

# 26 NORTH

RESTAURANT & SOCIAL CLUB

## APPETIZERS

### Seasonal Soup of the Day 175.-

Prepared daily using selected seasonal ingredients.

Please ask your server for today's offering.

### Roasted Beetroot & Chèvre 245.-

Oven-roasted beets, crisp greens, walnuts and honey baked chevre with light vinaigrette.

(Allergens: 5, 11, 25)

### Grilled Chicken Caesar 245.-

Romaine hearts, chargrilled chicken, bacon, parmesan cheese & rustic croutons in classic dressing.

(Allergens: 3, 5, 11, 13)

## MAIN COURSES

### Porcini Ravioli with Red Wine Sauce 275.-

Forest mushroom-filled pasta in a slow-simmered tomato and red wine sauce.

(Allergens: 3, 5, 11, 25)

### Crispy Duck 245.-

Duck glazed with teriyaki sauce, served with cabbage slaw, sesame & fresh herbs.

(Allergens: 5, 23, 24)

### Grilled House Burger 295.-

Beef from Jæren, melted cheese, mushroom aioli & seasonal greens.

Served with golden fries.

(Allergens: 3, 5, 11, 13)

### Stone-Baked Margherita 245.-

Tomato sauce, mozzarella & basil on a crisp, rustic crust.

(Allergens: 5, 11)

### Oven-baked Cod with white wine sauce 325.-

Fresh cod, crushed peas, crispy bacon & roasted potatoes.

(Allergens: 4, 11, 25)

### Veal entrecote with cafe de Paris butter 525.-

Veal entrecote, seasonal vegetables and selected potatoes.

(Allergens: 4, 11)

## DESSERTS

### Cheesecake with Forest Berry Compote 185.-

(Allergens: 3, 5, 11)

### Chocolate Fondant 179.-

Served warm with vanilla ice cream and salted caramel.

(Allergens: 3, 5, 11)

## SNACKS

### Olives 65.-

## EXTRAS

### • Bacon 65.-

### • Mushroom Dressing 55.-

### • Fries 65.-

### • Pepperoni 85.-

### • Cured Ham 85.-

### • Bread and butter 45.-

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

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