



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.

A P P E T I Z E R

KALIX BLEAK ROE

NOK 395

30g 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 wild mushroom soup served with confit mushrooms, lingonberries, red onion marmalade, crispy Parmesan, and cream cheese infused with wild mushrooms.

Allergies: milk

TARTAR

NOK 215

Beef tartar served with extra virgin olive oil mayo, fried capers, cornichons, mustard, pickled onion, parsley, olive oil snow, and flatbread.

Allergies: egg, mustard, wheat

CHEESE AND TRUFFLE CROQUETTES

NOK 185

Crispy croquettes filled with Valdres cheese and truffle, served with onion purée, pickled onions, and truffle oil.

Allergies: milk, wheat, egg

C PIZZA MARGARITA - NOK 125

H *Allergies: milk, wheat*

I

L HAMBURGER WITH FRENCH FRIES - NOK 125

D *Allergies: wheat, egg, mustard*

R CHICKEN WITH FRENCH FRIES - NOK 125

E *Allergies: wheat, egg*

N PESTO FILLED RAVIOLI WITH BUTTER - NOK 125

Allergies: milk, wheat, egg

*0 - 12y/o

M A I N C O U R S E

NORWEGIAN SIRLOIN

KR 465

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

Allergies: egg, milk, mustard, sulphite

Half board + NOK 100

MUSHROOM & HALLUMI

NOK 365

Mushrooms with halloumi, served with grilled pepper sauce, fried polenta, winter vegetables, roasted beets, and brown butter.

Allergies: milk

BUTTER-SEARED COD

NOK 425

Fresh Norwegian cod fillet, served with creamy mashed potatoes, crispy bacon, sautéed mushrooms, pickled Boretto onions, and red wine sauce.

Allergies: milk, fish, sulphite

LAM SADDLE

NOK 465

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

Allergies: milk, sulphite

Half board + NOK 100

S I D E S

FRENCH FRIES & AIOLI - NOK 55

SWEET POTATO FRIES & AIOLI - NOK 95

GREEN SALAD - NOK 75

P I Z Z A

MARGARITA NOK 235

Tomato sauce and mozzarella.

Allergies: wheat, milk

PARMA NOK 295

Tomato sauce, mozzarella, parma ham, rucola and parmesan.

Allergies: wheat, milk

SLEGGJE NOK 295

Tomato sauce, mozzarella, spicy Slegge pepperoni from ASK farm, fefferoni, red onion and chili mayo.

Allergies: wheat, milk, egg, mustard

QUATTRO FORMAGGI NOK 295

Blanco with Valdres cheese, mozzarella, parmesan, and mascarpone, roasted nuts, chives, Boretto onions and cornichons.

Allergies: wheat, milk, egg, almonds, cashew and hazelnuts

CHÈVRE NOK 295

Blanco with chèvre, mozzarella, bacon, mushroom, walnuts, honey and chives.

Allergies: wheat, milk, walnuts

ON THE EDGE NOK 295

Tomato saus, mozzarella, sirloin steak, béarnaise, geen chili, pickled onion and fresh parsley.

Allergies: wheat, milk, egg, mustard

R U S T I C M A I N C O U R S E

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 + NOK 50

RAVIOLI NOK 295

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

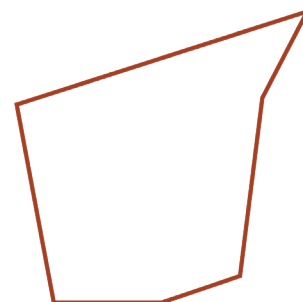
Allergies: milk, egg, wheat, hazelnuts


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.



- D** | **VANILLA CRÈME BRÛLÉE**  **NOK 175**
E | Classic vanilla crème brûlée.
Allergies: milk, egg
- S** | **BAKED CHEESE CAKE** **NOK 165**
E | Baked Lemon Cheese cake served
R | with blueberry marmalade and
T | honeycomb.
Allergies: milk, egg
- M** | **CHOCOLATE FONDANT** **NOK 175**
E | Our Home Made Chocolate Fondant
N | with vanilla ice cream, mixed berries
U | and hazelnutsnow.
Allergies: milk, egg, wheat, hazelnuts
- 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**  **KR 250**
Dessert pizza with mascarpone,
mixed berries, powdered sugar and
roasted almonds.
- Perfect for sharing.
Allergies: wheat, milk, almonds