



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

BLUEBERRY CURED SALMON

NOK 215

Delicate slices of cured salmon marinated with blueberries and pink gin, served with dill oil, mustard aioli, mustard seeds, fresh cucumber, and capers.

Allergies: fish, egg, sulphites, mustard

CAPRESE SALAD

NOK 195

Fresh, thick-sliced tomatoes served with creamy burrata, rucola pesto, strawberries, extra virgin olive oil and microgreens.

Allergies: nuts, dairy

BEEF CARPACCIO

NOK 225

Tender beef carpaccio topped with rucola pesto with Parmesan cheese and pine nuts served with mustard aioli, capers, lemon and microgreens.

Allergies: pine nuts, dairy, egg

CHILDREN

PIZZA MARGARITA - NOK 125

Allergies: milk, wheat

CHICKEN WITH FRENCH FRIES - NOK 125

Allergies: wheat, egg

FISH & CHIPS - NOK 125

Allergies: fish, wheat, egg

*0 - 12 y/o

MAIN COURSE

BUTTER COD FILLET

NOK 425

Norwegian cod fillet served with creamy mashed potatoes, seasonal green vegetables, finished with a white wine sauce topped with trout roe and chive oil.

Allergies: fish, dairy, sulphites

NORWEIGAN SIRLOIN

NOK 465

Whole-grilled Norwegian sirloin served with Steak fries, seasonal vegetables, homemade Béarnaise sauce and a red wine sauce infused with berries.

Allergies: egg, sulphites

CREAMY GNOCCHI WITH BURRATA

NOK 295

Italian Gnocchi in a creamy sauce made from green peas and spinach, served with burrata cheese, sugar snap, hazelnuts and drizzled with herb oil.

Allergies: wheat, dairy, hazelnuts

CANTALOUPE AND PARMA SALAD

NOK 295

A fresh green salad with cantaloupe melon, Parma ham, burrata cheese served with warm homemade Italian focaccia.

Allergies: gluten, dairy

Interested in a chambre separee? Book our wine room!

PIZZA

MARGARITA NOK 235

Tomato sauce and mozzarella.

Allergies: wheat, milk

PARMA NOK 295

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

Allergies: wheat, milk

SLEGGE NOK 295

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

Allergies: wheat, milk, egg, mustard

CHÈVRE NOK 295

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

Allergies: wheat, milk, walnuts

*All our pizzas are available with a gluten-free crust.

SIDES

FRENCH FRIES & AIOLI - NOK 55

LOADED FRIES - NOK 85

GREEN SALAD - NOK 75

FOCACCIA & AIOLI - NOK 65

DESSERTS

TIRAMISU NOK 175

Classic Italian tiramisu made from creamy mascarpone, espresso-soaked ladyfingers and a hint of Amaretto.

Allergies: egg, dairy, gluten, almond nuts

MANGO PASSIONFRUIT YUZU PANNACOTTA NOK 165

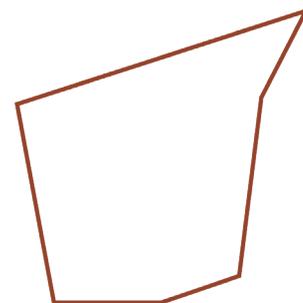
Yuzu infused panna cotta served with a refreshing mango and passionfruit coulis.

Allergies: dairy

ICE CREAM WITH STRAWBERRY VARIATIONS NOK 155

Vanilla ice cream served with fresh strawberries, strawberry coulis, pink merengue and Japanese style Mochi.

Allergies: egg, dairy



 = Our climate-friendly recommendation.

*our food may contain traces of nuts and wheat.