

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 atmoshphere. 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!

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

— BOARDS FROM THE FJORDS —

SIGNATURES -

A bag of Fish'n'chips

Deep fried cod from Lofoten, French fries and Allergens: 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 Allergens: 3, 5, 11

Sliding moose

Mini moose burgers topped with gratinated goat cheese from Haukeli and onions caramelized with Norwegian summer honey......175 Allergens: 3, 5, 11, 23, 25

Norwegian crab spring rolls

Norwegian crab spring rolls brushed with chili oil, carrot & coconut salad, sweet & sour dip......175 Allergens: 2, 3, 5, 23, 25

MIXING BOARD

Mix of all of the above. Perfect for those who would Allergens: 2, 3, 4, 5, 11, 13, 23, 25

Trout from Molde

Cold smoked and cured trout with cucumber and mustard..... 175 Allergens: 4, 11, 13, 25

Kvitsøy oysters

Fresh oysters from Kvitsøy served the way they should: on ice, with light vinaigrette..... 175 Allergens: 12, 25

Scallops from Hitra

165 Allergens: 11, 12, 25 Norwegian "rømmegrøt" served the classic way

Pan fried scallops with Jerusalem artichoke purée

Served with Norwegian flatbread 155 Allergens: 5, 6, 11

Norwegian beets

A colorful variety of Norwegian beets, walnuts, leaves, pickled onion, served with ramson and chickpea purée..... Allergens: 16, 23, 24, 25

THE MAIN THING

DATLY SPECIAL

Try out our daily offer of the freshest ingredients cooked to perfection. Your waiter will fill you

FROM THE FJORDS

Norwegian halibut

Pan fried halibut filet with crispy pork and brown Allergens: 3, 4, 11, 13, 25

Fried salmon from Frøya

Served with pommes Anna, pea- and bean variation, Allergens: 1, 2, 4, 11

Fish and shellfish soup,

component to component of 26 North

Fresh from the fjords: Blackened Frøya salmon, Norwegian halibut and scallop from Hitra. The broth made from all of the components above. Saffron and poached goodies from our local farms..... 255 Allergens:1, 2, 4, 11, 12, 25

THE FARM AND THE FOREST **VS THE GRILL**

- SIGNATURES —

26 NORTH BURGER

Burger of Norwegian beef, aged Jarlsberg and bacon. Served with brioche, leafs, semi-dried cherry tomatoes, beer battered onion rings, fries and aioli................... 245 Allergens: 3, 5, 11, 13, 25

Premium Norwegian rib eye

The best part straight from the grill, heavy roasted different colored root vegetables, fresh picked herbs and for the sauce Allergens: 1, 11, 25

Whole spring chicken

Whole baked spring chicken with ramson stock Allergens: 1, 11, 25

Wild risotto

The classic way with different types of mushrooms, Allergens: 1, 11, 25

——— SIDE THINGS ——	
Hand cut fries Allergens: N/A	45
Fries with truffles and parmesan	65
Sweet potato fries	60
Herb roasted seasonal potatoes	55
Fried brussel sprouts and bacon	65
Mixed leaf saladAllergens: N/A	70
THE END	
26 NORTH CHOCOLATE TOWER Dark chocolate sponge, Valrhona chocolate and raspberry ganache, milk chocolate mousse and Manjari chocolate jelly with fresh berries and lemon marmalade	
The ice cold selection 26 North's selection of homemade ice cream 3x	125
Warm and cold Apple and cinnamon crumble with homemade vanilla ice cream	135
The sweet & sour Tarte with lemon curd, berries, Italian meringue and caramelized white chocolate	135
CHEF'S RECOMMENDATION A small taster of all of the desserts on the menu and some more!	
Norwegian cheeses Four Norwegian cheeses served with flatbread and chutney	175

Forrest Løiten Linie, juniper, crème de cassis, Basil, lemon juice, sugar
Farm Braastad VSOP, Busnel, sea buckthorn, Apple juice, lemon, sugar
Fjords Harahorn gin, Jägermeister, TH tonic, liquorish
SOME BEERS
E.C. Dahls Bolt IPA, 0,6/0,4
Franziskaner Hefe Weissbier Hell 0,5 129 Allergen: 5,7
7 Fjell 26 North American Blonde
7 Fjell Kniksen IRA
7 Fjell svartediket black IPA
Rena Bryggeri, Birkebeiner pils
Rena Bryggeri, Najas
E.C. Dahls Pepra Saison 98 Allergen: 7
E.C. Dahls Lamo Wit
— SOME WHITES —
Sancerre, Franck Millet
Mâcon-Lugny Saint-Pierre, Bouchard Père & Fils
Rüdesheim Estate Riesling,

'INES

Allergens:25

Allergens:25

- SOME REDS —

Pinot Grigio, Stowells NV 515/105

Briccotondo Barbera, Fontanafredda 609/125 Allergens: 25

"Stamp" Shiraz Cabernet, Hardy's 515/105 Allergens:25

All prices are in NOK.