



# 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

### CURED SALMON

NOK 215

Dill cured salmon served with sweet honey mustard sauce and toasted flatbread.

*Allergies: mustard, fish, rye, wheat, milk*

### MUSHROOM SOUP

NOK 195

Creamy mushroom soup with chanterelle and button mushrooms topped with kale chips.

*Allergies: milk*

### BEED CARPACCIO

NOK 225

Beef carpaccio topped with arugula pesto with parmesan and pine nuts, served with lemon aioli and capers.

*Allergies: pine nuts, milk, egg*

## DESSERT

### TIRAMISU

NOK 175

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

*Allergies: egg, milk, gluten, almonds, sulfites*

### CHOCOLATE FONDANT

NOK 175

Classisk chocolate fondant served with vanilla ice cream.

*Allergies: milk, wheat*

## MAIN COURSE

### COD

NOK 425

Cod fillet served with mashed potatoes, seasonal vegetables, salmon roe and white wine sauce.

*Allergies: fish, milk, sulfites*

### NORWEGIAN SIRLOIN

NOK 465

Grilled Norwegian sirloin served with steak fries, seasonal vegetables and home made béarnaise.

*Allergies: egg, sulfites*

### GNOCCHI

NOK 295

Gnocchi tossed in fresh tomato sauce with basil and mozzarella.

*Allergies: wheat*

## CHILDREN

### CHICKEN WITH FRENCH FRIES - NOK 125

*Allergies: wheat, egg*

### FISH & CHIPS - NOK 125

*Allergies: fish, wheat, egg*

*\*0 - 12 y/o*

Interested in a chambre separee? Book our wine room!



= Our climate-friendly recommendation.

\*our food may contain traces of nuts and wheat.