



# 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, ruccola 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

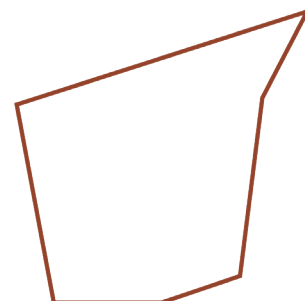
Yuzu infused panna cotta served with a refreshing mango and passionfruit coulis.

*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.