26

NORTH

SCANDINAVIAN CUISINE

CHEFS SET MENU

Our chefs have curated this set menu to showcase the very best of 26 North, giving you the best experience possible.

We have specially selected dishes offering locally sourced food at its seasonal best, with an option for all tastes, preferences and requirements.

3 Courses
745

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

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

A	B	C	D	E
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

***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

STARTER

THE SHARING BOARD

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

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

D

MAIN COURSE

Choose one dish

THE BURGER

A juicy 150g burger, served in a warm brioche bun topped with classic burger dressing, lettuce, & tomatoes. Served with a side of fries.

ALLERGENS: 3, 5, 11, 25

E

SALMON FILLET

Norwegian salmon fillet with baby potatoes & topped with hollandaise sauce. Served with sugar snap peas & fennel salad

ALLERGENS: 3, 4, 11, 25

C

ROASTED CAULIFLOWER

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

ALLERGENS: 11, 14, 25 Ⓥ

B

DESSERT

CHOCOLATE MOUSSE CAKE

Chocolate mousse cake with brown cheese ice cream & seasonal berries

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

C

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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