

26 NORTH

RESTAURANT & SOCIAL CLUB

RESTAURANT MENU

OUR STORY

26 North Restaurant & Social Club was established in 2015 after two Swedes, an Irish guy and many Norwegians all put their heads together to come with a restaurant experience for the people of and visitors to Stavanger. The goal was simple, create a dining experience inspired by the Nordic countries, nature, culinary treasures and design.

We wanted to create a venue where business dinners, romantic meals, special celebrations alongside casual every day dining could all take place in a stylish and relaxed atmosphere. We wanted the food, our team and our patrons to be the stars of the show.

A CLEAR FOCUS

Our food focus is sincere and uncompromising. We only put the very best of the forests, fjords and farms onto your plate. We use quality, locally sourced products from the region and the country in order to showcase the best of what the North can offer.

We stay awake at night thinking about bread. It might seem strange but the result is a weekly 26 North Loaf that is baked fresh each day for our guests to enjoy. Daily Specials are our thing, and change as the name suggests, Daily!

THE VISION

Boards from the Fjords are a very popular way to enjoy a light meal or a sharing table that you will never forget. When it comes to liquid refreshment, we provide a tippie for every tastebud. Whether it's a dry white, a hoppy I.P.A Beer, the latest up and coming cocktail extravaganza or a robust red, we have an extensive list at prices to make you smile.

Our service policy is relaxed, friendly and really informative. All of our team have tried every dish and even have exams on the food, test them out, they love it.

THE BEST NORWAY HAS TO OFFER

Whether you are eating alone, with family, friends or business associates, at 26 North Restaurant & Social Club, you are guaranteed an experience that is sure to both impress and give serious value for money. Dig into our daily offer of the freshest ingredients, made only with the best Norway has to offer, or share one or more "Boards From The Fjords" with your colleagues to make the evening extra memorable. Does your mother have a birthday? Bring her here and we will give you 15% off on all the food you order! It is of course valid for fathers, siblings, friends and colleagues as well. Birthdays should be special and here at 26 North, we know how to celebrate.

Again, we welcome you to 26 North Restaurant & Social Club, this night will definitely be worth your while!

TO BEGIN

Norwegian cured Ham & Potato Waffles Mini waffles with local cured ham, whipped goat cheese from Haukeli and cloudberry marmelade <i>Contains: 3, 5, 11</i>	175
Pine Smoked Scallops Served with potato aioli, cauliflower shawings and truffle dressing <i>Contains: 2, 3, 11, 12, 25</i>	165
SeaShots "Hafsfjord" Mild Seurchin Chowder Classic Halibut with tomato, spices and herbs Hot Mussel "Curry" <i>Contains: 1, 2, 4, 11, 12, 25</i>	155
Sliding Game Mini Burgers served with sweet onions, slider buns and mushrooms <i>Contains: 3, 5</i>	185
Halibut "Svalbard" Marinated Stearling Halibut, roasted garlic cream and dill oil <i>Contains: 4, 5, 10, 11</i>	179
Bits and Pieces Local charcuterie and Norwegian cheeses "knekkebrød" and chutney <i>Contains: 5, 11</i>	245

MIXING BOARD

Would you like to try a little sharing?
Try our Board from the Fjords:

Norwegian Cured Ham & Potato Waffles
Sliding Game
Halibut "Svalbard"

Perfect for those who would like to try a little bit of each. Perfect to Share!
Contains: **365**

Cauliflower Coral VEGAN OPTION: Served with potato aioli and truffle dressing <i>Contains: 2, 3, 11, 12, 25</i>	195
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THE MAIN THING

DAILY SPECIALS

Try out our daily offer of the freshest ingredients cooked to perfection. Your waiter will fill you in on the rest

Contains: Please ask your waiter

Daily Price

FROM THE FJORDS

Norwegian Kingcrab Loin Served with Shellfish rissoni, fennel crudite and tarragon mayonnaise <i>Contains: 1, 2, 3, 4, 11, 13, 25</i>	295
Hjelmeland Halibut Served with ramson pure, Jær cassoulet and cabbage foam <i>Contains: 4, 11</i>	310

THE FARM AND THE FOREST vs THE GRILL

26 North Burger 170gr Minced prime Norwegian beef, lettuce, Jarlsberg, Cheddar cheese, smoked dressing, pickled chillies and french fries <i>Contains: 3, 5, 10, 11, 13, 25</i>	265
Beef Sirloin Served with grilled salad, asparagus, king oyster mushrooms, herb roasted potatoes and morel sauce <i>Contains: 1, 11, 25</i>	375
Deer Beef Served with sweet sausage, caramelized parsnip, crispy green cabbage and black curant sauce <i>Contains: 5, 10, 11</i>	398
"Bean Steak" VEGAN OPTION: Cassoulet, asparagus and tomato & chilli sauce <i>Contains: N/A</i>	195

ALLERGENS: 1 Celery, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Wheat, 6 Rye, 7 Barley, 8 Oat, 9 Spelt, 10 Lupin, 11 Milk, 12 Mollucs, 13 Mustard, 14 Almonds, 15 Hazel nuts, 16 Walnut, 17 Macadamia, 18 Cashew nut, 19 Peacan nut, 20 Brazil nut, 21 Pistachio, 22 Peanut, 23 Sesame, 24 Soy, 25 Sulphite/Sulfur dioxide

- ALL PRICES ARE IN NOK

SIDES

French Fries <i>Contains: 3, 11, 13, 25</i>	44
Herbroasted Potatoes <i>Contains: N/A</i>	35
Ramson Pure <i>Contains: 11</i>	69
Caramelized Parsnip <i>Contains: 11, 25</i>	38
Asparagus <i>Contains: 11</i>	45
Cassoulet <i>Contains: 11</i>	29
Morel Sauce <i>Contains: 1, 25</i>	89

THE END

"Arme Riddere" with Raspberries Elderberry cream, "Arme Riddere" toast, raspberry and beetroot sorbet <i>Contains: 2, 3, 11, 12, 25</i>	125
Chocolate "Gadr" Dark chocolate mousse, steamed sponge, strawberries and homemade farmegg liqueur <i>Contains: 2, 3, 11, 12, 25</i>	139
Condensed Milk Icecream Norwegian "Svele", Rye Granola, caramelized almond & goat milk <i>Contains: 2, 3, 11, 12, 25</i>	98
Local Cheeses Served with crackers and marmalade <i>Contains: 2, 3, 11, 12, 25</i>	195

LATES UP AND COMMING COCKTAIL'S

26 North Cocktail OUR CLASSIC: Homemade Sear buckthorn syrup, Sugar syrup, fresh Lime juice, Gin and dash of the Angostura bitters <i>Contains: N/A</i>	135
26 North Aperol and Gin Sour Bareksten Gin, Aperol, fresh Lime, egg white and Agave syrup <i>Contains: 3</i>	155

"WE ONLY PUT THE VERY BEST OF THE FORESTS, FARMS AND FJORDS ONTO YOUR PLATE"

SOME CHAMPAGNE

Bollinger La Grande '08	390	2600
Bollinger Rose NV	270	1790
Bollinger Special Cuvee Brut	195	1295
Ayala Brut Majeur	155	995

SOME WHITES

L. Moreau Petit Chablis, France	145	725
G. Breuer, Sauvage Riesling, Germany	135	675
Marqués de Cáceres Verdejo, Spain	115	555
House White Wine	110	535

SOME REDS

Corte Giara Ripasso, Corvina, Italy	145	725
Montecillo Crianza, Temparnillo, Spain	120	595
Lupi Reali Montepulciano D'abruzzo, Italy ...	115	555
House Red Wine	110	535

Contains: 25

WINE PACKAGE

G. Breuer, Sauvage, Riesling, Germany Corte Giarra Ripasso, Corvina, Italy Iseple Egge Gård, Norway	415
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SOME BEER

Kronenbourg Blanc, 0,5l France	135
Brooklyn Lager, 0,5l USA	129
Carlsberg, 0,4l 0,6l Denmark	94 135

THE LOCAL CORNER

7 Fjell 26 North American Blonde, 0,33l	125
7 Fjell Spaciality Beers, 0,33l	145

Contains: 5

ALLERGENS: 1 Celery, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Wheat, 6 Rye, 7 Barley, 8 Oat, 9 Spelt, 10 Lupin, 11 Milk, 12 Mollucs, 13 Mustard, 14 Almonds, 15 Hazel nuts, 16 Walnut, 17 Macadamia, 18 Cashew nut, 19 Peacan nut, 20 Brazil nut, 21 Pistachio, 22 Peanut, 23 Sesame, 24 Soy, 25 Sulphite/Sulfur dioxide

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