

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 and intended to give the best 26 North experience possible.

[SEE THE SPECIAL MENU FOR DETAILS](#)

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 cured salmon, potato waffles topped with reindeer and cream cheese, beets and goat cheese, olives, freshly baked bread and whipped butter.

535

ALLERGENS: 3, 4, 5, 6, 7, 8, 9, 11, 13, 14, 25

FRESHLY BAKED BREAD

Served with whipped butter.

ALLERGENS: 3, 11, 13, 14, 25

65

BEETS & CHÈVRE

Roasted beetroots with smoked walnuts, chèvre, raspberries and herb salad.

ALLERGENS: 11, 16, 25

165

FRØYA SCALLOP

Pan-seared scallop from Frøya in a shellfish bisque.
Served with apple, kale and dill.

ALLERGENS: 1, 2, 11, 12, 25

215

VENISON

Cured venison from Stensaas with pickled mushrooms, lingonberries and mushroom mayonnaise. Served with rye crisp.

ALLERGENS: 3, 6, 11, 13, 25

230

POTATO WAFFLE

Golden potato waffle topped with smoked reindeer, cream cheese and horseradish.

ALLERGENS: 3, 5, 11

195

MAIN COURSE

PUMPKIN RISOTTO

Creamy risotto with parmesan, pumpkin, and fresh herbs.

ALLERGENS: 11, 25

295

COD

Norwegian cod loin and bolinhos, with peas, pickled onions, and baby potatoes. Served with a smoked velouté.

ALLERGENS: 4, 5, 11, 25

385

CONFIT DUCK

Confit duck leg with carrots, kale, pearl onions, and potato puree. Served with spiced red wine sauce.

ALLERGENS: 1, 11, 13, 25

390

BEEF TENDERLOIN

200g beef tenderloin with fries, bearnaise sauce, broccolini, carrot, and celeriac.

ALLERGENS: 1, 3, 11, 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 and upgrade your burger!

ALLERGENS: 3, 5, 11, 13, 25

185

BURGER ADDONS

BACON	39
CARAMELISED ONIONS	25
CHEDDAR CHEESE	39
BLUE CHEESE	39

SIDES & DIPS

FRIES	45
PARMESAN FRIES	55
GREEN SIDE SALAD	35
TRUFFLE MAYONAISE	25
CHILLI MAYONAISE	25
BÉARNAISE SAUCE	39

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!

40 PER SCOOP

CHOCOLATE MOUSSE CAKE

Chocolate mousse cake served with vanilla ice cream
and blackcurrants.

ALLERGENS: 3, 5, 11, 14, 24

180

CRÈME CARAMEL

Caramel pudding with cream, orange and oxalis.

ALLERGENS: 3, 5, 11

175

CHEESE AND CRACKERS

Two 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

COFFEE & TEA

FILTER COFFEE	45	•	CORTADO	48
ESPRESSO	38	•	CAPPUCCINO	48
DOUBLE ESPRESSO	44	•	LATTE	48
MACCHIATO	44	•	TEA	45

