

From Fjords, Farms & Forests

STARTERS

Forest Mushroom on Grilled

210,-

Sourdough

Sautéed forest mushrooms served on grilled sourdough

1.5.6.11.13.24.25

Goat Cheese & Beetroot Salad

195,-

Roasted beetroot, goat cheese, autumn greens topped with homemade honey dressing

5.6.7.11.13.15.24.25

Crunchy Scampi & Seaweed Salad

205,-

Crispy fried scampi served with aioli and seaweed salad

1,2,3,4,5,6,11,12,13,22,23,24

Beef tartar

225,-

Beef tartare served with jerusalem artichoke chips, mushroom and jerusalem artichoke cream.

1,3,4,7,13,23,24,25

MAINS

CHEF'S FAVORITES

Arctic Cod Loin

Ovenbaked cod loin with pea purée, roasted potatoes and red wine sauce, topped with bacon, peas, onions and toasted almonds

3,4,11,14,15

425,-

Grilled Entrecote

Grilled ribeye served with creamy peppercorn sauce, baked seasonal vegetables and French fries.

1,11,24,25

515,-

Wild Mushroom Bygotto

Barley risotto served with wild mushrooms, sun-dried tomatoes and spinach

5,24,25

335,-

Pistachio and lingonberry bavaoise

215,-

Served with fresh berries and pistachio cream

3,5,11,21,24

Apple tarte

205,-

Served with vanillia ice cream

3,5,11,24

Brown cheese and bluberry Panna cotta

215,-

Served with fresh berries and fruit coulis

3,5,11,14,24

Ice cream and Sorbet

185,-

Selection of the day, served with fresh berries and berry coulis

3,5,11,14,15,16,17,18,19,21,24

BURGERS

CRISPY CHICKEN BURGER

345,-

Sesame dressing, Asian salad and French fries

1,3,5,11,13,24,25

26 NORTH BURGER

345,-

100% Norwegian beef, brioche bun with cheese, mushroom aioli, onion, tomato, and lettuce and French fries

1,3,5,11,13,25

ADD -ONS

Bacon

45,-

Extra patty

85,-

Ekstra chicken

55,-

PIZZA

PEPPERONI

315,-

Norwegian pepperoni, cheese, and arugula

1,5,11

MARGHERITA

295,-

Mozzarella, tomato

1,5,11

Norwegian Cured Ham Pizza

335,-

Tomato sauce, mozzarella, Norwegian cured ham, arugula, balsamic glaze and pine nuts

1,5,11

CLASSICS

FISH & CHIPS

355,-

French fries, pea salad, and remoulade

1,3,4,5,11,13,25

26 NORTH FISH SOUP

345,-

With scallops, fish, shrimp, and vegetables

1,2,4,5,11,12,13,23,24,25

CAESAR SALAD

335,-

Romaine lettuce, Caesar dressing, chicken, bacon, parmesan, and croutons

1,3,4,5,6,11,13,25

DESSERTS

Allergenes

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

26NORTH

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.

Welcome to 26 North!