





# 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 truffle 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*

### SALMON AND COD CEVICHE

NOK 235

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

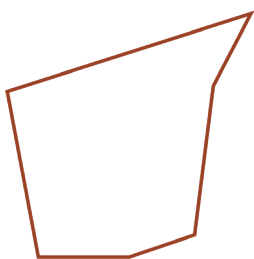
*Allergies: fish, soy, sesame*

### 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 Pommes Anna, 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, onion chutney, crispy pancetta, boreto onions, mushroom, and a rich red wine sauce.

*Allergies: milk*

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*

## PIZZA

### MARGARITA

NOK 255

Tomato sauce and mozzarella.

*Allergies: wheat, milk*

### PARMA

NOK 315

Tomato sauce, mozzarella, parma ham, rucola 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*

## DESSERT

### CRÈME BRÛLÉE

NOK 175

Classic Crème Brûlée served with fresh berries.

*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*

## CHILDREN 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*

### SPARKLING WATER 0,7l - NOK 45

Interested in a chambre separee?

Book our wine room!