



26

NORTH

SCANDINAVIAN CUISINE

TRONDHEIM OSLO BERGEN

SPRING SUMMER 2026

26

SCANDINAVIAN CUISINE



THE 26 NORTH PHILOSOPHY

*At 26 North, we serve the food you crave, made from exceptional ingredients,
crafted to be shared & enjoyed*

*We bring together the best from local **Farms, Fjords, & Forests** across Trøndelag & Norway,
using fresh, seasonal ingredients to create meals that feel both familiar & special. From
comforting classics to well-loved favorites with a nordic touch, our menu is made for sharing,
relaxing, & enjoying together*

*Whether you're gathering with family, meeting friends, or simply craving something delicious,
you'll find honest food made with care in every bite*

Welcome to 26 North

ALLERGIES

Please note that some dishes contain allergens

*Changes can be made to accomodate your needs
Your server will be happy to help!*

1 CELERY 2 CRUSTACEANS 3 EGGS 4 FISH 5 WHEAT 6 RYE 7 BARLEY 8 OAT 9 SPELT
10 LUPIN 11 MILK 12 MOLLUSCS 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/SULPHUR DIOXIDE

 *Vegetarian - ask your server if you want it vegan*

OUR CLIMATE IMPACT

*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*



Very low



Low



Medium



High



Very high

The A-E rating shows the carbon impact based on the carbon footprint of a standard 400g meal. CO2e data is provided by our sustainability partner Klimato

RATINGS NOT VISIBLE IN MENU

BACON



FRIES



CARAMELISED ONIONS



PARMESAN FRIES



CHEDDAR CHEESE



GREEN SIDE SALAD



BLUE CHEESE



TRUFFLE MAYONAISE



EXTRA PATTY



CHILLI MAYONAISE



LEGAL DISCLAIMER: Carbon labels are generated by klimato. Klimato calculates the carbon footprint of servings using scientifically backed data governed by accredited methodology. Thresholds given are an average, exact Measurements may vary depending on location. To find out more about carbon labels scan the QR code.



CARBON LABELLED BY

Klimato

STARTERS & SMALL DISHES

THE SHARING BOARD



TWO PEOPLE MINIMUM

Bringing together a selection of seasonal, locally sourced products

A selection of local charcuterie & cheeses, served alongside our blue corn tostada topped with halibut ceviche, grilled asparagus drizzled with hollandaise sauce & garlic crumb, a selection of olives, & our lemon-butter filled milk bun

240 per person

ALLERGENS: 3, 4, 5, 11, 13, 25

Our starters are perfect both as a single dish or to be paired with other small dishes & shared with your table. Ask your server for the perfect pairing or go ahead & order the sharing board for the ultimate 26N experience.

BLUE CORN TOSTADA ©

Fresh halibut ceviche with mango & pomegranate, served on a crispy blue-corn tostada & topped with avocado cream

ALLERGENS: 4

200

STRACCIATELLA ©

Creamy stracciatella cheese drizzled with ramson oil & served with fresh tomatoes from Hanasand. Grilled sourdough bread served on the side

ALLERGENS: 5, 11 (V)

180

FISHERMAN'S SOUP (B)

A delicate, creamy fish soup with mussels, shrimp & today's catch. Served with a side of sourdough bread

ALLERGENS: 1, 2, 4, 8, 11, 12, 25

230

GRILLED ASPARAGUS ©

Fresh, grilled asparagus served with a poached egg, topped with hollandaise sauce & garlic crumb

ALLERGENS: 3, 5, 11, 13, 25 (V)

175

FRESHLY BAKED MILK BUN ©

Soft & fluffy milk bun filled with whipped lemon-infused Røros butter

ALLERGENS: 5, 11 (V)

MAIN COURSES

SIRLOIN STEAK ^(E)

Grilled Norwegian beef sirloin served with caramelized cauliflower purée, broccoli, & fries

Your choice of chimichurri or red wine sauce

ALLERGENS: 11, 25

485

FISH & CHIPS ^(C)

Crispy battered haddock served with chips, pea purée, tartare sauce, & grilled lemon

ALLERGENS: 4, 5, 11, 13, 25

325

FISHERMAN'S SOUP ^(B)

BESTSELLER

A delicate, creamy fish soup with mussels, shrimp & today's catch.

Served with a side of sourdough bread

ALLERGENS: 1, 2, 4, 8, 11, 12, 25

350

THE BURGER ^(E)

*A juicy 150g burger made from 100% Norwegian beef.
Served in a warm brioche bun topped with classic burger dressing, lettuce, & tomatoes*

See the addons & upgrade your burger!

ALLERGENS: 3, 5, 11, 25

185

BURGER EXTRAS

BACON	40
CARAMELISED ONIONS	40
CHEDDAR CHEESE	35
BLUE CHEESE	40
EXTRA PATTY	100

FJORD DUCK PANCAKES ^(C)

House Speciality

*Juniper spiced confit duck served with lingonberry & prune glaze, pickled carrots, cucumber, radish & a fresh herb salad. With a side of flat bread.
Good for one but perfect to be up-sized & shared*

ALLERGENS: 5, 6, 11, 19, 23, 24, 25

385

SALMON FILLET ^(C)

Norwegian salmon fillet with baby potatoes & topped with hollandaise sauce.

Served with sugar snap peas & fennel salad

ALLERGENS: 3, 4, 11, 25

385

ROASTED CAULIFLOWER ^(B)

Roasted cauliflower served with caramelized cauliflower purée, pickled vegetables, chimichurri, & toasted almonds

ALLERGENS: 11, 14, 25 ^(V)

295

CHICKEN CAESAR SALAD ^(B)

Norwegian chicken with romaine lettuce, bacon, parmesan & crunchy croutons, tossed in our homemade Caesar dressing

ALLERGENS: 3, 4, 5, 11, 13

230

SIDES & DIPS

FRIES	50
PARMESAN FRIES	60
GREEN SIDE SALAD	55
TRUFFLE MAYONAISE	30
CHILLI MAYONAISE	30

KIDS' MENU

KIDS' BURGER

*A juicy 150g burger made from 100% Norwegian beef.
Served in a warm brioche bun with a small side of fries*

Ask your server if you want to add any sauces

ALLERGENS: 3, 5, 11, 25

160

KIDS' FISH SOUP

*A small portion of our Fisherman's Soup,
served with a side of sourdough bread*

ALLERGENS: 1, 2, 4, 8, 11, 12, 25

230

FISH & CHIPS

*Crispy battered haddock served with chips,
pea purée, tartare sauce, & grilled lemon*

ALLERGENS: 4, 5, 11, 13, 25

175

PIZZA MARGARITA

*A classic! Tomato sauce, mozzarella &
basil on an Italian pizza base*

ALLERGENS: 5, 11 

175



*Our kids' menu is thoughtfully created with families in mind.
Featuring all the little favourites children love, alongside wholesome,
balanced options & a few fun treats too. After all, holidays are for relaxing,
enjoying, & maybe bending the rules just a little!*

TREATS

PANCAKES

*American pancakes with blueberry jam
& bacon*

Ask your server for other toppings!

ALLERGENS: 3, 5, 11

125

ICECREAM SUNDAE

*Vanilla & chocolate ice cream topped with chocolate
sticks & chocolate sauce*

ALLERGENS: 3, 5, 11, 23

125

DESSERT

ICE CREAM ©

Premium Norwegian ice cream in a variety of flavours

Ask your server for todays assortment!

ALLERGENS: 3, 5, 11, 23

40 PER SCOOP

CHOCOLATE MOUSSE CAKE ©

*Chocolate mousse cake with brown cheese ice cream
& seasonal berries*

ALLERGENS: 3, 5, 8, 11, 14, 15

185

FLØTERAND ©

LOCAL SPECIALITY

*Traditional Norwegian cream pudding with
Norwegian berries, sorbet, & meringue*

ALLERGENS: 3, 11

165

CHEESE & CRACKERS ©

*Two Norwegian cheeses, served with seasonal home-made
marmelade & Norwegian cracker bread*

Ask your server for todays assortment!

ALLERGENS: 5, 6, 11, 14

230

TEA & COFFEE

FILTER COFFEE	45	CORTADO	50
ESPRESSO	40	CAPPUCCINO	55
DOUBLE ESPRESSO	45	LATTE	55
MACCHIATO	50	TEA	45

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