

#### **OUR HISTORY**

Welcome to 26 North Restaurant & Social Club. 26 North Restaurant & Social Club was established in 2015 after 2 Swedes, an Irish guy and many Norwegians all put their heads together to come with a restaurant experience for all people and visitors.

Our goal is simple; to create a dining experience inspired by the Nordic countries, nature, culinary treasures and design.

We want to create a venue where business dinners, romantic meals, special celebrations alongside casual everyday dining can all take place in a stylish and relaxed atmosphere. We want our food, our team and our patrons to be the stars of the show.

#### A CLEAR FOCUS

Our food focus is sincere and uncompromising. We only put the very best of the forests, fjords and farms onto your plate. We use quality, locally sourced products from the region and the country in order to showcase the best of what the North can offer.

We stay awake at night thinking about bread. It might seem strange but the result is a weekly 26 North Loaf that is baked fresh each day for our guest to enjoy. Daily Specials are our thing, and change as the name suggests, Daily!

### THE VISION

Boards from the Fjords are a very poular way to enjoy a light meal or a sharing table that you will never forget. When it comes to liquid refreshment, we provide a tipple for every tastebud. Whether it's a dry white, a black I.P.A Beer, the latest up and coming cocktail extravaganza or a robust red, we have an extensive list at prices to make you smile.

Our service policy is relaxed, friendly and really informative. All our team have tried every dish and even have exam on the food, test them out, they love it.

#### THE BEST NORWAY HAS TO OFFER

Whether you are eating alone, with family, friends or business associates, at 26 North Restaurant & Social Club, you are guaranteed an experience that is sure to both impress and give serious value for money. Dig into a fresh seafood plateau with your friends, made only with the best Norway has to offer, or to share one or more "Boards from The Fjords" with your colleagues to make the evening extra memorable. Does your mother have a birthday? Bring her here and we will give you %15 off on all the food you order! It is of cource valid for fathers, siblings, friends and colleagues as well. Birthdays should be special and here at 26 North, we know how to celebrate.

Again, we welcome you to 26 North Restaurant & Social Club, this night will definitely be worth your

#### THE MAIN THING STARTERS Veidr board..... 198 Daily special ..... A board of cured game meats, grilled toast and Try out our daily offer of the freshest pickled vegetables ingredients cooked to perfection. Your waiter Allergens: 3, 5, 10, 11, 25 will fill you in on the rest Beet-cured salmon..... 149 THE FARM AND THE FOREST Cured salmon marinated in beetroot juice, 63 °C VS THE GRILL confit egg volk, airy mustard cream and crunchy rve-bread crumbles Allergens: 3, 4, 5, 6, 10, 11, 13 265 26 North burger..... 170gr minced prime Norwegian beef, lettuce, 125 Autumn beets ..... Jarlsberg, cheddar cheese, smoked dressing, VEGAN: Roasted hazelnuts, maple syrup, pickled chili and French fries Jerusalem artichoke chips and beetroot leaves \*Vegetarian version available upon request Allergens: 15, 25 Allergens: 3, 5, 10, 11, 13, 25 385 Sirloin of venison ..... ..... Pickled mushrooms, caramelized celeriac crème, watercress, oxtail jus and Jerusalem artichoke chips BOARDS FROM THE FJORDS / Allergens: 1, 11, 13 ALL TIME FAVORITES Norwegian lamb confit ..... 335 185 Sliding moose sliders..... Sautéed Brussels sprouts & bacon, roasted Mini moose burgers served with sweet onions, hazelnuts and cep sauce slider buns and cream cheese Allergens: 1, 13, 15, 25 Allergens: 3, 5, 10, 11 225 Bean steak..... Nordic taco..... 165 VEGAN: Sautéed green kale, parsley puree and Norwegian lefse, Granny Smith apple & celery roasted potatoes relish, Seter sour cream, topped off with trout-Allergens: 25 roe and potato crisp Allergens: 1, 3, 4, 5, 11 FROM THE FJORDS OF NORWAY 110 Arctic reindeer tartar..... Three cones filled with reindeer from Finnmark, mayonnaise infused with capers, Cod back loin ..... 275 crispy deep-fried onions and pickled mustard Leek 2 ways: Sous vide and creamy espuma. seeds Parsley oil and crispy ham Allergens: 3, 5, 10, 13 Allergens: 4, 11, 25 398 Mixing board..... 255 Pasta - Nordic style ..... Mix of all from the above. Perfect for those who Tagliolini, Norwegian taske-crab meat, crab would like to try a little bit of each bisque, Parmesan and lemon zest Allergens: 1, 2, 3, 4, 5, 10, 11, 13 Sliding moose sliders Nordic taco Catch of the day ..... Daily Arctic reindeer tartar Ask your waiter about what fresh catch the sea price Allergens: 1, 3, 4, 5, 10, 11, 13 had to offer today Allergens: ask your waiter

All prices are in NOK.

## SIDES Salt-roasted butter potatoes..... 49 Allergens: 11 French fries..... 35 Allergens: 59 Cep sauce..... Allergens: 1, 13, 25 49 Caramelized celeriac crème ..... Allergens: 1, 11 45 Sautéed Brussels sprouts & bacon..... Allergens: 11, 25 Mayonnaise infused with capers..... 35 Allergens: 3, 13, 25 Granny Smith apple & celery relish..... 28 Allergens: 1

# **DESSERTS** Local cheeses Audhumbla ..... 195 Served with seed crackers and marmalade Allergens: 3, 11, 25 Pumpkin cheesecake..... 148 Caramel sauce, roasted pumpkin seeds, pumpkin & sea buckthorn ice cream Allergens: 3, 5, 10, 11, 14, 15, 16, 17, 18, 19, 20, 21, 22, 145 Chocolate gardr ..... Dark chocolate mousse, steamed sponge, glazed cherries, homemade farm egg liqueur Allergens: 3, 11, 25 ......

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