

BAR

NORWAY'S
Coastal
Kitchen

FRESH AND LOCAL
FOOD & BEVERAGES

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BAR MENU

Choose from whiskies, aquavit, Arctic gins and glacial vodkas, alongside handcrafted cocktails made from local ingredients – all inspired by the landscapes, flavours and traditions of the Norwegian coast.



SPIRIT OF THE COAST

Every drink on this menu tells a story – of glacial waters, Arctic botanicals and craftsmanship shaped by the sea. Discover whiskies, aquavits, gins, vodkas and handcrafted cocktails, each one rooted in Norway. Alongside, you'll find classic cocktails, selected wines and refined non-alcoholic options.

SUSTAINABLE INGREDIENTS

The ECO symbol indicates drinks made from ingredients sourced with great consideration for the environment. It highlights choices that support responsible production and more sustainable practices.



NORWEGIAN
LOCAL SPIRIT

BIVROST DISTILLERY

The Northern Lights Bridge

Bivrost is crafted in Lyngen, Arctic Norway, at 69° north – where sharp mountain peaks fall straight into the sea. Here, the short Arctic summer shapes every raw ingredient. The water used in Bivrost flows from the Lyngen Alps: filtered glacial meltwater, once locked in ice for more than 5,000 years and now released as the glaciers slowly retreat.

Production is rooted in pure Arctic ingredients. Local herbs, berries and botanicals are carefully sourced, prized for their freshness and intensity. The spirits are distilled in one of Europe's most modern distilleries, yet are always guided by skilled hands and traditional craftsmanship. Innovation supports the process, but craft defines the result.

The name Bivrost draws on Norse mythology. Derived from the ancient words ***biv*** (shaking) and ***rost*** (road), it is the Viking term for the Northern Lights – imagined as a shimmering bridge between earth and the realm of the gods. To cross Bivrost was to journey toward Åsgard and immortality. Today, each bottle pays quiet tribute to that mythic bridge – a meeting of nature, legend and the Arctic sky.

Heimdallr* NOK 175

Heimdallr Single Malt Whisky is handcrafted in ice-cold Arctic Norway, at the foot of the majestic Lyngen Alps at 69°N. Made from Nordic barley, fermented with glacial meltwater and distilled in a state-of-the-art still then matured in sherry casks crafted from European, American and Spanish oak.

Yggdrasil* NOK 175

Yggdrasil draws its character from the Arctic landscape surrounding the Lyngen Alps at 69°N. Crafted from Nordic barley and pure glacial meltwater, it is carefully distilled and matured in a diverse selection of oak casks – European, American, Hungarian, Chinquapin and Colombian – creating depth, spice and layered complexity.

Bivrost Single Malt Whisky* NOK 175

Bivrost Single Malt Whisky reflects a meeting of tradition and bold cask influence. Produced in Arctic Norway using Nordic barley and glacier-fed water, it is matured in a combination of bourbon, sherry and teak casks. The result is a rich, rounded whisky with warmth, subtle sweetness and a distinctive finish.

*Limited availability. Please ask your server about current stock or suitable alternatives.

BLOT Herbal Liqueur — NOK 135
BLOT by Bivrost is the world's first Arctic herbal liqueur.

Bivrost Coffee Liqueur — NOK 135
Bivrost Espresso Liqueur is a delicate, clear coffee liqueur made with roasted coffee beans from Senja Roasters.

Bivrost Gin — NOK 137
Fresh and clean, with notes of pine, fruit and spices.

Bivrost Vodka — NOK 135
Round and fresh on the palate, with a soft, lingering finish.

Bivrost Cask Aquavit — NOK 140
Round and ample, with well-integrated spices and balanced oak.

Bivrost Pink Gin — NOK 137
Round and fresh in character, with lightly integrated spices.

Hurtigruten Seaweed Arctic Gin — NOK 137
Handcrafted with Norwegian seaweed from Arctic waters, combined with juniper berries, wild herbs and glacial meltwater from the Lyngen Alps. This delicate yet sophisticated gin offers a medium-to-full body, matured in exclusive oak casks under the glow of the Northern Lights. Smooth and luscious, with distinct hints of juniper and citrus, a refined oak character and a subtle maritime touch from the seaweed.

Hurtigruten Premium Arctic Aquavit — NOK 137
Handcrafted with Norwegian juniper berries, selected herbs and glacial meltwater from the Lyngen Alps. Delicate yet complex, with a medium-to-full body. Matured in exclusive oak casks under the glow of the Northern Lights, it is smooth and rounded, with clear hints of juniper and citrus balanced by elegant oak.

*Limited availability. Please ask your server about current stock or suitable alternatives.

NORWEGIAN LOCAL SPIRIT

MYKEN DISTILLERY

Handcrafted North of the Arctic Circle

Myken Distillery was established in 2013 and began production on the small island of Myken, 32km from the mainland, in 2014. It is Norway's only dedicated whisky distillery and the world's first Arctic whisky distillery.

Whisky is produced and matured beneath the Northern Lights and the Midnight Sun, with ocean waves breaking just metres from the distillery and warehouse. The sea provides cooling water for the distillation process and, after desalination, this exceptionally pure water is also used as an ingredient.

Committed to quality craftsmanship and precision, Myken will never become a large industrial producer. The distillers honour traditional whisky and gin-making methods while adding their own distinctive Arctic character to every bottle.

Myken Gin of the Sea* Fresh and gently acidic, with soft juniper notes and a subtle maritime character.	NOK	145
Myken Arctic Island Cask Aged Gin* A truly local gin made with botanicals foraged on Myken, including juniper, cloudberry, currants, blueberries and crowberry.	NOK	137
Myken Sea Mist Island Arctic Whisky* Sea Mist is a gently peated whisky, ex-bourbon matured, Pineau touch, maritime smoke balanced with vanilla, citrus, caramel.	NOK	195
Myken Ocean Heart Island Arctic Whisky* Ocean Heart 25/1 unpeated whisky, ex-bourbon matured, partly Norwegian barley finished in sherry and bourbon casks.	NOK	195
Myken Arctic Island Whisky Autumn Gale* Full-bodied and long-lasting with a peppery character, notes of lightly smoked malt, sherry cask and caramel, with hints of dried fruit and herbs.	NOK	205

*Limited availability. Please ask your server about current stock or suitable alternatives.

NORWEGIAN LOCAL SPIRIT

GRAN

From Farm to Glass

Gran Spiritus is a family-owned craft distillery established in 2020, producing liquid joy and enjoyment from barley and rye grown at Lerberg Farm. We are among the first in modern-day Norway to produce high-quality spirits using our own grain. Grain and herbs from the Ringerike terroir give our spirits a unique character. We create distinctive products.

Gran Malt Whisky Maltwhisky – Hurtigruten Edition: Norwegian single estate whisky from Lerberg barley, bourbon matured then finished in Plommeporten casks, adding local terroir and subtle plum sweetness.	NOK	175
Gran Rugwhisky Norway's first modern rye whisky: unmalted Lerberg rye with malted barley, distilled on farm, bourbon-cask matured four years, expressing Nordic rye spice and local terroir.	NOK	175
Gran Ruglikør med Plomme Full-bodied and fruity, balanced with rye, sweet plums, citrus and cinnamon, with a long finish.	NOK	135
Gran Plommeporten Balanced and mature, with notes of dried fruit and oak, followed by a long fruity finish.	NOK	135
Gran Kirsebærlikør Cherries from the fertile Røyse peninsula by Lake Tyrifjorden are pressed, enhanced through freezing and thawing, and crafted into a rich liqueur.	NOK	135
Gran Sommerakevitt Long, vibrant and slightly peppery, with clear notes of caraway, citrus and dill, plus hints of coriander and fennel.	NOK	140

*Limited availability. Please ask your server about current stock or suitable alternatives.

NORWEGIAN LOCAL SPIRIT

FEDDIE OCEAN DISTILLERY

Norway's First Certified Organic Distillery

Feddie Ocean Distillery was founded in 2019 by Anne Koppang on the island of Fedje, northwest of Bergen. From the very beginning, sustainability has been central to the distillery's philosophy, and Feddie became Norway's first certified organic distillery.

The distillery produces a range of organic gins and aquavits, and its Feddie Single Malt Whisky launched in autumn 2024. All products are certified organic. Feddie also champions female ownership – only women may invest in the company. By spring 2024, more than 1200 women had become part of this growing movement.

Each spirit reflects careful craftsmanship and a focus on pure, distinctive flavours.

Feddie Single Malt*  Handcrafted organic whisky made from organic malt and matured in oak casks.	NOK	175
Feddie London Dry Gin  Certified organic. Delicate and aromatic with juniper, citrus and floral notes, rounded with gentle sweetness from liquorice root. Soft, modern and elegantly balanced.	NOK	137
Nine Sisters Grapefruit Gin  Certified organic. Bright aromas of juniper, citrus, berries and flowers. Fruity and expressive, finishing with clear juniper character.	NOK	137
Feddie Blank Aquavit  Certified organic. Soft and rich with pronounced caraway and citrus. Finishes with liquorice root and warm spices, nuanced and complex.	NOK	140

*Limited availability. Please ask your server about current stock or suitable alternatives.

NORWEGIAN LOCAL SPIRIT

Feddie Fatlagret Aquavit NOK 140
Certified organic barrel-aged aquavit with rich spice and citrus. The cask adds notes of cocoa, dried fruit, walnut and subtle tropical character.

Feddie Fatlagret Dill-Aquavit NOK 140
Certified organic. Concentrated flavours of dill, herbs and citrus, with hints of spices and pink pepper. Finishes with angelica, liquorice root and warm spice.

Feddie Oyster Shell Vodka NOK 137
Balanced, lightly maritime and mineral, with delicate citrus notes and pleasant fullness. Aroma of light citrus and mineral notes.

*Limited availability. Please ask your server about current stock or suitable alternatives.

AQUAVIT
NORWEGIAN PRIDE

AQUAVIT

Aquavit is Scandinavia's signature spirit, typically around 40% alcohol. It may be clear or golden, depending on maturation, and gains its distinctive character from spices distilled together with spirit and water – most notably caraway.

Aquavit Day is celebrated in Norway on 13 April. The first written reference dates to 1531, when the Danish official Eske Bille sent a parcel to the last Archbishop of Norway, Olav Engelbrektsson, describing "Aqua Vite" as a remedy for ailments both inside and out.

Early aquavit was rustic and grain-based. Over time, potato became the preferred base spirit, and improved distillation techniques refined its quality and clarity.

Christopher Blix Hammer (1720–1804), botanist, writer and civil servant, is often called "The Father of Aquavit". His work on agriculture, quality and national production helped shape the spirit into a source of Norwegian pride.

Lysholm Linie Norway's oldest and most famous aquavit. First produced in 1807, each barrel crosses the equator twice before bottling.	NOK	140
Inderøy Brenneri Aquavit Complex notes of caraway and liquorice, with tones of sherry and oak from carefully selected port casks.	NOK	140
Lysholm No. 52 Botanisk Aquavit A lighter, clear aquavit based on the Linie recipe, crafted for cocktails or enjoyed neat as a fresher alternative.	NOK	140
Gammel Opland Aged for more than two years in sherry casks. Smooth and balanced, ideal with food or on its own – especially at Christmas.	NOK	140

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*Limited availability. Please ask your server about current stock or suitable alternatives.

AQUAVIT

Løiten Linie Equator-crossed and aged over a year in oak. Spicier and more pronounced in caraway than Lysholm Linie.	NOK	140
Gilde Non Plus Ultra “Non Plus Ultra” means “nothing beyond”. Aged for over 12 years, this is an exceptionally refined aquavit for special occasions.	NOK	155
Bergens Aquavit Dating back to 1818, Norway’s second oldest aquavit. A local pride of Bergen, suited to both food and sipping.	NOK	140
Simers Taffel Aquavit A clear “taffel” aquavit from Oslo’s oldest distillery, established in 1851. Particularly suited to herring and rich dishes, cleansing the palate with its bold character.	NOK	140
Maquavit Northern Norway’s own aquavit, distinctive and expressive, with subtle hints of coffee and dark chocolate in the finish.	NOK	140
Gilde Aquavit Fjølmat Crafted to complement Norway’s traditional cured, smoked and salted meats.	NOK	140

*Limited availability. Please ask your server about current stock or suitable alternatives.



Juniper, wild herbs, foraged berries, apple, oak and birch: the flavours of Norway are plucked from its landscapes, distilled into its spirits and poured into your glass.

TASTING
PACKAGES

Four Large Norwegians

Inspired by some of the aquavits that Norwegians drink the most.

1 cl Simers Taffel
1 cl Lysholm Linie
1 cl Løiten Linie
1 cl Gammel Opland

NOK 165

Hurtigruten's Selection

We think that these four aquavits give a good impression of the different characters and diversity of Norwegian aquavit.

1 cl Simers Taffel
1 cl Lysholm Linie Double Cask Port
1 cl Maquavit
1 cl Gilde Non Plus Ultra

NOK 175

Let's Go Local

Served on a wooden plank from barrels used to mature the aquavit.

1 cl Hurtigruten Premium Arctic Aquavit
1 cl Bivrost Cask Aquavit
1 cl Feddie Fatlagret Aquavit
1 cl Inderøy Aquavit nr 1

NOK 175

*Limited availability. Please ask your server about current stock or suitable alternatives.

HOMEMADE
COCKTAILS

MS NORDLYS
LYSHOM LINIE, PLANTATION PINEAPPLE,
APPLE JUICE, LEMON, SUGAR

MS POLARLYS
DE LUZE VSOP, BRAASTAD PINEAU,
LEMON, SUGAR, GINGER ALE

MS NORDKAPP
GAMMEL OPLAND, VIANVANG DRAM,
SUGAR, PEYCHAUD'S BITTERS

MS NORDNORGE
GAMMEL OPLAND, JIM BEAM, CHAMBORD,
CHERRY SYRUP, LEMON JUICE
ALLERGENS: EGG

MS KONG HARALD
SKAGERRAK GIN,
REAL PASSION, LEMON

MS RICHARD WITH
KIMERUD PINK GIN, REAL RASPBERRY,
LEMON, SUGAR
ALLERGENS: EGG

MS VESTERÅLEN
VIKINGFJORD, BRAASTAD PINEAU, LEMON,
PEYCHAUDS BITTER, GRAPEFRUIT SODA

HIMKOK OSLO MULE
VODKA, SODA WATER, BREWED GINGER,
SUGAR, LIME, SAGE

ALL COCKTAILS	NOK 175
ALL MOCKTAILS	NOK 115

We have a selection of non-alcoholic mocktails.
Ask your bartender for a recommendation

CLASSIC
DRINKS & COCKTAILS

OLD FASHIONED
BOURBON, ANGOSTURA BITTERS,
SUGAR, ORANGE ZEST

WHISKEY SOUR
BOURBON, LEMON JUICE, SUGAR

BRAMBLE
HURTIGRUTEN SEAWEED GIN, LEMON JUICE, SUGAR,
CRÈME DE MÛRE, NORWEGIAN BERRIES

DRY MARTINI
BIVROST GIN,
MARTINI EXTRA DRY, OLIVES

APPLE MARTINI
BIVROST VODKA, APPLE JUICE,
LIME JUICE

COSMOPOLITAN
FEDDIE OYSTER VODKA, TRIPLE SEC,
LIME JUICE, CRANBERRY JUICE

ESPRESSO MARTINI
VIKINGFJORD VODKA, TIA MARIA,
SUGAR, ESPRESSO

BELLINI
PROSECCO, PEACH, SUGAR

MIMOSA
PROSECCO, ORANGE JUICE

ALL COCKTAILS	NOK 175
ALL MOCKTAILS	NOK 115

We have a selection of non-alcoholic mocktails.
Ask your bartender for a recommendation

WHISKY

NORWAY

Heimdallr*	NOK	175
Gran Rugwhiskey*	NOK	175
Maltwhiskey Hurtigruten Edition*	NOK	175
Yggdrasil*	NOK	175
Feddie Single Malt*	NOK	175
Ocean Heart*	NOK	195
Sea Mist*	NOK	195
Eiktyrnet trippel French Oak*	NOK	195
Bivrost Single Malt Whisky*	NOK	175
Autumn Gale*	NOK	205

IRELAND

Jameson Blended	NOK	145

*Limited availability. Please ask your server about current stock or suitable alternatives.

COGNAC

De Luze VS	NOK	145
De Luze VSOP	NOK	150

CALVADOS

Hardanger Apple Spirit APAL*	NOK	145

VODKA

Vikingfjord	NOK	135
Bivrost Vodka	NOK	137
Feddie Oyster Shell Vodka	NOK	137

*Limited availability. Please ask your server about current stock or suitable alternatives.

GIN

Hurtigruten Seaweed Arctic Gin	NOK	137
Bivrost Gin	NOK	137
Bivrost Pink Gin	NOK	137
Myken Gin of the Sea	NOK	145
Myken Arctic Cask Aged	NOK	137
Feddie London Dry Gin	NOK	137
Feddie Grapefruit Gin	NOK	137
Elsker Dry Pink	NOK	145
Harahorn	NOK	145
Bareksten Botanical	NOK	145
Kimerud Collectors Pink	NOK	145
Skagerrak	NOK	145

Ask our bartender to guide you through our Gin & Tonic combinations.

*Limited availability. Please ask your server about current stock or suitable alternatives.

RUM

Captain Morgan White Rum (Jamaica)	NOK	137
Captain Morgan Dark Rum (Jamaica)	NOK	137
Grenseløs Adopted	NOK	175

BITTERS

Jägermeister	NOK	135
Aperol	NOK	130
Vermut di Norvegia	NOK	140

LIQUEURS

Løiten Aquavit Liqueur	NOK	135
Bolt Herbal Liqueur	NOK	135
Espresso Liqueur	NOK	135
Hardanger Apple Liqueur	NOK	135
Gran Ruglikør med plomme	NOK	135
Gran Plommeporten	NOK	135
Gran Kirsebærlikør	NOK	135

*Limited availability. Please ask your server about current stock or suitable alternatives.

HOT
DRINKS

NORTHERN COFFEE

LØITEN LINIE AQUAVIT, LØITEN AQUAVIT LIKØR,
COFFEE, NORWEGIAN HONEY, CREAM, KVIKK LUNSJ

ALLERGENS: MILK, GLUTEN (WHEAT), SOY

NOK 165

IRISH COFFEE

JAMESON WHISKEY, COFFEE,
BROWN SUGAR, CREAM

ALLERGENS: MILK

NOK 165

BAILEYS COFFEE

BAILEYS, COFFEE, CREAM

ALLERGENS: MILK

NOK 155

FRENCH COFFEE

DE LUZE COGNAC, COFFEE,
BROWN SUGAR, CREAM

ALLERGENS: MILK

NOK 165

HOT CAPTAIN

CAPTAIN MORGAN SPICED RUM,
COCOA, CINNAMON, CREAM

ALLERGENS: MILK

NOK 160

WINE BY THE GLASS

Red Wine

Hurtigruten Red	NOK	158
Cecchi Chianti	NOK	175
Barbera D`Alba Giacosa Fratelli	NOK	185
Villa Wolf Pinot Noir	NOK	185

White Wine

Hurtigruten White	NOK	158
Les Grès Chardonnay Viognier	NOK	175
Valpantena Torre del Falasco Pinot Grigio	NOK	175

Rosé Wine

Puy Chérie Rosé	NOK	175

Sparkling

Havets Bobler*	NOK	199
Ayala Majeur Brut	NOK	230
Mionetto Prosecco Organic Extra Dry	NOK	175

*Limited availability. Please ask your server about current stock or suitable alternatives.

HAVETS BOBLER
– THE BUBBLES OF THE SEA

Havets Bobler is our own sparkling wine,
aged on the seabed while our ships sail above.

We make it in partnership with Rathfinny, a family-run wine estate in Sussex, England. They produce a classic traditional-method cuvée from Pinot Noir, Pinot Meunier and Chardonnay. We then seal a batch of bottles with wax and submerge them for months at a time in the Arctic waters of Northern Norway. The exact location – usually somewhere between 66° and 77°N – is a closely guarded secret.

On the Arctic seabed, conditions are naturally steady, with cold temperatures, darkness and constant gentle movement. It's a calm, cool ageing environment and the result is a sparkling wine with energy, fine bubbles and a fresh coastal edge.

This is a limited edition, made to be opened at sea. Order a bottle – it arrives with traces of the sea still clinging to it – pour a glass, and taste a wine shaped by the waters you're travelling through. Skål.

A NEW WAVE OF NORWEGIAN SPIRITS

Aquavit is our national spirit. Its notes of caraway, dill and seasoned oak bring depth and warmth to every Norwegian celebration. But today, it's only part of the story of spirits in Norway.

In recent years, Norwegian distilling has seen a real renaissance. When the state monopoly on alcohol production ended in 2005, it opened the door to a new generation of craft distillery innovators: precise, expressive and shaped by an uncompromising dedication to purity.

Alongside the aquavit we're famed for – so special it's protected by geographical indication – you'll now find whiskies, gins and vodkas that stand confidently on the global stage. These new Norwegian spirits are more than the sum of their ingredients; they are expressions of place.

On board, each pour reflects the landscapes we sail past: icy mountains, berry-rich hillsides, wind-brushed islands and deep, cold fjords. Arctic gins bring juniper and wild botanicals, sometimes with a lift of birch. Silky vodkas sing with glacial clarity. Norwegian whisky, shaped by long winters, luminous summers and barley grown in harsh Arctic conditions, often has a unique, grassy flavour. Even our handcrafted cocktails carry a northern signature, built around local berries, herbs and coastal influences.

Norwegian distilleries anchor our selection. At 69° north, Aurora Spirit Distillery (home of Bivrost) is the northernmost distillery in the world and uses meltwater from the Lyngen Alps. Myken Distillery, on a tiny island in the Norwegian Sea, is the world's most remote distillery, the world's first Arctic whisky distillery and Norway's only dedicated whisky distillery. Further south and backed solely by female investors, Feddie Ocean Distillery focuses on sustainability as well as great-tasting whisky, gin and aquavit.

This is Norway in a new light – poured into your glass as the coastline it came from spools by outside your window.

NORWAY'S

Coastal Kitchen

FRESH AND LOCAL
FOOD & BEVERAGES



SEE, TASTE & DRINK NORWAY

65% of the drink products on all
our menus are Norwegian

95% of local products are family-owned