

26 NORTH

RESTAURANT & SOCIAL CLUB

OUR HISTORY

Welcome to 26 North Restaurant & Social Club. 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 all people and visitors.

Our goal is simple; to create a dining experience inspired by the Nordic countries, nature, culinary treasures and design.

We want to create a venue where business dinners, romantic meals, special celebrations alongside casual everyday dining can all take place in a stylish and relaxed atmosphere. We want our 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.

Daily catch is our thing, and change as the name suggests, Daily!

THE VISION

When it comes to liquid refreshment, we provide a tippie for every tastebud. Whether it's a dry white, a black 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 our team have tried every dish and even have exam 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. Sink your teeth in a juicy burger together with your friends, or share a Mixing board 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

STARTERS

| | |
|---|------------|
| From The Farms And Forests | 185 |
| Cured ham, coppa ham and game sausage, grilled sourdough bread, pickles and dijonese Allergens: 3, 5, 6, 13 | |
| Klippfish Fritters | 135 |
| Topped with teriyaki sauce, lime mayonnaise and katsobushi Allergens: 3, 4, 5, 24, 25 | |
| Crab Springrolls | 185 |
| Crab spring rolls with shrimp, chili dressing, broccoli stem salad dressed with sea buckthorn ponzu Allergens: 2, 3, 5, 24 | |
| Ham And Goat Cheese Waffel..... | 165 |
| Mini waffles with cured ham, goat cheese from Haukeli and honey Allergens: 3, 5, 11 | |
| Langoustines | 195 |
| Langoustines gratinated with tarragon butter, sided with garlic bread and aioli Allergens: 2, 3, 5, 6, 11 | |
| Local Salad | 95 |
| Mixed salad with reddish, cucumber and Hanøsand gard heirloom tomatoes served with a dijonese dressing | |

FROM THE FJORDS

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|---|------------|
| Fish 'n chips | 275 |
| Deep fried cod served with house made tartare sauce, green pea puree and hand cut fries Allergens: 3, 4, 5, 11, 13, 25 | |
| Grilled Salmon | 345 |
| Preserved cucumber and fennel, baby potatoes and a Sandefjord butter sauce with dill Allergens: 3, 11, 25 | |
| Grilled Halibut..... | 375 |
| Tarragon potato pure, asparagus & reddish salad, chive hollandaise Allergens: 3, 4, 11, 25 | |

THE FARM AND THE FOREST VS THE GRILL

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| Grilled Entrecôte | 425 |
| With classic Béarnaise sauce, mixed salad and hand cut fries Allergens: 3, 11, 25 | |
| 26 North Burger | 275 |
| 170gr of grilled Norwegian beef burger served with melted cheddar cheese, pickled red onion, brioche bread, lettuce, chili mayonnaise and hand cut fries. Also available as gluten-free and/or vegetarian Allergens: 3, 5, 11, 25 | |
| Steamed Apargaus | 255 |
| Broccoli stem salad, ponzu sauce and green pea puree served with baby potatoes | |

Sharing platter

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|---|------------|
| Boards from the fjords | 475 |
| A mix of the Klippfish fritters, Crab springrolls and Langoustines. Perfect for sharing Allergens: 2, 3, 4, 5, 6, 11, 24, 25 | |

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|---|------------|
| Sharing Platter | 395 |
| A mix of From the farms and forests, Waffels and Local salad. Perfect for sharing Allergens: 3, 5, 6, 11, 13 | |

DESSERTS

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|---|------------|
| Dark Chocolate Cake..... | 155 |
| Served with strawberry sorbet and whipped cream Allergens: 3, 5, 11, 24 | |
| Key lime pie | 165 |
| With roasted coconut and rømme & yoghurt sorbet Allergens: 3, 5, 11 | |
| Premium Ice Cream..... | 125 |
| A selection of ice cream and sorbet Allergens: 3, 11 | |
| Norwegian Cheeses | 195 |
| 3 types of local cheeses served with marmalade and toasted fruit bread Allergens: 5, 6, 11 | |

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 Mollusks 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

