

SKYSKRAPEREN

Autumn menu

appetizers

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CURED MOUNTAIN TROUT FROM SIRDAL

smoked Snøfrisk, roe, sour dough crisps, cucumber

contains: fish, milk, wheat, rye, oats, egg, mustard, sulfit

POTATO & LEEK SOUP

glazed rib, fresh coleslaw, onion,

smoking hot soup

contains: milk, soy, mustard, sulfit

PAN-FRIED REDFISH

pumkin purée, glazed hokkaido,

tarragon emulsion & watercress

contains: fish, milk

VEAL

purée of beets & onion, baked shallots & small beets,

black garlic hollandaise

contains: milk, egg, celery, mustard, sulfit

WHITE CHOCOLATE & CHERRIES

chocolate cream, cherries from Hardanger, “soil” & cake

contains: milk, egg, wheat, sulfit

5-course menu including Ulriken cable-car tickets

1439,-

Drink menu with aperitif

1165,-

INSPIRED BY AUTUMN

INGREDIENTS 2025

SKYSKRAPEREN

Lunch menu

POTATO & LEEK SOUP

glazed rib, fresh coleslaw, onion,
smoking hot soup

contains: milk, soy, mustard, sulfit

VEAL

purée of beets & onion, baked shallots & small beets,
black garlic hollandaise

contains: milk, egg, celery, mustard, sulfit

WHITE CHOCOLATE & CHERRIES

chocolate cream, cherries from Hardanger, “soil” & cake

contains: milk, egg, wheat, sulfit

3 course menu

including Ulriken cable-car tickets

999,-

INSPIRED BY AUTUMN
INGREDIENTS 2025