

26

NORTH

SCANDINAVIAN CUISINE

The 26 NORTH PHILOSOPHY

WE SERVE FOOD MADE WITH THE FINEST INGREDIENTS FROM
THE **FARMS, FJORDS, AND FORESTS** OF TRØNDELAG AND
THROUGHOUT NORWAY.

PROUDLY SOURCING LOCALLY AND SEASONALLY TO BRING
YOU THE VERY BEST OF WHAT NORWAY HAS TO OFFER.

AT 26 NORTH WE CELEBRATE THE RICHNESS OF OUR REGION
AND TRANSFORM NATURE'S BEST INTO AN UNFORGETTABLE
DINING EXPERIENCE.

WELCOME TO **26 NORTH**

ALLERGIES

Please note that some dishes contain allergens.

Changes can be made to accomodate your needs
Your server will be happy to help!

**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**



Can be made vegetarian or vegan

CHEFS 3 COURSE SET MENU

A three course set menu curated by our chefs to showcase the best produce we have today, intended to give the best 26 North experience possible.

695

ALLERGENS: UPON REQUEST

STARTER

THE SHARING BOARD

FOR TWO PEOPLE

Flavours from the Farms, Fjords & Forests.

Bringing together a selection of seasonal, locally sourced products.

A selection of local charcuterie and cheeses, served alongside potato waffles topped with smoked trout, beef tartar, grilled asparagus, olives, freshly baked bread and whipped butter.

535

ALLERGENS: 3, 4, 5, 6, 9, 11, 13, 14, 25

FRESHLY BAKED BREAD

Served with whipped butter.

ALLERGENS: 3, 11, 13, 14, 25

65

GREEN ASPARAGUS

Grilled green asparagus with smoked butter hollandaise, toasted almonds, and a fresh herb salad.

ALLERGENS: 3, 11, 13, 14, 25

160

SCALLOPS FROM FRØYA

Pan-seared scallops with miso and lemon butter and roasted cauliflower cream. Served with a rye crisp.

ALLERGENS: 5, 6, 11, 12, 24, 25

215

BEEF TARTAR

Finely chopped Norwegian beef tossed in a mustard vinaigrette, served with egg-cream, house-pickled rhubarb and delicate potato chips.

ALLERGENS: 3, 5, 6, 11, 13, 25

230

POTATO WAFFLE

Golden potato waffle topped with smoked trout rémoulade, freshly grated horseradish, radish and topped with garden cress.

ALLERGENS: 3, 4, 5, 9, 11, 25

195

MAIN COURSE

SPINACH RISOTTO

Creamy risotto with parmesan, lemon, spinach and fresh herbs.

ALLERGENS: 11

295

PAN-FRIED TROUT

Norwegian trout served with grilled asparagus and potato puré. Served with a brown butter, capers and almond sauce.

ALLERGENS: 4, 11, 14, 25

385

FARMHOUSE CHICKEN

Chicken from the farms of Vestfold, served with a carrot cream, baked baby potatoes, and pearl onions. Finished with a chicken velouté.

ALLERGENS: 11, 13, 24, 25

390

BEEF & BEARNAISE

225g Beef Entrecôte, cooked to your liking and served with parmesan fries, bearnaise sauce, and seasonal salad.

ALLERGENS: 11, 13, 24, 25

475

THE BURGER

A juicy 170g burger patty made from 100% Norwegian beef. Served in a warm brioche bun, topped with classic burger dressing, lettuce and tomatoes.

See the addons to make it the way you want it!

ALLERGENS: 3, 5, 11, 13, 25

185

BURGER ADDONS

| | |
|--------------------|----|
| BACON | 40 |
| CARAMELISED ONIONS | 25 |
| CHEDDAR CHEESE | 30 |
| BLUE CHEESE | 40 |

SIDES & DIPS

| | |
|-------------------|----|
| FRIES | 45 |
| PARMESAN FRIES | 55 |
| GREEN SIDE SALAD | 35 |
| TRUFFLE MAYONAISE | 25 |
| CHILLI MAYONAISE | 25 |
| BÉARNAISE SAUCE | 35 |

KIDS MEALS

All food can be sold in half portions for half the price.

For those who prefer something simpler, just ask - We can accommodate most requests!

DESSERT

ICE CREAM

Premium Norwegian ice cream in a variety of flavours.

Ask your server for todays assortment!

ALLERGENS: 3, 5, 8, 11, 15, 22, 23

40 PER SCOOP

CHOCOLATE ECLAIR

A classically French inspired dish. A sioux pastry chocolate éclair served with raspberry sorbet and caramelised white chocolate crumb.

ALLERGENS: 3, 5, 11, 14, 24

185

PANNA COTTA

Coconut and passionfruit panna cotta with fresh berries & meringue.

ALLERGENS: 3, 5, 11

195

CHEESE AND CRACKERS

Two aged Norwegian cheeses, served with seasonal home-made marmelade and Norwegian cracker bread.

Ask your server for todays assortment!

ALLERGENS: 5, 6, 7, 8, 9, 11, 23

225