



Lynx

PEAK TO PLATE
- FLAVOURS FROM
THE MOUNTAINS AND FJORDS.

At Lynx, we invite you to a dining experience inspired by the very best that Nordic nature has to offer, crafted with passion. Together with local suppliers, we draw inspiration from the landscapes that surround us - and the ingredients they provide.

Our menu is built around the finest seasonal ingredients, prepared with respect for their origin and a desire to highlight their pure flavours. Here, classic Nordic traditions meet modern techniques and international influences in dishes that are both down-to-earth and sophisticated.

Lynx is a place for long dinners, good conversations, and lasting memories - where the flavours of mountain and fjord take centre stage.

Dine in majestic surroundings and enjoy the best view in Hemsedal.

Our menu changes with the seasons, and below you can explore our current selection.

Lunch: 12:00 - 17:00
Dinner: 17:00 - 21:30



LUNCH

BROCHS BURGER

315 kr

Juicy chuck burger served with tartar sauce, pickled red onion, cheddar, bacon and jalapeño.

Served with French fries.

Contains: wheat, milk, egg, mustard

CRISPY CHICKEN SALAD

325 kr

Grilled chicken served with crisp lettuce, cherry tomatoes, mustard-and-honey dressing, bacon and Valdres cheese. Can also be made vegetarian.

Contains: wheat, milk, mustard, egg

TODAYS SANDWICH

315 kr

Today's sandwich varies week to week and is composed of the season's best ingredients from local suppliers. Ask your server about this week's variant.

Contains: ask your server.

GAME STEW

325 kr

Traditional game stew with venison and reindeer. Served with mashed potatoes and lingonberry.

Contains: milk

HALLOUMI BURGER

315 kr

Grilled halloumi served with tartar sauce, pickled red onion, cheddar and jalapeño.

Served with French fries

Contains: egg, milk, wheat, mustard

RHUBARB DESSERT

145 kr

Poached rhubarb with white chocolate ganache, rhubarb gelée, oat crumble and elderflower parfait.

Contains: wheat, milk, egg

**There may be traces of nuts and wheat in our food*



DINNER

Lunch: 12:00 - 17:00

Dinner: 17:00 - 21:30

STARTERS

SCALLOP	235 kr
Browned butter, hollandaise, mushroom broth, thinly sliced button mushrooms and lemon thyme. <i>Contains: molluscs, egg, milk</i>	
OVEN-BAKED ASPARAGUS	215 kr
With cured salmon, Sandefjord sauce, lightly pickled cucumber and fried capers. <i>Contains: fish, milk</i>	
ELK TARTARE	245 kr
With horseradish cream, silver onion, pickled beets, Jerusalem artichoke chips, lingonberries and Västerbotten cheese. <i>Contains: milk, mustard</i>	
HOMEMADE BREAD & BUTTER	75 kr
Freshly baked bread with whipped butter. <i>Contains: milk, wheat</i>	
SIDE SALAD	85 kr
Seasonal greens, iced shallot, frisée and Dijon. <i>Contains: mustard</i>	
LOCAL CHEESES AND CHARCUTERIE	295 kr
<i>Contains: milk</i>	

FOR THE CHILDREN

SNACK PLATE	75 kr
Cucumber, carrot, lightly salted chips, apple and dip. <i>Contains: milk</i>	
CHEESEBURGER WITH FRIES	169 kr
<i>Contains: gluten, milk</i>	
POACHED COD FILLET	175 kr
Served with boiled potatoes, peas and Sandefjord sauce. <i>Contains: fish, milk</i>	
MEATBALLS WITH MASHED POTATOES	145 kr
Served with lingonberries and creamy brown-sauce. <i>Contains: milk, egg</i>	
DESSERT WAFFLE	75kr
Vanilla ice cream and raspberry jam. <i>Contains: gluten, milk, egg</i>	

**All children's portions are served with fruit for dessert.*

MAIN COURSES

HONEY-GLAZED COD FILLE 469 kr

Served with Jerusalem artichoke purée, miso, shimeji mushrooms, hazelnuts, browned butter and tart apple.

Contains: fish, milk, hazelnuts, soy

HERB-MARINATED LAMB 459 kr

Served with beets in various textures, red wine sauce, roasted potatoes and chèvre cream.

Contains: milk, sulfites

BEEF TENDERLOIN 529 kr

Served with Pommes Anna, blue cheese, green- and pink-peppercorn sauce, asparagus, fried parsley and chervil.

Contains: milk, sulfites

ELK TARTARE 399 kr

Horseradish cream, silver onion, pickled beets, Jerusalem artichoke chips, lingonberries and Västerbotten cheese. Served with French fries.

Contains: milk

CAULIFLOWER STEAK 349 kr

Oven-roasted cauliflower served with Jerusalem artichoke purée, miso, shimeji mushrooms, hazelnuts, browned butter and tart apple.

Contains: milk, hazelnuts, soy

BROCHS BURGER 315 kr

100% Norwegian beef served with cheddar, crisp lettuce, onion, mustard, aioli and pickled jalapeño.

Contains: milk, egg, mustard, wheat

CREAMY GAME STEW 349 kr

Traditional game stew with venison and reindeer, served with mashed potatoes and stirred lingonberries.

Contains: milk

CHEF'S 3-COURSE MENU 795 kr

Let our chefs create this evening's culinary experience for you.

DESSERTS

FRIED CARDAMOM BUNS 199 kr

Browned caramel sauce, vanilla parfait, strawberries and rosemary.

Contains: wheat, milk, egg

CHOCOLATE AND SEA BUCKTHORN 175 kr

Sea buckthorn parfait, chocolate brownie, candied nuts and crushed sea buckthorn.

Contains: milk, egg, nuts

RHUBARB AND WHITE CHOCOLATE 175 kr

Rhubarb, white chocolate ganache, crumble and elderflower parfait.

Contains: wheat, milk, egg

ONE SCOOP ICE CREAM 65 kr/each

Allergens: Varies by flavor. Ask the staff.