

SMALL DISHES

BERGEN FISH SOUP 2.0

A modern take on a local classic. Delicate seafood broth with fish, clams and seasonal vegetables, finished with dill cream espuma. Served with seeded bread rolls.

1, 2, 4, 5, 6, 7, 8, 11, 12, 23, 24, 25 

LIGHTLY CURED SALMON

Lightly cured Norwegian salmon served with horseradish cream, cornichons, crisp radish and rye crispbread.

4, 5, 6, 7, 8, 9, 11, 13, 23, 25 

FOREST LOMPE

Traditional Norwegian potato flatbread filled with mushrooms and cheese, topped with herb sour cream.

1, 5, 11, 13, 24, 25  

165,-

BEEF TATAKI

Lightly seared Norwegian beef sirloin with fresh salad leaves and ponzu dressing.

1, 13, 23, 24, 25 

225,-

BOARDS

CURED MEAT & CHEESE

A selection of Norwegian cured meats and cheeses, perfect for sharing.

1, 3, 5, 6, 7, 8, 11, 13, 23 

315,-

FROM THE FJORDS, FARMS & FORESTS

A curated tasting board featuring Lightly Cured Salmon, Fish & Chips, Forest Lompe and Beef Tataki. (Price per person.)

1, 3, 4, 5, 6, 7, 8, 9, 11, 13, 23, 24, 25 

365,-

MAINS

GRILLED BEEF SIRLOIN

250g grilled Norwegian beef sirloin, served with pickled bean salad, red wine sauce and daily potato.

1, 11, 13, 24, 25 

495,-

CHICKEN SALAD

Crispy fried chicken with romano lettuce, parmesan, cherry tomatoes, bacon, croutons and house Caesar dressing.

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

330,-

HALIBUT & WINTER CASSOULET

Pan-seared halibut served with a hearty winter cassoulet, crispy chorizo and dill sauce.

1, 4, 11, 13, 25 

430,-

26 NORTH VEGAN BURGER

Crispy breaded plant-based patty with vegan cheese, vegan mayo, cornichons and fresh salad leaves. Served with french fries.

1, 5, 7, 8, 23  

355,-

Chef's Choice

BESTSELLERS

FISH & CHIPS

Crispy fried fish served with tartar sauce and fresh salad leaves.

1, 3, 4, 5, 13, 25 

335,-

26 NORTH BEEF BURGER

100% Norwegian beef patty in a toasted brioche bun with mushroom aioli, Norwegian cheddar, cornichons and crisp salad leaves. Served with french fries.

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

295,-

MUSHROOM RAGU & GNOCCHI

Soft gnocchi in a creamy mushroom ragu, finished with lingonberries, rocket and vegan cheese.

1, 13, 24, 25   

275,-

Add-ons

Seasonal Side Salad 	70,-
Daily Vegetables 	65,-
Daily Potato 	65,-
Extra Sauce 	55,-
Extra Bread 	55,-

UPGRADE YOUR BURGER

Herb & Parm Fries 25,- Extra Patty 137,- Bacon 55,-







DESSERTS

BRUNOST & CARAMELIZED PEAR

165,-

Caramelized pear with Norwegian brown cheese, lingonberries, brown butter and oat crumble berries.

5, 8, 11, 25 

NORDIC APPLE

125,-

Apple paired with sea buckthorn, almond cream, ginger and caramelized pumpkin seeds.

14, 25   

ICE CREAM SELECTION

95,-

A selection of ice creams served with seasonal berries.

11, 24   

Allergenes:

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

Carbon footprint:

- | | |
|--|---|
|  Very low |  High |
|  Low |  Very high |
|  Medium | |

26 NORTH
RESTAURANT & SOCIAL CLUB

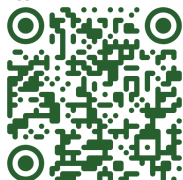
26NORTH

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. 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.