
SKABØS HAGE

Food and beverage is an important part of life. This is why we want each and every meal to be a culinary experience regardless if you are travelling or just popping in at a nearby hotel for a quick bite or a three course dinner. We offer a wide range of dishes with emphasis on the Scandinavian kitchen and with an international twist.

SOMETHING SMALL



BEETROOT/CASHEW/APPLE/PESTO 169

Baked beets with home made cashew ricotta. Topped with dried apple and pesto

CA PI

REINDEER/PHILADELPHIA/PARSNIP/LINGON BERRY 169

Grilled reindeer with philadelphia and arugula on a toasted slice of sourdough bread. Topped with fried parsnip and served with a small bowl with lingonberry

EG WH



HEART SALAD/ECC CHICKEN/BACON/HOLTEFJELL XO 199/299

Heart salad from Tyriffjorden with grilled chicken, bacon, Holtefjell XO and our own Caesar dressing. Our chicken is ECC certified. Choose between two sizes

EG F MI MU WH RU

SOUP OF THE MONTH

ONION/CHEESE/CHICKEN/WHITE WINE 169/199

Classic French onion soup

MI SU WH

WANT TO ADD SOMETHING EXTRA?

FRENCH FRIES 55

BREAD & AIOLI 59

Fresh foccacia with aioli

EG WH

DIPS 25

Ketchup, aioli, mustard

EG Egg F Fish CA Cashewnut PI Pine nuts MI Milk MU Mustard SU Sulfites WH Wheat RU Rye

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



SOMETHING BIG



BURGER/BACON/CHEDDAR/PICKLES 289

Charcoal grilled burger with maple bacon, cheddar, tomato and pickles. Served with french fries and ketchup

EG MI SU WH



VEGAN BURGER/VEGAN CHEDDAR/ONION/PICKLES 279

Charcoal grilled vegan burger with vegan cheddar, shallots, pickles, tomatoes and crispy salad. Topped with vegan aioli and served with french fries and ketchup

SU WH

COD/JERUSALEM ARTICHOKE/TOMATO/HORSE RADISH 300

Grilled cod with puree of jerusalem artichoke and toasted cherry tomatoes. Served with shredded horse radish and crispy chips made from jerusalem artichoke

F MI

BEEF/POTATO/RATATOUILLE/CHEESE 375

Grilled tenderloin beef, served with home made ratatouille and potato muffins. Topped with shredded cheese

EG MI



AUBERGINE/AVOCADO/SESAME/BROCCOLINI 229

Grilled and filled aubergine with avocado and sesame oil. Topped with sriracha mayonnaise, pickled red onions and grilled broccolini

EG SE SU

CHICKEN/BROCCOLINI/SUNDRIED TOMATO/PARMESAN 289

Fresh tagliatelle with jasper grilled chicken breast, creamy sauce made with philadelphia and shallots. Topped with grilled broccolini, sundried tomato and Parmesan

EG MI WH

DISH OF THE WEEK



ASK US ABOUT OUR CURRENT SPECIALITY!

EG Egg F Fish MI Milk SE Sesame seeds SU Sulfites WH Wheat



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SOMETHING SWEET

CHOCOLATE/HAZELNUTS/HONEY/VANILLA 159

Dark chocolate mousse with hazelnuts roasted in honey. Topped with vanilla cream

EG HA MI

CHEESE/PHILADELPHIA/BLUEBERRY/SOUR CREAM 159

Baked cheese cake made with philadelphia and sour cream. Served with blueberry sauce and one scoop with sour cream ice cream

EG MI



CARROT CAKE ALA SKABOS 159

Homemade carrot cake with Philadelphia cream cheese, chocolate "soil" and caramelized mini carrots

EG MI WH

EG Egg HA Hazelnuts MI Milk WH Wheat

 CHEF'S CHOICE

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