk, vaniljeis, hvit sjokolade (3,7)	
Sorbet	165,-
bringeber, sitron, mango	

DESSERTVIN

Planeta Passito di Noto 2022, <i>Sicilia, Italia</i>	6cl	145,-
Accordini Recioto della Valpolicella 2020, <i>Veneto, Italia</i>	6cl	125,-
Bringeberlandets Dessertvin, <i>Akershus, Norge</i>	6cl	135,-

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HOUSE WINES

Sparkling

Besserat De Bellefon Bleu Brut	glass	165,-
Champagne, France – 2023	bottle	800,-
Fasoli Gino Prosecco Spumante	glass	140,-
Veneto, Italy – 2021	bottle	700,-

White

Markus Molitor Riesling Tørr	glass	150,-
Mosel, Germany – 2023	bottle	600,-
Louis Jadot Macon-Villages	glass	150,-
Burgundy, France – 2022	bottle	600,-
Ca' Rugate Soave Monte Alto	glass	150,-
Veneto, Italy – 2022	bottle	600,-

Red

Gran Feudo Crianza	glass	150,-
Navarra, Spain – 2020	bottle	600,-
Ceci Decanta Rosso Emilia Barbera	glass	150,-
Emilia-Romagna, Italy – 2022	bottle	600,-
Tezza Valpolicella Ripasso Superiore	glass	150,-
Veneto, Italy – 2022	bottle	600,-

All wines contain sulfites.

House wines are subject to change, please check with your waiter about the latest selection.

BEERS

Isbjørn Lite Gluten Free	0.33	95,-
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Svalbard Bryggeri Local Beers

Spitsbergen Pilsner	0.33	95,-
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Spitsbergen IPA	0.33	95,-
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Spitsbergen Ny-Ålesund IPA	0.33	95,-
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Spitsbergen Pale Ale	0.33	95,-
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“Svalbard 1925 – 2025” Bayer	0.33	95,-
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“Stiger” Aged Imperial Stout	0.33	95,-
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All local beers contain gluten (1)

NON-ALCOHOLIC

Coca Cola / Coke Zero / Sprite / Fanta / Ramlösa	0.33	60,-
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Norwegian Christmas Soda “Julebrus”	0.33	60,-
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Kronenbourg 1664 Blanc Non-Alcoholic Beer (1)	0.33	75,-
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Isbjørn Lite Gluten Free Non-Alcoholic Beer (1)	0.33	75,-
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Norwegian Raspberry Drink	0.15	95,-	0.75	380,-
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Norwegian “Eplemost”	0.15	75,-	0.75	300,-
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Unfiltered Apple Juice – Aroma Apple / Blackcurrant

Tea from Solberg & Hansen	45,-
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Chinese Black / Nordic Berries / Indian Chai / Ginger / Jasmine Green

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COCKTAILS

Seasonal House Selection

Sukkertoppen 175,-

Meir Pink Aquavit, Svalbard Vodka, Fentimans Pink Grapefruit Tonic, lime

Coal Dust 175,-

Simers Taffel Aquavit, Kahlua, Svalbard Vodka, honey, brown sugar

Longyear Mule 175,-

Bareksten Botanical Aquavit, Fentimans Ginger Ale, lime

Good Ol' Darkness 175,-

A Nordic twist on Negroni. Bivrost Nord-Norge Aquavit, Campari, Antica Formula Vermouth Rosso (12)

Spritzers

Aperol Spritz 165,-

Aperol, soda water, sparkling wine

Limoncello Spritz 165,-

Luxardo Limoncello, soda water, sparkling wine

Elderflower Spritz 165,-

St-Germain, soda water, sparkling wine

All spritzers contain sulphites (12)

Classic Cocktails

Cuba Libre 95,-

Rum, Coca Cola, lime

Godfather 150,-

Amaretto, Scotch whisky

Irish Coffee 95,-

Black coffee, Irish whiskey, cream, brown sugar, cinnamon (7)

Negroni 150,-

Gin, Campari, sweet vermouth (12)

Dark 'n Stormy 110,-

Spiced dark rum, ginger beer, lime

Manhattan 150,-

Rye whisky, sweet vermouth, Angostura bitters (12)

Old Fashioned 150,-

Bourbon whisky, demerara sugar, Angostura bitters, cocoa bitters

Gin & Tonic 150,-

Baresten Botanical Gin / Harahorn Gin / Harahorn Pink Gin /
Bivrost Arctic Gin / Monkey 47 Gin

Royal Club Indian Tonic / Fentiments Oriental Yuzu Tonic /
Fentiments Pink Grapefruit Tonic