26NORTH
RESTAURANT & SOCIAL CLUB

From the Fjords, Farms & Forests

STARTERS

SEASONAL SOUP OF THE DAY 175,-
Prepared daily using selected seasonal ingredients.
Please ask your server for today's offering
1, 2, 3, 4, 5

BEEF TARTAR 245,-
Tartar made with Norwegian meat, egg cream, pickled mushrooms, wasabi emulsion and Parmesan served with toasted bread.
3, 11, 13, 25

TATAKI SALMON 235,-
Cured and charred salmon with fresh fennel salad, sea trout caviar, wasabi emulsion and pickled onion.
3, 4, 13, 25

SALAD WITH BAKED PUMPKIN & CHEVRE 255,-
Oven baked pumpkin with creamy chevre cheese and lemon vinaigrette.
11

GRILLED CHICKEN CAESAR SALAD 255,-
Romaine hearts, charred chicken, bacon, Parmesan and rustic croutons.
3, 5, 11, 13

LINGUINE 245,-
With homemade tomato sauce, capers and olives.
5

DUCK SLIDERS 265,-
Three sliders with crispy duck, creamy honey mustard dressing and apple chutney.
3, 5, 11, 13

MAINS

GRILLED HOUSE BURGER 295,-
Beef from Jæren, melted cheese, mushroom aioli, and seasonal greens.
3, 5, 11, 13

STONE-BAKED MARGHERITA PIZZA 245,-
Tomato sauce, mozzarella & basil on a crisp, rustic crust.
5, 11

SEABASS 320,-
Fresh seabass fillet served with romesco sauce and fennel salad.
4

GRILLED BEEF TENDERLOIN 525,-
Beef tenderloin from Jæren served with Jerusalem artichoke puree, porcini mushroom sauce, and kale.
11, 25

SNACKS & EXTRAS

OLIVES	65,-
BACON	65,-
MUSHROOM DRESSING	55,-
POMMES FRITES	65,-
PEPPERONI	65,-
CURED HAM	75,-
BREAD & BUTTER	45,-

DESSERTS

CHEESECAKE WITH FOREST BERRY COMPOTE
3, 5, 11

185,-

CHOCOLATE GRANACHE
Served with raspberry sorbet.
3, 5, 11

179,-

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

Vegan

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26 North is inspired by the Nordic countries and the ingredients found in Norway's fjords, farms, and forests. Our chefs create a modern Nordic menu rooted in local produce and regional flavors, celebrating the natural landscapes that define the Norwegian coast.

With a focus on seasonal ingredients, honest cooking, and warm Scandinavian design, 26 North offers a dining experience that is both relaxed and deeply connected to Norwegian culinary heritage. Signature dishes like our "Boards from the Fjords" highlight the best of local traditions and shared moments at the table.

Welcome to 26 North!