DRINK & BAR FOOD MENU

26NORTH
RESTAURANT & SOCIAL CLUB

SIGNATURE COCKTAILS

26 NORTH COCKTAIL — 179,-
Bombay Sapphire Gin, homemade Seabuckthorn syrup, lime juice.



RHUBARB DAQUIRI — 179,-
Captain Morgan White Rum, homemade rhubarb syrup, lime juice.

CHILI MARTINI — 179,-
Vodka, homemade chili and blackberry syrup, lemon juice.

NORDIC CLOUD — 179,-
Bombay Sapphire Gin, passionfruit syrup, lemon juice, syrup, egg white, Angostura bitters.

CLASSIC COCKTAILS

SPRITZ COCKTAILS — 175,-
Aperol / Cmpari / Hugo / Limoncello, prosecco, soda.

SOUR COCKTAILS — 185,-
Whisky / Amaretto / Aquavit, egg white, lemon juice, syrup, Angostura bitters.



ESPRESSO MARTINI — 185,-
Vodka, Kahlua, syrup, espresso.

CLASSIC COCKTAIL — 195,-
Ask your bartender if they can make your favourite classic drink.

COCKTAIL OF THE MONTH — 145,-
Ask your bartender.

GIN & TONICS

BAREKSTEN BOTANICAL GIN 230,-
NORWAY - Refreshing, fruity, bold juniper, floral, blueberry, and a long finish.
Topped with Fever Tree Mediterranean Tonic, orange and blueberry.

HARAHORN PINK GIN 210,-
NORWAY - Juniper driven, spicy and fruity, notes of raspberry, blueberry and citrus.
Topped with Fever Tree Indian Tonic, lemon and peppercorns.

BOMBAY SAPPHIRE GIN 175,-
ENGLAND - Light juniper, aromatic spice and bright citrus.
Topped with Fever Tree Mediterranean Tonic, lime and cucumber.

GORDON'S LONDON DRY GIN 155,-
ENGLAND - Clean, classic juniper and zesty lemon.
Topped with Fever Tree Indian Tonic and lime.

BARTENDERS RECOMMENDATION 200,-
We have a great variety of gins from across the globe. Just ask your bartender for their favourite.



SPARKLING WINES

BOLLINGER SPECIAL CUVÈE BRUT — 1500,-
CHAMPAGNE - France
Pinot Noir 60%, Chardonay 25%,
Pinot Meunier 15%

AYALA BRUT MAJEUR — 1295,-
CHAMPAGNE - France
Pinot Noir 40%, Chardonay 40%,
Pinot Meunier 20%



DOPFF & IRION CRÉMANT D'ALSACE — 160,-/ 925,-
ALSACE - France
100% Pinot Blanc

BOTTEGA PROSECCO — 140,-/ 825,-
VENETO - ITALY
100% Glera

CASTELLBLANC BRUT — 135,-/ 805,-
CAVA - Spain
50% Macabeo, 50% Chardonnay

ROSÉ WINES

GEORG BREUER ROSÉ — 185,-/ 905,-
RHEINGAU - Germany
100 % Pinot Noir



PERIQUITA ROSÉ — 145,-/ 715,-
PENÍNSULA DE SETÚBAL - Portugal
83% Castelão, 9% Aragónez,
8% Touriga Nacional

WHITE WINES

GIRAULT SANCERRE LE GRAND MOULIN — 1295,-
LOIRE - France
100 % Savignon Blanc

BROCARD CHABLIS — 220,-/ 1085,-
BURGUNDY - France
100 % Chardonnay

RABL RIESLING — 185,-/ 905,-
NIEDERÖSTERREICH - Austria
100% Riesling

BRUNO GIACOSA ROERO ARNEIS — 175,-/ 850,-
PIEMONTE - ITALY
100% Arneis

MUD HOUSE SAUVIGNON BLANC — 160,-/ 785,-
MARLBOROUGH - New Zealand
100 % Sauvignon Blanc

BANROCK STATION COLOMBARD — 145,-/ 715,-
SOUTH AUSTRALIA - Australia
100 % Chardonnay



RED WINES

GIACOSA FRATELLI
BAROLO BARBARESCO 1295,-
PIEMONTE - Italy
100 % Nebbiolo

NOBLE VINES 337 1055,-
CALIFORNIA - USA
Cabernet Sauvignon 75%, Malbec 25%

LE VERSANT MERLOT 185,-/ 905,-
PAYS D'OC- France
100% Merlot

FONTANAFREDDA SILVER
BARBERA D´ALBA 175,-/ 855,-
PIEMONTE - Italy
100 % Barbera

FEDERICO PATERNINA
RESERVA 155,-/ 765,-
RIOJA - Spain
85% Tempranillo and 15% Garnacha

BANROCK STATION
SHIRAZ MATARO 145,-/ 715,-
SOUTH AUSTRALIA - Australia
80 % Shiraz and 20 % Mataro



BEERS AND CIDERS

DRAFT

BROOKLYN LAGER 50cl	182,-
FRYDELUND JUICY IPA 50cl	182,-
KRONEBOURG 1664 BLANC 50cl	182,-
SOMERSBY CIDER 50cl	182,-
CARLSBERG PILSNER 40cl / 60cl	122,-/ 172,-

LOCAL

7 FJELL SMÅTØS (33cl) American Blonde	155,-
7 FJELL FLØIEN (33cl) IPA	155,-
7 FJELL KJUAGUTT (33cl) Amber Ale	155,-
7 FJELL GINGER NINJA (33cl) Nordic Berries Ginger Beer	155,-
AGA BØDDEL SIDER (15cl/ 75cl)	175,-/ 845,-

BOTTLED

GUINNESS (44cl)	180,-
ERDINGER WEISSBIER (50cl)	177,-
SOL (33cl)	125,-
PERONI NASTRO AZZURO (33cl)	130,-
BULMERS RED BERRIES & LIME (33cl)	175,-
BULMERS ORIGINAL (33cl)	175,-

SPIRITS

		(4cl)
WHISKEY	LAGAVULIN 16 YO	265,-
	MAKER'S MARK	185,-
	THE GLENLIVET 12 YO	175,-
	JACK DANIELS TENNESSEE	139,-
	JAMESON	115,-
	JIM BEAM BOURBON	115,-
LIQUEUR	LUXARDO LIMONCELLO	135,-
	COINTREAU	129,-
	SAMBUCA VACCARI	127,-
	MINTTU	110,-
	KAHLUA	95,-
	BAILEY'S IRISH CREAM	95,-
BITTERS	JÄGERMEISTER	137,-
	JÄGERMEISTER ORANGE	137,-
	FERNET - BRANCA	132,-
	GAMMEL DANSK	132,-
	CAMPARI	112,-



SPIRITS

RUM

CAP. MORGAN DARK RUM	135,-
CAP. MORGAN SPICED RUM	135,-
CAP. MORGAN WHITE RUM	130,-

COGNAC

HENNESSY V.S.O.P	225,-
DE LUZE X.O.	205,-
DE LUZE V.S.O.P.	159,-
DE LUZE V.S.	145,-



AQUAVIT

GAMMEL OPLAND
152,-

LYSHOLM LINIE
132,-

VODKA

BAREKSTEN BOTANICAL
175,-

SMIRNOFF
115,-

TEQUILA

OLMECA REPOSADO
132,-

OLMECA SILVER
112,-

ALCOHOL - FREE

BEER

ERDINGER N/A WEISSBIER (50cl)	145,-
BROOKLYN SPECIAL EFFECTS (33cl)	95,-
CARLSBERG N/A (33cl)	85,-

SOFT DRINKS

SAN PELLEGRINO	90,-
COCA COLA	70,-
COCA COLA ZERO	70,-
FANTA	70,-
SPRITE	70,-
ARCTIC SPARKLING WATER	70,-
HANSA APPLE JUICE	70,-
HANSA ORJU ORANGE JUICE	70,-
EPLESIDERI AROMA APPLE JUICE Locally sourced apple juice from Hardanger.	99,-/ 295,-
TAP WATER / SPRINGVANN	Free/ Gratis

MOCKTAILS

26 NORTH VIRGIN Sea buckthorne, lime, syrup, soda.	95,-
VIRGIN APPLE SOUR Aroma apple juice, egg white, lemon juice, syrup.	95,-
VIRGIN RHUBARB SPRITZ Homemade rhubarb syrup, Fever Tree rhubarb and raspberry tonic, lemon juice.	85,-

WARM



TEA	50,-
FILTER COFFEE	50,-
ESPRESSO	65,-
CAPPUCCINO / LATTE / MOCHA	75,-

BAR FOOD

BESTSELLERS

FISH & CHIPS — 335,-
Crispy fried fish served with tartar sauce and fresh salad leaves.
1, 3, 4, 5, 13, 25 B

26 NORTH BEEF BURGER — 295,-
100% Norwegian beef patty in a toasted brioche bun with mushroom aioli, Norwegian cheddar, cornichons and crisp salad leaves. Served with french fries.
1, 3, 5, 6, 11, 13, 25 E

UPGRADE YOUR BURGER
Herb & Parm Fries 25,- B
Extra Patty 137,- E
Bacon 55,- E

26 NORTH VEGAN BURGER — 355,-
Crispy breaded plant-based patty with vegan cheese, vegan mayo, cornichons and fresh salad leaves. Served with french fries.
1, 5, 7, 8, 23 B

CRISPY CHICKEN SALAD — 330,-
Crispy fried chicken with romano lettuce, parmesan, cherry tomatoes, bacon, croutons and house Caesar dressing.
1,3, 4, 5, 11, 13, 25 C

FOREST LOMPE — 145,-
Traditional Norwegian potato flatbread filled with mushrooms and cheese, topped with herb sour cream.
1, 5, 11, 13, 24, 25 B

BERGEN FISH SOUP 2.0 — 165,-
A modern take on a local classic. Delicate seafood broth with fish, clams and seasonal vegetables, finished with dill cream espuma. Served with seeded bread rolls.
1, 2, 4, 5, 6, 7, 8, 11, 12, 23, 24, 25 B

BOARDS

CURED MEAT & CHEESE — 315,-
A selection of Norwegian cured meats and cheeses, perfect for sharing.
1, 3, 5, 6, 7, 8, 11, 13, 23 (B)

FROM THE FJORDS, FARMS & FORESTS — 365,-
A curated tasting board featuring Lightly Cured Salmon, Fish & Chips, Forest Lompe and Beef Tataki. (Price per person.)
1, 3, 4, 5, 6, 7, 8, 9, 11, 13, 23, 24, 25 (D)

SNACKS

KLIPPFISH BALLS — 200,-
1, 3, 4, 13, 25 (E)

HERB & PARMESAN FRIES — 115,-
11 (B)

SEASONAL SIDE SALAD — 95,-
25 (B)

POTATO FRIES — 95,-
(B)

DAILY VEGETABLES — 65,-
(A)

DIPS — 50,-
(Mustard, Tartar, Mayo, Aioli, Mushroom Aioli)
(Ask your waiter about allergens and carbon footprint)

SØRLANDS SALT CHIPS 100g — 95,-
(C)

PEANUTS 100g — 75,-
(B)

CHILI NUTS 100g — 75,-
(B)

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. Scan the QR to learn more about Klimato.

Allergenes

1. Celery
2. Crustaceans
3. Eggs
4. Fish
5. Wheat
6. Rye
7. Barley
8. Oat
9. Spelt
10. Lupin
11. Milk
12. Mollusks
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 / Sulfur dioxide

Glutenfree
Vegetarian
Vegan

Carbon footprint:

(A) Very low
(B) Low
(C) Medium
(D) High
(E) Very high