

26 NORTH

RESTAURANT & SOCIAL CLUB

MENU

OUR STORY

26 North Restaurant & Social Club was established in 2015 after 2 Swedes, an Irish guy and many Norwegians all put their heads together to come with a restaurant experience for the people of and visitors to Stavanger. The goal was simple, create a dining experience inspired by the Nordic countries, nature, culinary treasures and design.

We wanted to create a venue where business dinners, romantic meals, special celebrations alongside casual every day dining could all take place in a stylish and relaxed atmosphere. We wanted the food, our team and our patrons to be the stars of the show.

A CLEAR FOCUS

Our food focus is sincere and uncompromising. We only put the very best of the forests, fjords and farms onto your plate. We use quality, locally sourced products from the region and the country in order to showcase the best of what the North can offer.

We stay awake at night thinking about bread. It might seem strange but the result is a weekly 26 North Loaf that is baked fresh each day for our guests to enjoy. Daily Specials are our thing, and change as the name suggests, Daily! Sunday Brunch is of top quality and we don't apologize for that.

THE VISION

Boards from the Fjords are a very popular way to enjoy a light meal or a sharing table that you will never forget. When it comes to liquid refreshment, we provide a tipple for every tastebud. Whether it's a dry white, a hoppy I.P.A Beer, the latest up and coming cocktail extravaganza or a robust red, we have an extensive list at prices to make you smile.

Our service policy is relaxed, friendly and really informative. All of our team have tried every dish and even have exams on the food, test them out, they love it.

THE BEST NORWAY HAS TO OFFER

Whether you are eating alone, with family, friends or business associates, at 26 North Restaurant & Social Club, you are guaranteed an experience that is sure to both impress and give serious value for money. Dig into a fresh seafood plateau with your friends, made only with the best Norway has to offer, or share one or more "Boards From The Fjords" with your colleagues to make the evening extra memorable. Does your mother have a birthday? Bring her here and we will give you 15% off on all the food you order! It is of course valid for fathers, siblings, friends and colleagues as well. Birthdays should be special and here at 26 North, we know how to celebrate.

Again, we welcome you to 26 North Restaurant & Social Club, this night will definitely be worth your while!

STARTERS

ALL-TIME FAVORITES

SIGNATURES

A bag of Fish'n'chips

Deep fried cod from Lofoten, French fries and delicious tartar sauce 145
Contains: 3,4,5,13,25

Norwegian cured ham and goat cheese waffles

Mini waffles with Santa Kristina ham, goat cheese from Haukeli and cloudberry marmalade 165
Contains: 3,5,11

Sliding moose

Mini moose burgers topped with gratinated goat cheese from Haukeli and onions caramelized with Norwegian summer honey. 175
Contains: 3,5,11,23

Crab spring rolls

Norwegian crab springrolls brushed with chili oil, carrot&coconut salad, sweet&sour dip 165
Contains: 2,3,5,23,25

MIXING BOARD

Mix of all of the above. Perfect for those who would like to try a little bit of each. 275
Contains: 2,3,4,5,11,13,23,25

Smokey trout

Cold smoked and cured wild mountain trout from Sirdal with cucumbers and mustard seeds 175
Contains:4,11,13,25

Traditional Rommegrøt

A Norwegian Classic. Røros sour cream "porridge", homemade cured ham and flatbread and a hint of cinnamon. 175
Contains:5,6,7,8,9,11,23

King crab & avocado

King crab from Finnmark wrapped in avocado with tomato dust, leek snow & seaweed. 195
Contains:2,3,13,23,24,25

Røros Reindeer Duo

Thinly sliced tongue and smoked heart shavings with whipped blue cheese from Grindal Ysteri 185
Contains: 11,25

Cauliflower & fresh black truffle

Our vegan option: creamy soup, burnt cauliflower crumble, fresh black autumn truffles and herbs 175
Contains: N/A

Sharing tasting platter

Trust the chefs' creativity with a daily mix of flavors straight from the local market 275 per person
Allergens: Please ask you waiter.

THE MAIN THING

DAILY SPECIAL

Try out our daily offer of the freshest ingredients cooked to perfection. Your waiter will fill you in on the rest. Daily price.
Allergens: Please ask you waiter.

FROM THE FJORDS

Deconstructed fish&shellfish soup

Blackened Frøya salmon, turbot from the North Sea, cod from Lofoten, shrimps and gratinated king crab from Finnmark. Broth made from all of the above, saffron and poached goodies from our local farmer. 225
Contains:1,2,3,4,11,12,13,25

Crispy North Sea Turbot

Baked turbot with crispy pork cracklings, portwine mayo and carrot variation with boiled potatoes. 345
Contains:3,4,5,13,25

Panfried Salmon

Back loin of salmon with apple buerre blanc, pommes anna, black touille, peas and beans 295
Contains:4,5,11,13,25

THE FARM AND THE FOREST VS THE GRILL

SIGNATURES

26 NORTH BURGER

180 gr of minced prime Norwegian beef, melted Jarlsberg cheese and bacon from Idsø. Soft brioche, leaves, semi dried cherry tomatoes, crispy beer battered onion rings, creamy Parmesan aioli and French fries 245
Contains: 1,3,5,11,23

300gr Prime Rib eye

The best part straight from the grill, served with French fries, béarnaise sauce, confit cherry tomatoes and pepper cress. 395
Contains:3,11,25

Braised'n'Glazed lamb shank

12 hour slow cooked Rogaland lamb shank with colorful mashed potatoes, panfried mushrooms and rosemary demi-glace 325
Contains:1,11,13,25

Slow cooked Venison from Røros

Topside venison at its best: medium rare, with sweet potatoes and brown cheese, spinach and herb flavored lingonberry sauce 395
Contains:1,11,13,25

Pumpkin ragout

Cooked in white wine with herbs, finished with pumpkin seeds, semidried cherry tomatoes and fresh micro greens. 255
Contains:N/A

All prices are in NOK.

Allergens: ① Celery ② Crustaceans ③ Eggs ④ Fish ⑤ Wheat ⑥ Rye ⑦ Barley ⑧ Oat ⑨ Spelt ⑩ Lupin ⑪ Milk
⑫ Molluscs ⑬ Mustard ⑭ Almonds ⑮ Hazel nuts ⑯ Walnut ⑰ Macadamia ⑱ Cashew nut ⑲ Pecan nut
⑳ Brazil nut ㉑ Pistachio nut ㉒ Peanuts ㉓ Sesame ㉔ Soy ㉕ Sulphite/Sulfur dioxide

THE END

Norwegian cheese experience

Choose from our cheese menu a selection of local cheeses that comes with crispy homemade bread and chutney and chutney

4x cheese 145

6x cheese 175

Contains: 5,6,7,8,9,11,23,25

SIGNATURES

CHOCOLATE TOWER

Dark chocolate sponge, Valrhona chocolate and raspberry ganache, milk chocolate mousse and Manjari chocolate jelly with cloudberry syrup and honey meringues 145

Contains: 5,6,7,8,9,11,23,25

The ice cold selection

26 North's selection of homemade ice creams

3x 115

Contains: 3,5,11

Sweet & Sour

Sea buckthorn flan with honey sesame candy 125

Contains: 3,11,23

Forrest berries

Blackberry mousse coated in white chocolate velour with wild berries coulis and sorbet 135

Contains: 3,11

Chef's recommendation

A small taster of all of the desserts on the menu and some more! 185

Contains: 3,5,11,14,24,25

SIDE THINGS

Hand cut chips 45

Allergens: N/A Protein 3,75g Carbs 45g Fat 16g

Truffle fries 75

Allergens: 1,3,11 Protein 3,8g Carbs 45,5g Fat 24,2g

Sweet potato fries 50

Allergens: N/A Protein 2,75g Carbs 28g Fat 16g

Herb roasted seasonal potatoes 35

Allergens: 11 Protein 3,75g Carbs 45g Fat 10,3g

Herb seared roots 40

Allergens: N/A Protein 2,98g Carbs 27,08g Fat 10,3g

Brussel Sprouts & homemade panfried bacon 55

Allergens: 11 Protein 4,65g Carbs 12,29g Fat 11,71g

Mixed leaf salad 35

Allergens: N/A Protein N/A Carbs N/A Fat N/A

WINEPACKAGE

Yealands, Sauvignon Blanc, New Zealand

Borgono Barbera D'Alba, Italy

Royal Tokaji, Late Harvest, Hungary

3 glasses 335

The mojito,

A fresh classic with rum and mint 125

Allergens: N/A

Gin & tonic

Beefeater or Bombay and a twist of cucumber 125

Allergens: 14

Bloody mary

Smirnoff Vodka, tomato juice, Worcestershire and celery 125

Allergens: 4,5

26 north

Sea buckthorn of the Norwegian coast, Bombay Gin, Sirup and freshly squeezed limejuice. 125

Allergens: 14

Cloudberry cocktail

Creamy with Lakka, Vodka, pineapple juice and fresh berries 125

Allergens: 11

Nordic margarita

Tequila and Cointreau with a rhubarb twist 125

Allergens: N/A

SOME BEERS

Kronenbourg Blanc 0,5L - Tap 120

Allergens: 5

Tou 0,5/0,6L - Tap 99/110

Allergens: 5

Sour suzy 102

Allergens: 5

Happy Joe 99

Allergens: 5

Stella Artois 105

Allergens: 5

SOME WHITES

Macon Lugny, Chardonney, France 765

Allergens: 25

Charm Riesling, Georg Brauer, Germany .. 135/649

Allergens: 25

Da Luca, Pinot Grigio, Italy 135/539

Allergens: 25

House white 105/510

Allergens: 25

SOME REDS

Brunello di Montalcino DocG,

Brunello, Toscana, Italy 1135

Allergens: 25

Borgono Barbera D'alba, Italy 145/695

Allergens: 25

Cono Sur, Syrah, Chile 125/585

Allergens: 25

House red 105/510

Allergens: 25

COCKTAILS BEER WINES

All prices are in NOK.

Allergens: ① Celery ② Crustaceans ③ Eggs ④ Fish ⑤ Wheat ⑥ Rye ⑦ Barley ⑧ Oat ⑨ Spelt ⑩ Lupin ⑪ Milk
⑫ Molluscs ⑬ Mustard ⑭ Almonds ⑮ Hazel nuts ⑯ Walnut ⑰ Macadamia ⑱ Cashew nut ⑲ Pecan nut
⑳ Brazil nut ㉑ Pistachio nut ㉒ Peanuts ㉓ Sesame ㉔ Soy ㉕ Sulphite/Sulfur dioxide