



SKABOS HAGE

Restaurant Skabos Hage, a 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.



SOMETHING SMALL

ASPARAGUS/HOLLANDAISE/CURED HAM/CHERVIL 199

Steamed asparagus with hollandaise sauce. Topped with cured ham

EG MI

SALMON/BEETROOT/FENNEL/HORSERADISH 179

Salmon cured in beetroots with shredded fennel and mayonnaise infused with horseradish.

Topped with crispy potato chips

EG F MU

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 MO F MI MU WH RU

SOUP OF THE MONTH

SWEET POTATO/CHORIZO/PUMPKIN/PARMESAN 149/169

Creamy sweet potato soup with roasted pumpkin seeds. Topped with crispy chorizo and grated

Parmesan. Choose between two sizes

MI

DO YOU WANT TO ADD SOMETHING EXTRA?

FRENCH FRIES 55

BREAD AND AIOLI 55

Fresh foccacia with aioli

EG WH

DIP 25

Ketchup, aioli & mustard

EG Egg MO Molluscs F Fish MI Milk MU Mustard 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

HALIBUT/RAMSON/PARSNIP/CARROT 389

Oven baked halibut with ramson pesto, parsnip chips, rainbow carrots and celery cream.
Served with saltbaked potatoes

F MI

VEAL/BROCCOLINI/GORGONZOLA/DIJON MUSTARD 399

Charcoal grilled tenderloin of veal with mustard mashed potatoes, broccolini and baked cherry tomatoes. Served with a creamy gorgonzola sauce

MI MU

TAGLIATELLE/PORTOBELLO MUSHROOMS/ RAMSON/ CASHEWNUTS 289

Steamed tagliatelle with grilled portobello mushrooms, ramson, dried tomatoes and roasted cashew nuts.

The dish can be topped with cured ham (+30 NOK)

EG CA MI SU WH

SS

BURGER/OYSTER MUSHROOM/BACON/RAMSON 289

Charcoal grilled burger with oyster mushrooms, crispy bacon, cheddar and ramson aioli.
Served with french fries and ketchup

EG MI MU SU WH

V

VEGAN BURGER/OYSTER MUSHROOM/VEGAN CHEDDAR/RAMSON 279

Charcoal grilled vegan burger with oyster mushrooms, vegan cheddar and ramson aioli, tomato and pickles.

Served with french fries and ketchup

SU WH

DISH OF THE WEEK

CC

ASK US ABOUT OUR CURRENT SPECIALITY

EG Egg F Fish CA Cashewnut MI Milk MU Mustard SU Sulfites WH Wheat

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

CC CHEF'S CHOICE

SS SCANDIC SPECIAL

V VEGETERIAN

SOMETHING SWEET

BEETROOT/ROSEMARY/HAZELNUTS/BERRIES 149

Homemade beetroot cake with rosemary syrup, hazelnuts and crispy beetroot chips.
Topped with fresh berries

EG HA MI WH

WHITE CHOCOLATE/PANNA COTTA/LIME/BERRIES 139

Panna cotta with white chocolate and lime marinated berries. Served with crunchy oats

EG WA MI WH

SS

CARROT CAKE ALA SKABOS 159

Homemade carrot cake with Philadelphia cream cheese, chocolate "soil", lime zest and grated carrot

EG MI WH

EG Egg HA Hazelnuts WA Walnut MI Milk WH Wheat

SS SCANDIC
SPECIAL

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