

SKYSKRAPEREN

Winter menu

appetizers

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LEMON CURED HALIBUT

local halibut with Amalfi-lemons, peas & thyme
fish, celery, milk, wheat

CREAMY SOUP OF PARSLEY ROOT

svineknoke, rutabaga & fresh goat's cheese
milk, celery, sulfite, wheat, mustard

SEA & LAND

skrei, scallop and chicken in harmony
wheat, celery, milk, molluscs, sulfite, wheat

OX RIBS

slowly cooked ox ribs,
root veggies & red wine jus
milk, celery sulfite, mustard

MARSHMALLOW & CHOCOLATE

our kitchen's twist on the classic s'mores with
chocolate, crackers and silky browned butter ice-cream
wheat, oats, egg, milk

5-course menu including Ulriken cable-car ticket
1499,-

Drinks menu with aperitif
1165,-

INSPIRED BY WINTER
INGREDIENTS 2026

SKYSKRAPEREN

Lunch menu

CREAMY SOUP OF PARSLEY ROOT
svineknoke, rutabaga & fresh goat's cheese
milk, celery, sulfite, wheat, mustard

OX RIBS
slowly cooked ox ribs,
root veggies & red wine jus
milk, celery sulfite, mustard

MARSHMALLOW & CHOCOLATE
our kitchen's twist on the classic s'mores with
chocolate, crackers and silky browned butter ice-cream
wheat, oats, egg, milk

3-course menu
including Ulriken cable-car ticket
1049,-

INSPIRED BY WINTER
INGREDIENTS 2026