

Let's talk about what really matters

Let's talk about food

Looking for something festive, but a little bit out of the ordinary? Look no further...

Salmon Confit

Horseradish mayonnaise, green pea puree, trout caviar and salad.

Contains: 3, 4

Venison with Cherry sauce

Glazed Brussel sprouts, potato terrine and season vegetables.

Contains: 11

Chocolate Fondant

Fresh berries and pistachio ice cream

Contains: 3, 5, 11, 21

Price per person NOK 750 / 2 course

NOK 890 / 3 course

*Menu available from 15 November to 24 December

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/Sulphur dioxide

Julebord, Christmas and New Years

- one for all and all for one

Even if you have tried our great 3-course dinner, you can come back for more. Or maybe you are wanting to try something else? We will be serving our a la carte menu in addition to a special menu for New Year's Eve.

Make sure to book your table as soon as possible,
and remember to check us out on Social Media.

"We got game!"

26 North Restaurant & Social Club in Oslo

www.26north.no/oslo , #26northoslo #radissonbluscanadinavia