

SMALL DISHES

BERGEN FISH SOUP 2.0 165,-
A modern take on a local classic. Silky seafood broth with scampi and clams, finished with miso-dill cream and julienned fennel. Served with toasted rye bread.
1, 2, 4, 5, 6, 7, 8, 11, 12, 23, 24, 25 (D)

SEAFOOD TOAST 175,-
Hand-peeled shrimp and North Sea crayfish folded in a light lime crème fraîche, served on butter-toasted rustic baguette. Topped with trout roe and fresh dill.
2, 3, 5, 11, 13, 23, 24, 25 (D)

SPRING ASPARAGUS 190,-
Warm spring asparagus with a soft-poached egg, finished with lemon-bright hollandaise and fresh Nordic herbs.
1, 3, 11, 13, 25 (B, C)

DUCK SLIDERS 235,-
Crispy duck with salad leaves, pickled cucumber and fennel, lingonberry ketchup, served in soft brioche.
3, 5, 6, 11, 13, 25 (C)

BOARDS

CURED MEAT & CHEESE 285,-
Selection of Norwegian cured meats and cheeses.
3, 5, 6, 7, 8, 11, 13, 23 (D)

FROM THE FJORDS, FARMS & FORESTS 445,-
A curated tasting board featuring Skagen Toast, Fish & Chips, Spring Asparagus and a duck slider. (Price per person.)
1, 2, 3, 4, 5, 6, 7, 8, 11, 13, 21, 23, 24, 25 (C)

MAINS

Chef's Choice

GRILLED SALMON

With charred lemon, dill-yuzu kosho, creamy barley risotto, seasonal greens and fresh pea shoots.
4, 7, 11, 25 (C)

395,-

GRILLED BEEF STEAK

250 g Norwegian beef grilled on the Jospur Grill, served with heritage tomato salad, brown butter béarnaise and crisp french fries.

3, 11, 25 (E)

495,-

ICE CREAM SELECTION 95,-
Selection of ice cream served with berries.
11, 24 (B)

VELVET CHOCOLATE 195,-
A smooth, plant-based dark chocolate mousse shaped as an elegant éclair, layered with rich ganache and a soft chocolate base.
24 (B, C, G)

RHUBARB & ELDERFLOWER CHEESECAKE 205,-
A refined Nordic dessert combining floral elderflower with bright, seasonal rhubarb.
3, 5, 11, 14, 24 (C)

BESTSELLERS

FISH & CHIPS 310,-
Crispy fried Norwegian cod served with tartar sauce and pickled cucumber & fennel.
1, 3, 4, 5, 13, 25 (B)

26 NORTH BURGER 290,-
100% Norwegian beef patty in a brioche bun with mushroom aioli, Norwegian cheddar, tomato and crisp salad leaves. With french fries. (Can be made vegetarian or vegan.)
1, 3, 5, 6, 11, 13 (E)

UPGRADE YOUR BURGER

Herb & Parm Fries (B)	Extra Patty (E)	Bacon (D)
25,-	130,-	55,-

CRISPY CHICKEN SALAD 330,-
Crunchy fried chicken with romaine lettuce, parmesan, cherry tomatoes, bacon, croutons and house Caesar dressing.
1, 3, 4, 5, 13, 25 (C)

NORDIC LINGUINE PUTTANESCA 255,-
Linguine in a Nordic-inspired puttanesca made with local ingredients and a subtle Mediterranean touch.
5 (B, G)

Add-ons

Dirty Fries (C)	200,-
Seasonal Side Salad (B)	95,-
Daily Vegetables (A)	75,-
Extra Sauce (E)	60,-
Extra Bread (B)	55,-

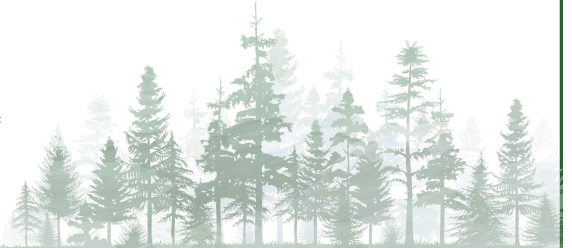
DESSERTS

Allergenes

- | | | | | |
|----------------|--------------|----------------|-------------------|-------------------------------|
| 1. Celery | 7. Barley | 13. Mustard | 19. Pecan nut | 25. Sulphite / Sulfur dioxide |
| 2. Crustaceans | 8. Oat | 14. Almonds | 20. Brazil nut | (A) Very low |
| 3. Eggs | 9. Spelt | 15. Hazel nuts | 21. Pistachio nut | (B) Low |
| 4. Fish | 10. Lupin | 16. Walnut | 22. Peanuts | (C) Medium |
| 5. Wheat | 11. Milk | 17. Macadamia | 23. Sesame | (D) High |
| 6. Rye | 12. Mollusks | 18. Cashew nut | 24. Soy | (E) Very high |
- (G) Glutenfree (V) Vegan

Carbon footprint:

- (A) Very low
(B) Low
(C) Medium
(D) High
(E) Very high



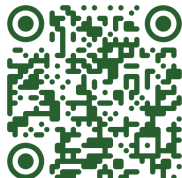
26 NORTH

RESTAURANT & SOCIAL CLUB

26 North is inspired by the Nordic countries and the ingredients found in Norway's fjords, farms, and forests. Our chefs create a modern Nordic menu rooted in local produce and regional flavors, celebrating the natural landscapes that define the Norwegian coast.

With a focus on seasonal ingredients, honest cooking, and warm Scandinavian design, 26 North offers a dining experience that is both relaxed and deeply connected to Norwegian culinary heritage. Signature dishes like our "Boards from the Fjords" highlight the best of local traditions and shared moments at the table.

Welcome to 26 North!



At 26 North, we believe everyone has the power to create positive change. We have partnered with Klimato to provide you all the information you need to make sustainable choices for your meals. Scan the QR to learn more.