26

NORTH

SCANDINAVIAN CUISINE

TRONDHEIM • OSLO • BERGEN

26 N

WINTER • SPRING • 2026 / 2027

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 THE MENU

BACON	Ⓔ	FRIES	Ⓑ
BBQ SAUCE	Ⓑ	PARMESAN FRIES	Ⓑ
CHEDDAR CHEESE	Ⓔ	GREEN SIDE SALAD	Ⓐ
ONION RINGS	Ⓒ	CHILLI MAYONAISE	Ⓒ
EXTRA PATTY	Ⓔ	EXTRA VEGAN PATTY	Ⓑ

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

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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!

THE 26N EXPERIENCE

For the ultimate 26 North experience we have put together a selection from our menu showcasing the best of the Farms, Fjords & Forests. Made to be shared, this is perfect for those days when everything sounds too good to decide on just one dish.

THE SHARING BOARD

TWO PEOPLE MINIMUM

A starter of a selection of local charcuterie, served with olives, & our lemon-butter filled milk bun.

Followed by our wild venison tataki with salt-baked beetroot, crisp potato sticks & herb mayonaise, Norwegian potato waffles topped with creamy skagen shrimp salad, & our crispy battered fish & chips.

375 per person

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

STARTERS & SMALL DISHES

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.

WILD VENISON TATAKI Ⓒ

Seared wild venison with salt-baked beetroot, crisp potato sticks & pickled red onion, finished with herb mayonnaise.

ALLERGENS: 3, 13, 25

215

FISHERMAN'S SOUP Ⓑ

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

ALLERGENS: 1, 2, 4, 5, 8, 11, 12, 25

230

SKAGEN WAFFLE Ⓓ

Savoury Norwegian potato waffle topped with shrimp salad, horseradish cream & fresh radish.

ALLERGENS: 2, 3, 11, 13

175

MUSHROOM RISOTTO Ⓒ

Creamy risotto of seasonal mushrooms, aged parmesan, fresh herbs & topped with crispy puffed seeds.

ALLERGENS: 5, 11 Ⓥ

195

SMOKED SALMON Ⓒ

Lightly smoked salmon from Frøya with horseradish cream, pickled cucumber & green apples, trout roe & a fennel crudité. Served with rice crackers.

ALLERGENS: 4, 5, 6, 8, 9, 11, 23

195

FRESHLY BAKED MILK BUN Ⓒ

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

ALLERGENS: 5, 11 Ⓥ

75

MAIN COURSE

FARMHOUSE DUCK Ⓒ

Tender duck breast & rich duck terrine, green beans, carrot purée & kale crisps. Served with new potatoes & red wine sauce.

ALLERGENS: 11, 13

445

FISH & CHIPS Ⓑ

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

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

345

VENISON STEAK Ⓒ

HOUSE SPECIALITY

Pan-fried venison steak with smoky reindeer sausage, carrots, butter bean purée & pickled onions. Served with pommes Anna, mixed herbs & port wine sauce.

ALLERGENS: 11, 25

495

PAN-FRIED HAKE Ⓒ

BESTSELLER

Pan-fried hake fillet with green beans & carrot purée, Norwegian potatoes, topped with a hazelnut crumb, hollandaise sauce & herb oil.

ALLERGENS: 3, 4, 11, 15, 25

395

CAESAR SALAD Ⓑ

Classic caesar salad with romaine lettuce, parmesan & crunchy croutons, tossed in our homemade Caesar dressing.
Add chicken - 100,- Ⓒ

ALLERGENS: 3, 4, 5 Ⓥ

175

ROASTED CAULIFLOWER Ⓐ

Roasted cauliflower & chicory with an orange glaze, butter bean purée, sundried tomatoes, parsley & toasted almonds.

ALLERGENS: 11, 14, 25 Ⓥ

295

FISHERMAN'S SOUP Ⓑ

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

ALLERGENS: 1, 2, 4, 5, 8, 11, 12, 25

350

THE BURGER Ⓔ

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

ALLERGENS: 3, 5, 6, 11, 13, 25

195

THE VEGGIE Ⓑ

A vegetarian beetroot burger patty served in a warm brioche bun, topped with avocado crema, lettuce, & tomatoes.

ALLERGENS: 3, 5, 6, 11, 13, 24 Ⓥ

180

See the addons & upgrade your burger!

BURGER EXTRAS

BACON	*45*
CHEDDAR CHEESE	*40*
EXTRA PATTY	*100*
EXTRA VEGAN PATTY	*90*

SIDES & DIPS

FRIES	*55*
PARMESAN FRIES	*65*
ONION RINGS	*40*
GREEN SIDE SALAD	*50*
BBQ SAUCE	*35*
CHILLI MAYONAISE	*35*

KIDS' MENU

KIDS' BURGER (E)

A 120g 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 extras.

ALLERGENS: 3, 5, 11, 25

185

KIDS' FISH SOUP (B)

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 (B)

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

ALLERGENS: 4, 5, 11, 13, 25

150

PIZZA MARGARITA (C)

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

ALLERGENS: 5, 11 (V)

180



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!

SWEET TREATS

AMERICAN PANCAKES (C)

American pancakes with
your choice of toppings.

ALLERGENS: 3, 5, 11

160

ICECREAM SUNDAE (C)

Vanilia ice cream & raspberry sorbet with whipped
cream & caramelised white chocolate crumb.

ALLERGENS: 11

165

DESSERT

CRÈME BRÛLÉE ©

Vanilla crème brûlée with a crisp caramel top, served with raspberry sorbet & caramelised white chocolate.

ALLERGENS: 3, 11

165

CHOCOLATE GÂTEAU ©

HOUSE SPECIALITY

Light Gâteau Marcel chocolate mousse cake with tangy cherry compote & a crunchy oat crumb.

ALLERGENS: 3, 11, 14, 15, 24

185

ICECREAM SUNDAE ©

Vanilia ice cream & raspberry sorbet with whipped cream & caramelised white chocolate crumb.

ALLERGENS: 11

165

BAKED CAMEMBERT ©

Warm, melting camembert with apple & lingonberry compote & honey. Served with crackers.

ALLERGENS: 5, 6, 8, 9, 11, 23

195

TEA & COFFEE

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

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