26 NORRTH 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.

THE VISION

When it comes to liquid refreshment, we provide a tipple 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 cource 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

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!

STARTERS		MAIN DISHES	
'Skagens' Toast Sourdough bread, mayonnaise, egg, shrimp, crayfish, dill, trout roe Allergens: 3,4,5,12	239	26North Burger 170 gram premium beef burger from Annis Oslobukta, salad leaves, tomatoes, red onion, pickles, cheddar,	315
Caesar Salad Romaine lettuce salad, capers, anchovies, Parmesan, pan fried chicken breast from Stange Gård, bacon	219	BBQ sauce, French fries, mayo, ketchup Allergens: 3, 5, 11, 25	245
Allergens: 4,5,11		Pizza Margherita Sørland mozzarella cheese, tomato sauce, basil Allergens: 11,24	243
Garden Salad Mixed salad, cucumber, tomatoes, red radish, French vinaigrette	159	Anergens. 11,24	
Allergens: 24		Pizza Norwegian	255
Klippfishfritters Garlic mayonnaise, marinated Herloom tomatoes from Hanasand Allergens: 3,4	155	elk salami, rocket salad, pickled chillies Allergens: 11,24	
Venison Carpaccio Venison topside from Telemark, Parmesan, crispy capers, mayonnaise, rocket salad Allergens: 3,11	249	Gnocchi (VEGAN) Tomato sauce, vegan cream cheese Allergens: 5	255
		DESSERTS	
FROM THE FJORDS			
Entrecote 250 gram from Grøndalen Seasonal vegetables, Bernaise sauce, French fries Allergens: 3,11	485	Chocolate fondant Pistachio ice cream Allergens: 3,5,21	165
Frøya Salmon Pan fried salmon fillet, cucumber salad, steamed dill potatoes, Sandefjord butter sauce Allergens: 4,24,11	395	Apple tart Vanilla ice cream Allergens: 3,5,11	175
		Premium Ice Crem Ice cream, sorbet Allergens: 3,11	125

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