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.

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



STARTERS Meat and cheese plate 195 3x local cured meats, 3x local cheese with assorted condiments and crispy bread Allergens: 5,11,13,23,25 Deer slider 165 Topped with caramelized onion jam and goat cheese cream from Haukeli Allergens: 5,6,11,25 210 Halibut with dill Pickled mustard seeds, sour cream, lettuce leaves and marinated orange Allergens 4,11,13,25 165 Waffles with cured leg of lamb and goat cheesecream Topped with cloudberry jam Allergens: 3,5,11,25 Bag with "fish & chips" 2 pieces of fried cod, fries & Tartar sauce our way" Allergens: 3,4,5,13,25 Grilled cheese salad 155 Allergens: 16 **BOARDS FROM THE FJORDS** Fjord Combo 495 Deer sliders, waffles with cured leg of lamb & a bag of "fish and chips" Allergens: 3,4,5,11,13,24,25 **MAIN COURSES** FROM THE FJORDS Today`s special

Grilled salmon

champagne sauce with chives, summer salad

with radish, snap peas & new potato

Ask your waiter

Allergens: 4, 11, 25

THE FARM AND THE	
FOREST VS THE GRILL	
26 North Burger	5
Grilled beef tenderloin	55
Allergens: 1, 11, 13, 24, 25 Duck confit	5
Byggotto with asparagus	5
SOMETHING ON THE SIDE	
Deep-fried potato boats	
Boiled new potatoes	
Today's vegetables 45	
Seasonal salad	
Sweet potato puree	
LAST BUT NOT LEAST	
An icy choice	55
A glass of strawberry tiramisu	5
Rhubarb Pie	5
Baked brie	35

THE FARM AND THE

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 (28) Sulphite/Sulfur dioxide

