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NORTH

SCANDINAVIAN CUISINE

NEW YEARS EVE

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

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

Welcome to 26 North!

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SCANDINAVIAN CUISINE



NEW YEAR EXPERIENCE

For the ultimate NYE experience we have put together a selection from our menu showcasing the best of the Farms, Fjords & Forests.

HALIBUT MENU	*VENISON MENU*	*CAULIFLOWER MENU*
1195	1295	1095

ALLERGENS: SEE MAIN MENU

FRESH OYSTERS

Per Piece - 49 | *12 Pieces - 525*

ALLERGENS: 2

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

AMUSE-BOUCHE

SHRIMP CROUSTADE

Crisp croustade filled with Norwegian shrimp salad.
Vegetarian alternative, filled with beetroot tartar.

ALLERGENS: 2, 3, 11, 13

STARTER

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

MAIN

Choose one main course

VENISON STEAK

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

PAN-FRIED HALIBUT

Pan-fried halibut fillet with green beans & potato purée, topped with a brown butter sauce with almonds, capers & parsley.

ALLERGENS: 3, 4, 11, 14, 25

ROASTED CAULIFLOWER

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

ALLERGENS: 11, 14, 25 Ⓥ

DESSERT

CRÈME BRÛLÉE

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

ALLERGENS: 3, 11

PETIT FOUR

CONFECTIONERY

Two piece of confectionery to finish the meal.

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