

A LA CARTE ENTREES FOR TODAY

Served from 5:00pm to Closing

Today's Special: Moose Filet Mignon 32

Fresh (not frozen) moose tenderloin steak. Served with potato, vegetables and our own blueberry wine sauce. Lactose and gluten free. There are pecan nuts in the plating, but these can be left off if requested.

Crisp Stuffed Chicken with White Truffle 21

Classic French technique of forcemeat stuffing of a deboned chicken quarter served on a pool of white truffle sauce.

Roasted Fish with Lobster Béarnaise 25

Fresh wild-caught pike perch roasted under a layer of Laava's own Lobster Béarnaise sauce. Served with crisp Rosti potatoes.

Lamb Rogan Josh Curry 24

After marinating in spices, the lamb is cooked over burning wood in our special oven. Then it is cut into pieces and simmered gently for hours in a true Kashmiri sauce made with a dozen exotic ingredients. Served with fresh made naan bread and sweet mango chutney.

Lamb Shank 29

A whole French lamb shank braised in wine and spices until tender. Served on a vegetable ragu with roasted garlic cloves. Lactose and gluten free.

Tenderloin Steak 27

Grilled in our wood burning oven. Served with potatoes and vegetable. Finnish beef (200 g). Lactose and gluten free.