

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 tittle for every tastebud. Whether its 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. Is your mum's 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.

STARTERS

'Skagens' Toast	239
Sourdough bread, mayonnaise, egg, shrimp, crayfish, dill, trout roe Allergens: 3,4,5,12	
Caesar Salad	219
Romaine lettuce salad, capers, anchovies, Parmesan, pan fried chicken breast from Stange Gård, bacon Allergens: 4,5,11	
Garden Salad	159
Mixed salad, cucumber, tomatoes, red radish, French vinaigrette Allergens: 24	
Klippfishfritters	155
Garlic mayonnaise, marinated Herloom tomatoes from Hanasand Allergens: 3,4	
Venison Carpaccio	249
Venison topside from Telemark, Parmesan, crispy capers, mayonnaise, rocket salad Allergens: 3,11	

FROM THE FJORDS

Frøya Salmon	395
Pan fried salmon fillet, cucumber salad, steamed dill potatoes, Sandefjord butter sauce Allergens: 4,24,11	

MAIN DISHES

26North Burger	315
170 gram premium beef burger from Annis Oslobukta, salad leaves, tomatoes, red onion, pickles, cheddar, BBQ sauce, French fries, mayo, ketchup Allergens: 3, 5, 11, 25	
Pizza Margherita	245
Sørland mozzarella cheese, tomato sauce, basil Allergens: 11,24	
Pizza Norwegian	255
Sørland mozzarella cheese, tomato sauce, cured elk salami, rocket salad, pickled chillies Allergens: 11,24	
Gnocchi (VEGAN)	255
Tomato sauce, vegan cream cheese Allergens: 5	
Entrecôte 250 gram from Grøndalen	485
Seasonal vegetables, Bernaise sauce, French fries Allergens: 3,11	

DESSERTS

Chocolate fondant	165
Pistachio ice cream Allergens: 3,5,21	
Apple tart	175
Vanilla ice cream Allergens: 3,5,11	
Premium Ice Crem	125
Ask your waiter for Ice cream selection Allergens: 3,11	

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