



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

BROCHS BURGER

NOK 295

Served on brioche bun with homemade aioli, topped with pickled onion, cheese & crispy bacon.

Allergies: wheat, dairy, egg

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.