



SKAGEFLÅ

RESTAURANT

STARTERS

Berries Salad * 149,-

A variety of local berries, served with fresh herbs and goat cheese, dressed with a strawberry vinaigrette and toasted almonds.

ALLERGENS: M, N, SU, S

Creamy fish soup 149,-

A twist of Norwegian fish soup, served with toasted bread, aioli, herbed oil.

ALLERGENS: M, F, G, SK, E

DESSERTS

Pekan Pai 129,-

Pecan Pie, served with salted caramel ice cream, mint oil, white chocolate, and almond crumble

ALLERGENS: G, E, M, N, SO

Homemade ice cream 89,-

Creamy homemade ice cream with fresh berries, almond streusel, white chocolate, and berry coulis.

ALLERGENS: E, M, G, N

MAIN COURSES

Lamb Shank 375,-

Succulent lamb shank slow-cooked to perfection and served with Geiranger beer sauce, rotmos, and fresh vegetables

ALLERGENS: M, G, SU

Farmhouse Chicken 295,-

Juicy chicken served with buttery mashed potatoes, green salad, mint oil, pepper sundried tomato sauce.

ALLERGENS: M, N, SU

Broiled fjord salmon 295,-

Salmon served with a creamy white wine sauce and gremolata, accompanied by a medley of fresh vegetables, beans, pea puree, and drizzled with green oil.

ALLERGENS: F, M, SU

Sweet Jacked potato * 275,-

Sweet potato, filled with local cheese, crispy onions, and served with a side of fresh vegetables and rocket salad with balsamic crème.

ALLERGENS: G, E, M, N, SO.

For our younger guests, inquire about our kid-friendly options.

OVERVIEW OF ALLERGENS

G = GLUTEN
SK = CRUSTACEANS

E = EGG

F = FISH

P = PEANUTS
SO = SOY BEAN

M = MILK

N = NUTS

S = CELERY

SE = MUSTARD

SF = SESAME SEEDS

SU = SULPHITES AND SULPHUR DIOXIDE

LU = LUPIN

B = MOLLUSC

= VEGETARIAN

(* Vegan option available upon request.)



HOTEL GEIRANGER