



# SKABOS HAGE

Restaurant Skabos Hage, a new restaurant concept not yet seen before in the area. Our kitchen draws inspiration from the combinations between rural and urban, local and international. Fresh ingredients, grilled greens, from farm to table – prepared with inspiration from around the world.



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# LUNCH

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## BREAD/BUTTER/HERBS 49

Fresh bread with homemade butter and herbs

GL MI



## BABY SALAD/CHICKEN/BACON/HOLTEFJELL XO 175

Grilled heart salad from Tyrifjorden with chicken, bacon, Holtefjell XO and caesar dressing

FI GL MI MU

## HALLOUMI/POMEGRANATE/BLOOD ORANGE/RADICCHIO 135

Grilled halloumi on pomegranate and radicchio, blood orange salad, and roasted pine nuts

PI MI

## SOUP/TOPPING/SANDWICH 125

Today's soup in season, with carefully selected sandwich and garnish

GL MI

## RAMEN/SOY/PORK NECK/EGG/FERMENTED BAMBOO SHOTS 185

Flavourful broth with noodles, pork neck, smiling eggs, fermented bamboo shots, fresh herbs and scallions

EG GL CE SE SO

## BEYOND BURGER/ONION/CHILI/AGURK 215

Charcoal grilled burger in pretzel bread, vegan cheddar, fried onion, chili and pickled cucumber

GL MU SO

## HAMBURGER/CHEDDAR/MUSHROOM/BACON 215

Charcoal grilled burger with mushroom compote, grilled bacon, cheddar cheese and fries

EG GL MI MU

## CARROT/CREAM CHEESE/CINNAMON/CHOCOLATE 99

Carrot cake à la Skabo with cream cheese, cinnamon and chocolate

EG HA GL MI

## PETIT FOUR 59

A selection of Petit Four

EG MI

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EG Eggs FI Fish HA Hazelnuts PI Pine nuts GL Gluten MI Milk CE Celery MU Mustard

SE Sesame seeds SO Soya

Food allergy or food intolerance: Talk to someone in the staff and we will guide you.  
All prices are in NOK and include VAT.