



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

ARANCINI NOK 225

Crispy risotto balls filled with mushrooms, parmesan, and sun-dried tomato cream.

Allergies: wheat, egg, milk

CREAMY MUSHROOM SOUP NOK 195

A rich and aromatic forest mushroom soup, topped with stirred lingonberries and crispy parmesan chips.

Allergies: milk

TUNA AND COD CEVICHE NOK 235

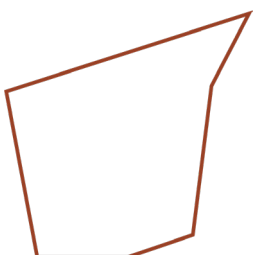
A fresh and flavorful ceviche with cod and tuna, served with a combination of tomato, mango, and chili.

Allergies: fish, soy, sesame

CARPACCIO NOK 245

Thin slices of marbled beef, topped with pepper-spiced arugula, pickled red onion, parmesan and crispy focaccia chips.

Allergies: milk, egg, mustard



MAIN COURSE

SIRLOIN OF BEEF NOK 445

Juicy beef sirloin served with a soured tomato salad, crispy french fries, and classic béarnaise sauce.

Allergies: milk, egg

Half board + NOK 50

SADDLE OF VENISON NOK 455

Tender, flavorful saddle of venison served with a potato cake with Bukono cheese from Valdres, fried mushrooms, creamy pointed cabbage, and red wine sauce infused with blueberries and spruce shoots.

Allergies: milk

Half board + NOK 50

COD LOIN NOK 425

Fresh cod fillet served with potato purée, white wine sauce with mussels, and fresh crudité of fennel and Granny Smith apple.

Allergies: fish, milk, mollusks

DUCK BREAST NOK 445

Duck breast served with potato purée, crispy pancetta, mushroom, and brussels sprouts, topped with roasted hazelnuts and a rich red wine sauce.

Allergies: milk, hazelnuts

Half board + NOK 50

CREAMY GAME STEW NOK 325

A traditional and flavorful game stew made with venison and reindeer, served with potato purée and stirred lingonberries.

Allergies: milk

PUMPKIN RISOTTO NOK 345

Creamy risotto with pumpkin, toasted hazelnuts, and pickled pumpkin.

Allergies: hazelnuts

P I Z Z A

MARGARITA

NOK 255

Tomato sauce and mozzarella.

Allergies: wheat, milk

PARMA

NOK 315

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

Allergies: wheat, milk

SLEGGE

NOK 315

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

Allergies: wheat, milk, egg, mustard

CHÈVRE

NOK 315

Blanco sauce, chèvre, mozzarella, bacon, mushroom, walnut, honey and chives.

Allergies: wheat, milk, nuts

QUATTRO FORMAGGI

NOK 315

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

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

Interested in a chambre separee?
Book our wine room!

D E S S E R T

CRÈME BRÛLÉE

NOK 175

Classic Crème Brûlée served with fresh berries.

Allergies: milk, egg

LEMON TART WITH ITALIAN MERINGUE

NOK 195

Lemon tart with crispy puff pastry, topped with light and airy Italian meringue and served with a cold lemon curd.

Allergies: milk, egg

CHOCOLATE FONDANT

NOK 185

Classic Chocolate Fondant served with vanilla ice cream.

Allergies: milk, egg, wheat

TIRAMISU

NOK 175

Traditional Italian dessert with layers of mascarpone cream and coffee-soaked ladyfingers.

Allergies: milk, egg

C H I L D R E N 0 - 12 y/o

HAMBURGER WITH FRIES - NOK 145

Allergies: wheat, egg, milk

PIZZA MARGARITA - NOK 145

Allergies. wheat, milk

FRIED CHICKEN WITH FRIES - NOK 145

Allergies. wheat, egg