

## Small Dishes

### Bouillabaisse 205,-

Scampi, clams, and julienned leeks. Served with aioli and bread. (1, 2, 3, 4, 5, 11, 12, 13, 25)

### Nordic Waffles 185,-

Cured ham, creamy goat cheese, and cloudberry jam. (3, 5, 11)

### Cured Venison Sirloini 225,-

Brown cheese foam and a lingonberry vinaigrette. (11, 13, 23, 25)

### Pork Belly Sliders 215,-

Glazed pork belly, Norwegian coleslaw, cornichons, and a brioche bun. (3, 5, 6, 11, 13, 23, 25)

## Sharing Boards

### Cured Meat and Cheese Board 320,-

Selection of Norwegian cured meats and cheeses. (3, 5, 11, 13, 24)

*Chefs recommendation!*

### Board from the Fjords, Farms & Forests 365,-

A curated selection featuring our Nordic Waffles, Fish and Chips, Cured Venison, and a Pork Belly Slider. (Price per person) (1, 3, 4, 5, 6, 11, 13, 23, 25)

## Something Sweet

*Chefs recommendation!*

### Apple Pie "Normandie" 185,-

Served with brown cheese ice cream and salted caramel sauce. (3, 5, 11, 14)

### Strawberry Delight 185,-

Served with raspberry sorbet. (3, 11, 14)

### Tonka & Rhubarb Cake 195,-

Served with vanilla ice cream. (3, 11, 14)

### Ice Cream Selection 155,-

A scoop of raspberry sorbet, vanilla ice cream, and brown cheese ice cream. (11, 24)

## Allergenes

- |                |           |              |                |                |                             |
|----------------|-----------|--------------|----------------|----------------|-----------------------------|
| 1. Celery      | 5. Wheat  | 9. Spelt     | 13. Mustard    | 17. Macadamia  | 21. Pistachio nut           |
| 2. Crustaceans | 6. Rye    | 10. Lupin    | 14. Almonds    | 18. Cashew nut | 22. Peanuts                 |
| 3. Eggs        | 7. Barley | 11. Milk     | 15. Hazel nuts | 19. Pecan nut  | 23. Sesame                  |
| 4. Fish        | 8. Oat    | 12. Mollusks | 16. Walnut     | 20. Brazil nut | 24. Soy                     |
|                |           |              |                |                | 25. Sulphite/Sulfur dioxide |

 Vegan

 Vegetarian

 Glutenfree

If you have other allergies or special requirements, please ask your waiter.

## Mains

### Grilled Salmon 395,-

Salt-baked carrots and parsley root, dill and crème fraîche sauce with a hint of horseradish, served with the potato of the day. (3, 4, 11, 25)

### Grilled Beef Sirloin 495,-

Red wine and mushroom sauce, brussels sprouts, and pommes frites. (11, 13, 23, 25)

### Fish & Chips 380,-

Served with tartar sauce and pommes frites. (1, 3, 4, 5, 13, 25)

*Chefs recommendation!*

### Glazed Pork Belly 325,-

Sauerkraut sautéed with bacon, onions, and garlic. Topped with a lingonberry glaze and served with the potato of the day. (11, 13, 23, 25)

### 26 North Burger (170gr) 320,-

100% Norwegian beef patty, brioche bun, classic dressing, cheddar, caramelized onions, and lettuce. Served with pommes frites. (3, 5, 6, 11, 13, 23, 25)

### Customize Your Burger:

Double Patty +135,-

Add Bacon +55,-

Sweet Potato Fries +40,-

### Mushroom Lasagne (Vegan) 275,-

Served with a side salad. (1, 5, 13, 23, 24, 25)

## Add on Extra

Dirty Fries 215,-

Truffle Fries 145,-

Sidesalad 135,-

Truffle Mac and Cheese 130,-

Salt-Baked Carrots and Parsley Root 100,-

Extra Sauce 60,-

Extra Bread 55,-

Potato of the Day 55,-

Creamy Spinach 55,-

Kimchi 55,-

ALA CARTE

# 26 NORTH

RESTAURANT & SOCIAL CLUB

26 North Restaurant & Social Club is inspired by Norwegian nature - from fjords, farms and forests. The chef has crafted a Nordic menu based on local ingredients to excite your taste buds.

