



BEER



# ICONIC ECOLOGICAL BEER

In the Arctic city of Tromsø, Norway, the northernmost brewery in the world works its magic. Mack Brewery has spent the last 140 years perfecting its beers and establishing itself as Norway's largest Norwegian-owned brewery.

Like Mack, we celebrate our heritage and home on the Norwegian coast, and we're proud to have served Mack beers on our ships since we first started sailing 130 years ago.

In 2023, the long partnership between Mack and Hurtigruten has been distilled into a new beer that Mack has created especially for us, bearing a name that sums up who we are to Norway and its coast.

## **Iconic Organic IPA** *Organic IPA 6%, 33 cl Draft beer*

---



A 100% organic made from crystal clear natural Arctic water, with an added twist. Instead of CO<sub>2</sub>, Mack have infused this new and unique IPA with Nitrogen. Married with organic malt and hops, the result is a deep amber colour and a distinct flavour profile that is a joy to drink. As a beer made by our friends at Mack to mark 130 years of collaboration on the Norwegian coast, we couldn't have asked for better. [ G (BARLEY) ]



Eco symbol highlights drinks made with sustainable ingredients, supporting a greener planet.

# MACK TROMSØ, 69° NORTH

Macks Ølbryggeri is the northernmost brewery in the world. Founded in 1877 by Ludwig Markus Mack, it's the fourth largest brewery in Norway, and probably one of northern Norway's strongest brands.

Their main production is in Nordkjosbotn, approximately 43 miles (70 km) from Tromsø, while Mack's historical sites in Tromsø

house the beer shop Kjeller 5, the legendary pub Ølhallen – with one of the largest tap selections in Europe – and Mack Microbrewery.

**Fun fact:** Mack's 'Polar Beer' (Isbjørn) and 'Arctic Beer', are the first beers to get both to the North Pole (1981) and to the South Pole (1990)!

## **Arctic Beer** *Lager 4,5%, 33 cl Draft beer*

---

Arctic Beer is a light and refreshing beer with a golden-yellow color and a fresh aroma of flowers, malt, and hops. It also offers a rich foam and a finish with balanced bitterness. [ G (BARLEY) ]

## **Isbjørn Lite** *Lager 4.5%, 33 cl*

---

Brewed with less malt than regular Isbjørn, Isbjørn Lite has fewer calories, 70% less carbohydrates, and 30% less sugar – but the same great taste. This beer is gluten-free.

## **Isbjørn Lite Free** *Lager 0.0% (Non-alcoholic beer), 33 cl*

---

A pure and fresh non-alcoholic lager. Not too sweet, it has a well-balanced bitterness from German hops. Isbjørn Lite Free is gluten free.

### **Arctic Beer** *Lager 4.5%, 33 cl*

---

Arctic Beer is a very pale, light golden colour, with a fresh aroma of flowers, malt, and hops. The perfect thirst quencher. [ G (BARLEY) ]

### **Mack Bayer** *Bayer 4.5%, 33 cl Draft beer*

---

Mack Bayer is brewed with quite a lot of types of dark malt. It is slightly sweet and full bodied, with a slight hint of hops. Mack Bayer has a mild bitterness in the finish.

[ G (BARLEY) ]

### **Haakon** *Lager 4.5%, 33 cl*

---

Full bodied and aromatic, Mack Haakon has a dark golden colour. The taste is pure, with a freshness, a good head, and a mild bitterness in the finish. [ G (BARLEY) ]

### **Isbjørn Cider Pæresus** *4.5%, 33 cl*

---

A refreshing cider made from fruit juice and pure arctic water with a taste of pear. The perfect balance of sweet and fruity. Mack Cider is mild with a low mineral content and no salt. [ SU ]

# BÅDIN

BODØ, 67° NORTH

In 2012, six friends with a passion for good beer founded Bådin brewery in a small apartment in Bodø on the Norwegian coast. Since then, the brewery has expanded across Norway, making a name for itself through well-balanced beers inspired by Belgian and American styles.

Bådin's local approach to everything from naming their beers to collaborating with local partners has helped put Bodø firmly on the craft beer map, and the brewery is constantly on the search for new flavours. Their core vision is to grow slowly but steadily to create quality products as well as innovation and jobs in the north.

They are always taking new steps to be as environmentally friendly and sustainable as possible. Excess grain from the beer production is used as food for animals on local farms, and all packaging is fully recyclable.

Since their humble beginnings through to their professional brewery operations today, they have strived to do things properly, taking great pride in good craftsmanship, in the city, and in the region. A taste of Bådin beer is a unique way to get a taste of Norwegian coastal culture.

## Bådin Hurtigruten Seaweed Lager

Along the northern Norwegian coast, where the sea meets the sky, a treasure grows beneath the waves – seaweed. In collaboration with Hurtigruten, Bådin Brewery has created a beer that captures the essence of the sea, brewed with seaweed from Salten Algae and shaped by the raw beauty of the coast.

A Taste of the Sea,  
A Tribute to the Coast  
With a light salty minerality and a hint of umami, this lager carries the taste of the sea breeze. The seaweed, cultivated in the clear Arctic waters, is not only a flavor enhancer but also a sustainable resource that

grows freely without fresh water, soil, or fertilizer – a natural gift from the sea.

### Salten Algae

– The Future of Aquaculture  
In the deep, pristine fjords of the north, the seaweed grows slowly, nourished by the tide. With sustainability at its core, Salten Algae cultivates a raw material that not only preserves nature but also elevates the flavor of our products.

Through this collaboration, we unite tradition and innovation, history and the future. A tribute to the coast, brewed with respect for nature – a true taste of the north.

### **Bådin Hurtigruten Pale Ale** *Pale Ale 4.7%, 33 cl*

---

A collaboration with Bådin brewery from Bodø. A light and refreshing gluten-free pale ale, with pleasant sweetness and fresh, fruity hop tones. Well-balanced, this beer pairs well with most dishes.

### **Bådin Bodeux - Blanche** *Bodeux Blanche 4,7% 33 cl*

---

Light and refreshing wheat beer, with fresh notes of citrus and herbs. A beer to drink beneath the northern Norwegian sun.

[ G (BARLEY, WHEAT) ]

### **Bådin Saison Larsen** *Saison 6,5% 33 cl*

---

Saison Larsen er en frisk og krydret saison inspirert av belgisk/fransk byggetradisjon, og vinner av dobbelt gull i European Beer.

[ G (BARLEY, WHEAT, OATS) ]

### **Bådin Hurtigruten Seaweed Lager** *Seaweed Lager 4,7% 33 cl*

---

Fresh like a coastal breeze, with floral and maritime notes dancing in the aroma. The taste is balanced and clean – a touch of salt, a soft malt base, and a finish that is dry and elegant like the rocks after a sunny day. A perfect companion to seafood, or a quiet moment with the sea as company.

[ G (BARLEY) ]

# LOFOTPILS

SVOLVÆR, 68° NORTH

There's plenty to set Lofotpils apart. The brewery, a state-of-the-art facility with specialist equipment from Germany and Italy, is situated in Lofoten, one of the world's most beautiful natural settings in Norway, boasting dramatic mountains and coastline.

Lofotpils Beer is made exclusively with fresh water from the mountains of Lofoten – hence the 'Taste of Lofoten' slogan. This is a reference to the beer's notably clean taste, which is achieved using German brewing traditions and nothing but pure, fresh Lofoten water.

The brewery also works with local farmers who produce some of the other essential raw materials, such as malt, hops, and spices. What's more, all the brewery's employees have been certified as Beer Sommeliers by Norsk Vinfagskole (Norwegian Beverage Academy) in Oslo.



### **Lofotpils** *Pilsner 4.7% 33 cl Draft beer*

---

Lofotpils is the signature beer of Lofotpils brewery in Svolvær. As the original pilsner, this beer set the tone for an entire category of beers that followed: crisp, clean, and all strongly influenced by the region's mountain water, which is perfect for brewing pilsner and lager. Most importantly, Lofotpils is a great thirst quencher to be enjoyed in the company of good friends. Fresh and inviting, with a crisp, smooth, familiar finish. [ G (BARLEY, WHEAT) ]

### **Kystens Pilsner Hurtigruten Lager** *Lager 4,7% , 33 cl*

---

Lofotpils's exclusive lager for Hurtigruten. A creamy, slightly bitter lager with good body and aroma, and a gentle note of yeast and bread. [ G (BARLEY, WHEATE) ]

### **Trollfjord** *Pilsner 4,7%, 33 cl*

---

Made from water from the famous Trollfjord. A light and fresh hops taste balanced with a smooth note of bitterness. The bottle's label is decorated with signed artworks by prolific Norwegian illustrator Kaare Espolin Johnson which symbolise peace and friendship. [ G (BARLEY, WHEAT) ]

# KINN BREWERY

FLORØ, 61° NORTH

Espen Lothe has been brewing – and winning awards for his beers – since his teenage years. Eventually, as his interest in the craft grew, he made the leap and founded Kinn Brewery in 2009 in his own home in Florø, a small town by the fjords on the west coast of Norway. Open fermentation vats were brought in and the slogan 'doing it the old-fashioned way' was proudly adopted.

In line with that ethos, the brew-master does not interfere with the natural process, meaning that no pasteurisation and filtration are involved. The pure water from the

mountains surrounding the town is the perfect base for the beers. All of the Kinn beers are bottle conditioned, meaning that the beer is refermented in the bottle, giving it natural carbonation.

Both English- and Belgian-style beers are brewed at Kinn, together with seasonal brews. The unique labelling depicts the Norwegian lexicographer and poet Ivar Aasen, and the names of the beers are typical of the dialects spoken in the fjordlands of Norway. Kinn Brewery's commitment to tradition, craftsmanship, and fine taste is exemplary.

# SVALBARD BREWERY

LONGYEARBYEN 78° NORTH

Svalbard Brewery is surrounded by ice, at the edge of the North Pole. It's the northernmost craft brewery in the northernmost settlement in the world.

Founders Robert and Anne Grete Johansen wanted to share a taste of their beloved corner of the

Svalbard archipelago, so they started a brewery. Svalbard Brewery crafts pure Norwegian Arctic beer, inspired by the Northern Lights and enriched by ancient Arctic minerals and 2,000-year-old glaciers.

If ever a beer embodied the spirit of exploration, this is it.

### **Kinn Vestkyst** *IPA 7%, 33 cl*

---

Fruity nuances from the open fermentation become more camouflaged thanks to the malt mixture of pale ale malt and two varieties of caramel malt that balance out the hops. All hops are added to the last half hour of cooking, which lifts the taste and aroma of this powerful beer. [ G (BARLEY, WHEAT) ]

### **Kinn Pilegrim Pale Ale** *4.5%, 33 cl*

---

Pilegrim is a light and refreshing English bitter with distinct bitterness and a fresh hop aroma. Brewed with traditional English hop varieties and a hint of citrus. Gluten-free.

### **Spitsbergen Dark Season** *Brown Ale 6.5%, 33 cl*

---

While people in Svalbard often yearn for the sun after the dark of winter, many also embrace and enjoy Svalbard's long winter period. This brown ale is inspired by that soothing sense of being enveloped by an evening's twilight, enjoying a rich, creamy ale by the light and crackle of an open fire. It also honours the annual blues festival of the same name. The balance of deep caramel and slight fruitiness is perfect for a chilly evening beer. [ G (BARLEY) ]

### **Spitsbergen Stout** *Stout 7%, 33 cl*

---

Traditionally preferred by the strongest ('stoutest') dockers in 19th-century England, stout is today perceived more as dark than just strong. This dark top-fermented beer contains flavours of coffee and dark chocolate. [ G (BARLEY) ]

