



À LA CARTE 6.00 - 10.00 pm

Welcome to **Lynx** - Where Nordic Elegance Meets Italian Culinary passion.
- From Local Peaks to Italian Streets - Experience the Difference.

APPETIZER

KALIX BLEAK ROE

NOK 395

40g Kalix bleak roe served with bilini, red onion, crème fraîche, chives, lemon, and dill.

Allergies: milk, wheat, fish

Half board + NOK 100

MUSHROOM SOUP

NOK 195

Creamy forest mushroom soup served with confit king oyster mushroom, lingonberries, red onion marmalade, crispy parmesan, and creamy fresh cheese infused with forest mushrooms.

Allergies: milk

VENISON TARTARE

NOK 215

Venison Tartare served with sage mayo, fried Jerusalem artichoke, smoked salt, blackcurrant, truffle snow, and crispy rye bread.

Allergies: egg, mustard, rye

FRIED GOAT AND SHEEP CHEESE

NOK 175

Fried Goat and Sheep Cheese from Thorbjørnrud Dairy, served with browned onion purée, beer-pickled small onions, and thyme oil.

Allergies: milk, wheat

C PIZZA MARGARITA - NOK 125

H Allergies: milk, wheat

I

L HAMBURGER WITH FRENCH FRIES - NOK 125

D Allergies: wheat, egg, mustard

R

E CHICKEN WITH FRENCH FRIES - KR 125

N Allergies: wheat, egg

*0 - 12 y/o

MAIN COURSE

NORWEGIAN SIRLOIN

NOK 465

Norwegian Sirloin, whole-grilled to 53°C, served with winter salad tossed in truffle, homemade béarnaise, fried potatoes, and butter-confited shallots.

Allergies: egg, milk, mustard, sulphite

Half board + NOK 100

BUTTER-SEARED COD

NOK 395

Butter-seared cod loin served with crispy bacon, sautéed mushrooms, pickled Boretto onions, buttery mashed potatoes, and red wine sauce.

Allergies: milk, fish, sulphite

SAVOY CABBAGE

NOK 355

Savoy cabbage filled with root vegetables and aged cheese from Valdres, served with potato purée, vanilla-roasted parsnip, browned butter, roasted hazelnuts, and fried beets.

Allergies: milk, nuts

LAMB SADDLE

NOK 425

Lamb Saddle served with fried polenta, baked cherry tomatoes, romesco sauce with sunflower seeds, and buttered winter vegetables.

Allergies: milk

Half board + NOK 100

DESSERT

VANILLA CRÈME BRÛLÉE

NOK 175

Classic vanilla crème brûlée.

Allergies: milk, egg

BAKED LEMON CHEESECAKE

NOK 155

Baked Lemon Cheesecake served with blueberry marmalade and honeycomb.

Allergies: milk, egg

CHOCOLATE FONDANT

NOK 155

Our Home Made Chocolate Fondant with vanilla ice cream and cherry compote.

Allergies: milk, egg, wheat

CHEESE PLATE

NOK 255

Cheese Plate with local cheeses, served with fruit bread and homemade marmalade.

Allergies: milk, wheat, rye

Half board+ KR 50

BERRY DELIGHT

NOK 250

Dessert pizza with mascarpone, mixed berries, powdered sugar and roasted almonds.

- Perfect for sharing.

Allergies: wheat, milk, nuts

SKARSNUTEN RUSTIC

FRIED TROUT

NOK 295

Fried trout served with a Sandefjord butter, root vegetables, dill, and lemon.

Allergies: milk, fish

VENISON STEW

NOK 315

Classic venison stew served with mashed potatoes and raw-stirred lingonberries.

Allergies: milk

Half board + KR 50

RAVIOLI

NOK 295

Ravioli filled with pesto, served in a creamy sauce with hazelnuts, lemon, herbs, parmesan, and fried basil.

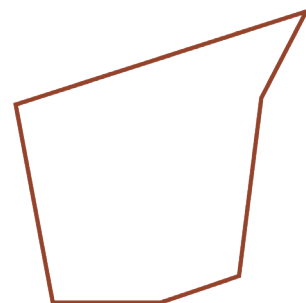
Allergies: milk, egg, wheat, nuts

DUCK CONFIT

NOK 295

Confit duck leg served with roasted root vegetables, creamy mashed potatoes, and red wine sauce.

Allergies: milk, sulphite



Interested in a chambre separee? Book our wine room!



= Our climate-friendly recommendation.
*our food may contain traces of nuts and wheat.