

# Fact Sheet – Skåbu Fjellhotell

## Quick Summary

Skåbu Fjellhotell is a family-run boutique mountain hotel located in Skåbu – the highest permanently inhabited mountain village in Northern Europe (870 meters above sea level). The hotel combines modern comfort, serene nature, and locally rooted cuisine in a unique, sustainable mountain setting.

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## Contact Information

**Address:** Skåbuvegen 2724, 2643 Skåbu, Norway

**Phone:** +47 61 29 55 00

**Email:** [booking@skaabufjellhotell.no](mailto:booking@skaabufjellhotell.no)

**Website:** [www.skaabufjellhotell.no](http://www.skaabufjellhotell.no)

**Social Media:** @skaabufjellhotell (Instagram/Facebook)

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## About the Hotel

Originally established in the 1950s, Skåbu Fjellhotell opened in 2018 after a full renovation. The hotel has been carefully modernized while preserving the traditional architectural charm and strong ties to the local community. Today, it offers a high-quality and authentic mountain experience all year round.

There was no hotel on the site before the current hotel was built between 2015 and 2018. Previously, the building housed a local Consumer cooperativ, established in 1926 – which will celebrate its 100th anniversary in 2026.

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## Facilities

- 17 rooms, apartments and suites
  - In-house restaurant: **Skadir** – modern cuisine rooted in local food traditions
  - Lounge and fireplace bar
  - Meeting and event spaces
  - Farm shop with local products
  - **Skåbu Foodlab** – on-site meat processing and charcuterie production
  - Close cooperation with local guides and activity providers
  - Free WiFi and parking
  - Dog-friendly (with fee)
  - Access to hiking, fishing, hunting and nature right outside the door
  - Guided activities
  - Wedding and party venue
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## Food Concept

Restaurant **Skadir**, led by Head Chef **Lukasz B. Socha**, offers seasonal menus based on locally sourced ingredients – many of which come from the hotel's own processing facility, **Skåbu Høyfjellsmat**. The cuisine combines traditional techniques and mountain food heritage with modern Nordic inspiration and refined presentation.

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## Skåbu Høyfjellsmat

**Skåbu Høyfjellsmat** is the hotel's in-house meat processing facility, where meats and local ingredients are traditionally cured and prepared with a strong focus on sustainability, quality, and animal welfare. Products such as sausages, burgers, elgsoup and cured meats are served at the hotel and available for purchase in the farm shop.

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## The Hosts & Team

The hotel is privately owned by Jannicke and Henrik and are operated by a dedicated team with deep roots in Skåbu. Head Chef Lukasz Socha brings extensive experience from top kitchens in Norway and abroad and leads the culinary vision with passion and creativity.

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## Getting Here

- Approximately 3,5 hours by car from Oslo
  - 30 minutes by car or bus from Vinstra (nearest train station)
  - Accessible year-round by car
  - Free parking / electric car chargers
  - Pick-up service from the trainstation (preordered)
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## Sustainability & Local Focus

Skåbu Fjellhotell is committed to sustainability through responsible sourcing, energy-efficient solutions, local value creation, and close collaboration with nearby farms, hunters, artisans, and producers. The food served is hyperlocal and seasonal, reducing the environmental footprint. Miljøfyrtårn-certified and the only Norwegian member of the international Regenerative Travel network.

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## **Media Resources**

High-resolution photos, logos, and more available for download:  
<https://skabufjellhotell.no/om-oss/presse/>

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