

SORRISNIVA 
Alta, Norway

LAVVU
À LA CARTE

The Lavvu Restaurant originally opened in 1992 and was known as “Laksestua”.

*In connection to the development of the new Arctic Wilderness Lodge,
Laksestua underwent renovations and became the new and improved Lavvu Restaurant.*

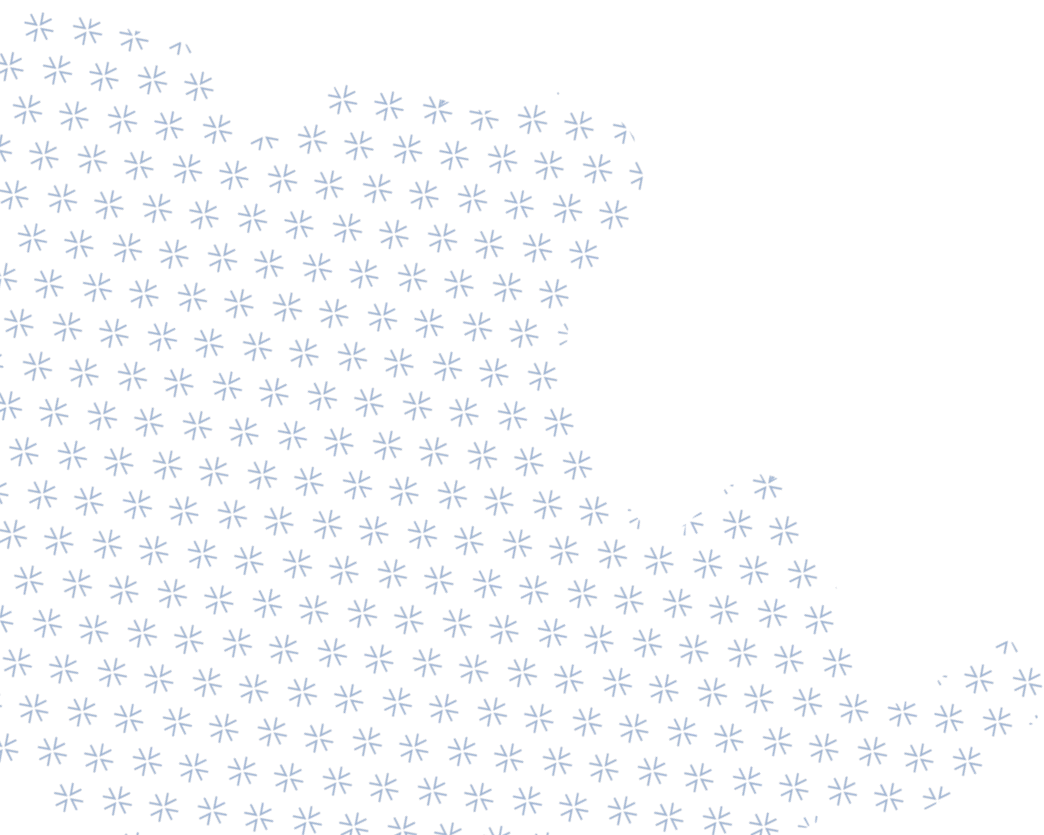
*Here at Sorrisniva we are world renowned for our kitchen
and we always strive to improve our innovative dishes.*

*In 2021 we cooperated with the Norwegian National Cooking Team
to assemble a new savoury culinary experience for
the Lavvu Restaurant each season,
which closely relates to the very unique and ever-changing
Arctic conditions that we have here in the north*

*The iconic Lavvu restaurant, which represents the Sami tent design, has a
special ambiance creating a memorable dining experience.*

*Sorrisniva is renowned for its culinary experience which is based upon locally
sourced produce.*

*Our chefs create unique dishes using the best ingredients from Arctic Norway
including reindeer and moose from the tundra,
seafood from the North Norwegian sea, vegetables from local farms
and berries picked in the local wilderness.*



MAIN COURSES

Moose from Karasjok

Parsnip purée, parsnip chips, mushroom confit and berry sauce
Contains: Milk and sulfites

NOK 680

Finnbiff

Reindeer stew, potato purée and today’s root vegetables
Contains: Milk and sulfites

NOK 490

Beef from Mathilassi

Beef burger, onion compote, blue cheese dressing/chilli mayo/aioli
and brioche bun. Served with frites and dippings
Contains: Sulfites, milk, wheat, egg and mustard

NOK 350

Halibut from Sørøya

Sandefjord smør, carrot purée, pickled carrot, broccoli crudité and vinaigrette
Contains: Fish, milk and sulfites.

NOK 480

Skrei from Sørøya

Winter cod, onion velouté, potato purée, pickled onions and chive oil
Contains: Fish, milk, wheat and sulfites

NOK 480

Beetroot risotto

Beetroot, Høvding sverre and root vegetables
Contains: Celeriac, milk and sulfites.

NOK 390

DESSERT

Dulce de leche tart

Served with ice Cream

Contains: Egg, milk, wheat and soy.

NOK 155

Panna cotta

“tjukkmelk” pannacotta, wildberry gel and sorbet

Contains: Milk

NOK 155

Cloudberry

Cream-cheese cream, caramalized pecan and brown-cheese caramel

Contains: Milk, eggs and sulfites.

NOK 165

Cheese Plate

Norwegian cheeses, fig compote, flavoured honey, sourdough crackers and caramalized pecan.

Contains: Milk, wheat, pecan and sulfites.

NOK 235

STARTERS

Mushroom Soup

Served with bacon from Matsmia and jerusalem artichoke chips

Contains: Milk and sulfites.

NOK 220

Salmon

Pickled fennel, roe from Matsmia and green oil

Contains: Fish, milk and sulfites.

NOK 249

Moose Carpaccio

Thyme mayo, potato crumble , mushroom powder,

Høvding Sverre and lingonberry

Contains: Milk, egg and sulfites.

NOK 249

Exclusive Norwegian Specialty

King Crab Salad

Fennel, radish, sea buckthorn gel and crispy rye bread

Contains: Sulfites, milk, egg, wheat and shellfish.

NOK 419