

SORRISNIVA 
Alta, Norway

**MAKU
RESTAURANT**

3-COURSE CULINARY EXPERIENCE

Amuse

Bread & butter

Salmon from Alta

Grilled salmon, egg cream, lettuce, cucumber and fried rye bread

Contains: Rye, wheat, eggs, milk, sulfites and fish

Lamb from Kvænangen

Lamb, onion, celery, mustard and thyme

Contains: Sulfites, mustard, celery, milk, eggs and wheat

Cloudberries in variation

Cloudberries, gel, meringue, caramel and mousse

Contains: Milk, eggs, almonds and soy

NOK 1195,-

Wine package NOK 739,-

*Enhance your culinary journey with our exclusive 3 or 6-course wine pairing.
Each wine has been expertly chosen by the sommelier at Sorrisniva
to harmonize with the flavors of every dish,
creating a refined and memorable dining experience.*

MAKU: means ***taste*** in the kven language

*Kvens are a Balto-Finnic ethnic minority in Norway.
They descended from Finnish peasants and fishermen who
emigrated from the northern parts of Finland and Sweden to
Northern Norway in the 18th and 19th centuries.
In 1998, the Kvens were granted minority status in Norway
and in 2005 the Kven language was recognised as a minority
language in Norway.*

À LA CARTE

STARTERS

Reindeer from Kautokeino

Cured reindeer, lingonberries, goat cheese, thyme and beets

Contains: Eggs, sulfites, mustard and milk

NOK 245,-

Salmon from Alta

Grilled salmon, egg cream, lettuce, cucumber and fried rye bread

Contains: Rye, wheat, eggs, milk, sulfites, mustard and fish

NOK 245,-

Norwegian waffles with roe from Matsmia

Norwegian waffles, sour cream, onion and roe

Contains: Wheat, milk, fish and eggs

NOK 235,-

Norwegian beetroot in season

Tartar of beetroot, chives and Jerusalem artichoke

Contains: Eggs, sulfite and mustard

NOK 235,-

MAIN COURSES

Moose from Karasjok

Oven-roasted moose, beets in variation and kale

Contains: Milk, celery and sulfites

NOK 680,-

Today's fish from Sørøya

Oven baked fish, potato foam, pickled onion, broccoli and brown butter

Contains: Fish, milk, hazelnuts, soy and sulfites

NOK 465,-

Pasta with bacon from Matsmia

Penne with tomato sauce, bacon and parmesan

Contains: Milk and wheat

NOK 339,-

Mushroom risotto

Mushroom risotto, mushrooms and today's vegetables

Contains: Celery, sulfites and milk

NOK 295,-

**6-COURSE
CULINARY EXPERIENCE**

Amuse

Bread & butter

Moose from Karasjok

Potato, lingonberry, mushroom, herb emulsion

Contains: Eggs, sulfites, mustard and milk

Salmon from Alta

Grilled salmon, egg cream, lettuce, cucumber and fried rye bread

Contains: Rye, wheat, eggs, milk, sulfites and fish

Then we rest...

Apple in variation and dill

Contains: Sulfites

Cod from Sørøya

Cod, potato, onion, broccoli and brown butter

Contains: Sulfites, soy, fish, hazelnuts and milk

Lamb from Kvænangen

Lamb, onion, celery, mustard and thyme

Contains: Sulfites, celery, milk, mustard, eggs and wheat

Pre-dessert

Munkeby, Amaretto and forest berries

Contains: Milk, eggs and sulfites

Cloudberries in variation

Cloudberries, gel, meringue, caramel and mousse

Contains: Milk, eggs, almonds and soy

NOK 1539,-

Wine Package NOK 1125,-

DESSERTS

Norwegian and local cheeses

Served with caramelized nuts, marmalade, flavoured honey and
sourdough crisp bread

Contains: Milk, nuts, sesame, wheat and rye

NOK 225,-

Norwegian Rhubarb

Fresh cheese mousse, Valrhona caramel, pickled rhubarb,
rhubarb sorbet and rhubarb gelée

Contains: Milk, soy, sulfites, and eggs

NOK 165,-

Valrhona Chocolate

Chocolate mousse, chocolate caramel, fudge cake, and today's ice cream

Contains: Milk, eggs and soy

NOK 165,-