

BEVERAGE

EXCLUSIVE BRANDS OF HURTIGRUTEN

We've sailed the Norwegian coast since 1893, showing the world the wonders of our home. To celebrate our milestone 130th anniversary in 2023, we have partnered with a Norwegian distiller and an English vineyard to craft our own products for you to enjoy as you sail Norway's stunning coast on board MS Trollfjord.

Together with Aurora Spirit, the world's northernmost distillery, we offer you authentic, locally sourced aquavit and gin, handcrafted from glacial meltwater from the Lyngen Alps.

Our unique sparkling wine has spent several months being chilled on the seabed outside Sandnessjøen on the Norwegian coast. These exclusive 'bubbles from the sea' have been in collaboration with prestigious Rathfinny Wine Estate, a sustainable vineyard on the Sussex coast in southeast England.



Hurtigruten Seaweed Arctic Gin*

Handcrafted with Norwegian seaweed from the 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, citrus, and a refined oak character, balanced by a subtle maritime touch from the seaweed.

NOK 95

Hurtigruten Premium Arctic Aquavit

Perfectly distilled from Norwegian ingredients, this aquavit is infused with herbs and spices such as caraway and dill. It is further blended with glacial meltwater from the Lyngen Alps before being matured in sherry casks, adding notes of dried fruits and citrus together with a distinct spicy finish.

Trollfjord Extra Premium Arctic Aquavit*

A savoury, exceptional aquavit that brings out fennel, coriander, citrus, and anise on the palate, alongside signature caraway and some dill. A maturation period of at least 12 months in sherry casks gives this aquavit further depth, just as the glacial meltwater sourced from the Lyngen Alps grants an unmistakable freshness.

NOK 135

Havets Bobler**

Light golden in colour. Hint of red apple and toasted bread. Creamy feeling in the mouth with a slight aftertaste of bitter almonds and honeydew melon. Traditional vinification and with at least 30 months of storage on the lees. Stored under the sea, 34 m below sea level, 6 months of maturation at the edge of Arctic Circle on the coast of Helgeland. Exclusively made for Hurtigruten.

NOK 1 250

* Not included in full board and beverages packages.

** Not included. Limited number of bottles, ask the bartender for availability or alternatives

BIVROST

‘THE NORTHERN LIGHTS BRIDGE’

Bivrost is based in Lyngen, Arctic Norway, at a latitude of 69° North, a region where majestic mountains plunge into the sea. The short Arctic summers here give special characteristics to the raw materials Bivrost uses to make their unique spirits.

The water source is filtered glacial water from the Lyngen Alps; water that was frozen more than 5,000 years ago. Added to this purest of the pure water are local plants, herbs, and berries, which contain high levels of omega-3 and are rich in antioxidants.

The award-winning distillery – one of the most modern in Europe – is a well-orchestrated operation that combines iPad-based controls with the skills and knowledge of Bivrost's passionate distillers.

Midgard**

Midgard Single Malt Whisky is handcrafted in the ice-cold Arctic Norway, at the foot of the majestic Lyngen Alps, at 69 °N. A complex, classic single malt made from Nordic barley, fermented with glacial meltwater, and distilled in our hi-tech still. Matured in sherry casks made from European oak, American oak, and Spanish oak.

NOK 135

Alfheim**

Alfheim Single Malt Whisky is handcrafted in the 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 our hi-tech still. Matured in casks made from European oak, American oak, Hungarian oak, chinquapin oak, and Colombian oak, this is a bold, interesting whisky.

NOK 135

Vanaheim**

Vanaheim Single Malt Whisky is handcrafted in the 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 our hi-tech still. Sweet and pleasant, it's matured in bourbon, sherry, and teak casks.

NOK 135

Bivrost Arctic Gin*

Fresh and clean with notes of pine, fruit, and spices.

NOK 95

Bivrost Pink Gin*

A silky gin with flavours of Arctic berries, citrus, spices, and juniper. Clean with a fresh medium length and a slightly spicy finish.

NOK 95

Bivrost Vodka*

Round and fresh, with a soft, drawn-out aftertaste.

NOK 95

Bivrost Cask Aquavit*

Round and ample with well-integrated spices.

NOK 95

Nord-Norge Akevitten*

Flavoured with ingredients from northern Norway: red herring, cloudberry, finnmarkspors, and classic caraway. Aged for a minimum of six months in sherry casks in NATO bunkers.

NOK 95

**Bivrost Blòt
Artic Herbal Liqueur**

BLOT by Bivrost is the worlds first Arctic herbal Liqueur. Contains "Finnmarskpors", Arctic Meadowsweet, Arctic Birch leaves, Arctic Yarrow and other Arctic ingredients.

Bivrost Coffee Liqueur

Bivrost Espresso Liqueur is a delicate, clear Coffee – liqueur, made with roasted coffee beans from Senja Roasters The liqueur boasts a rich, silky texture with clear and vibrant coffee notes on both the nose and palate.

Yggdrasil**

Bivrost Yggdrasil is made with Nordic malted barley, glacial meltwater, and a complex fermentation process. This whisky has been aged in Oloroso-seasoned and in-house charred casks within our wooden Viking longhouse at Arctic temperatures.

NOK 135

* Not included in full board and beverages packages.

** Not included. Limited number of bottles, ask the bartender for availability or alternatives.

FEDDIE OCEAN DISTILLERY

NORWAY'S FIRST CERTIFIED ORGANIC DISTILLERY!

Anne Koppang founded Feddie Ocean Distillery in 2019 on Fedje, a beautiful island northwest of Bergen. Sustainability has been a part of Feddie's DNA from the outset, and as a proof of this commitment, Feddie became Norway's first certified organic distillery. Feddie produces several gins and aquavits, and their whisky, Feddie Single Malt Whisky is launching autumn 2024.

All products are certified organic. In addition to certified organic production and sustainability, Feddie's main purpose is to champion female ownership. Only women are allowed to invest in the company. This has grown to an impressive movement of empowering women and female investment, and by spring 2024, more than 900 women have invested in Feddie Ocean Distillery.

Feddie's products represent pure and distinct flavours in their handmade and organic products!



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

Feddie Single Malt**



The first-class handcrafted, organic whisky. Produced from organic malt, matured in oak barrels.

NOK 135

Nine Sisters Ocean Gin*



Organic product. Delicate and aromatic with juniper, citrus and flower. Nicely rounded with some sweetness from licorice root. A soft and modern gin with a long aftertaste.

NOK 95

Nine Sisters Grapefruit Gin*



Organic product. Aromas of juniper, citrus, berries and flowers. A fruity rich mouth feel. Finishes with clear juniper notes.

Feddie Blank Aquavit



Organic product. Soft and rich mouthfeel with clear caraway and citrus. Finishes with licorice root, water and warm spices. Nuanced and complex, with a long aftertaste.

Feddie Fatlagret Aquavit



"Barrel-Aged" Akevitt. Organic product will find rich spice notes and citrus. Under the spice note, the cask adds aromas of cocoa, oxidized fruit, walnut and tropical fruit.

Feddie Fatlagret Dill-Aquavit*



Organic product with hints of spices and rosé pepper. Soft and concentrated taste of dill, herbs and citrus. Finishes with angelica, licorice root and spices.

NOK 95

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MYKEN

HANDCRAFTED NORTH OF THE ARCTIC CIRCLE

Myken Distillery was established in 2013, and started production in the tiny archipelago of Myken, 20 miles (32 km) from the mainland. It is Norway's only dedicated whisky distillery, and the world's first whisky distillery in the Arctic.

The nearby ocean provides plenty of desalinated cooling water for the distillation process, and is considered some of the purest water in Norway.

With their focus on quality craftsmanship and precision, Myken are faithful to old and revered traditions in the whisky and gin worlds, while putting their own unique mark on this multi-faceted, golden beverage.

LEVKE GÅRD

APPLES FROM HARDANGER

Apples have been cultivated in Hardanger, Norway since at least 1200 AD, thanks to the region's favourable climate and soil.

Lying on a steep, sun-drenched slope facing the southwest, Levke Farm has a long, proud tradition in farming and is entirely planted with fruit. Many of the farm's fields are spread out on surrounding hillsides, which are just as steep.

It's beautiful, yet challenging when seen from a production perspective. But as the saying goes: the sweeter the fruit, the more one must reach for it...

Myken Arktisk Single Malt**

The world's first Arctic single-malt whisky, non-chill filtered. Different varieties according to availability.

NOK 135

Myken Arktisk Sommergin*

A unique gin made only with botanical ingredients found in Myken – specifically on the island Sjurøya – such as juniper, cloudberry, currants, blueberry, and crowberry.

NOK 95

Myken Gin of the Sea*

A fresh and pleasant gin flavoured with natural aromas from the Norwegian coast and sea. Rhubarb, gooseberries, fir shoots, juniper, and kelp create a taste with fresh acidity and gentle juniper notes.

NOK 95

Hardanger Apple Liqueur

Apple liqueur tasting of ripe Scandinavian apples, balancing sweetness and freshness.

Hardanger Apple Spirit APAL*

Apple brandy with flavours blending apples and oak, with a modest sweetness.

NOK 95

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AQUAVIT

NORWAY'S NATIONAL SPIRIT

Female-led, sustainable, and serious about spirits: there are a lot of good things to say about Feddie Ocean Distillery.

It's based on Fedje, a beautiful island to the northwest of Bergen that was known as Feddie in the 16th century. For Feddie's founder Anne Kopang and her team, environmental and social values are as much of a priority as creating spirits that taste great. With the entirety of its 900 investors being female, this is a distillery that stands out in the traditionally male-dominated world of whisky.

Feddie's is also Norway's first certified organic distillery, with 100% of its products ecologically certified. Its gin and aquavit taste great, and we're sure its first batch of whisky will too when it launches towards the end of 2024.

Lysholm Linie

Norway's most famous and oldest aquavit. Its history dates to 1807 and each drop crosses the Equator twice in a barrel.

Lysholm No. 52 Botanisk Aquavit*

A light and clear aquavit based on the original Linie recipe, but altered slightly to be mixed in drinks, or as a lighter alternative when drinking neat.

NOK 95

Gammel Opland

Norway's favourite! Aged more than two years in sherry casks, and enjoyable both with food or on its own. Especially popular with classic Norwegian Christmas foods.

Gilde Non Plus Ultra*

Roughly translated, Non Plus Ultra means 'best possible' – and with more than 12 years in a barrel, this aquavit has long delighted Norwegians who want that little something extra.

NOK 125

Maquavit*

Known as northern Norway's own aquavit, Maquavit stands out in taste and style – much like the people from that area. With hints of coffee and dark chocolate in the aftertaste.

NOK 95

Nord-Norge Akevitten*

Another aquavit from northern Norway. Flavoured with ingredients from northern Norway: red herring, cloudberry, finmark-spors, and classic caraway. Aged for a minimum of six months in sherry casks in NATO bunkers.

NOK 95

Arvesølvet*

Multiple award-winning aquavit. The taste is complex, with caraway, anise, orange marmalade, and liquorice root. Long aftertaste, with spicy notes right to the end.

NOK 95

Hellstrøm Aquavit*

Medium bodied, round in taste. Caraway flavoured with hints of citrus, anise, fennel, a little vanilla, and oak.

NOK 95

* Not included in full board and beverages packages.

AQUAVIT

NORWAY'S NATIONAL SPIRIT

Vollen Akevitt Maud*

Mild and gentle in taste with a hint of caraway. Medium bodied with soft notes of spices and barrel.

NOK 95

Kjellermesterens Premium Reserve*

Elegant taste with notes of caraway, cask, dried fruit, some citrus, apricot, and liquorice. Medium-deep yellow-brown aquavit matured for 24 months in sherry, Madeira, sauternes, and port casks.

NOK 135

Bivrost Cask Aquavit*

From the world's northernmost distillery. Round and ample with well-integrated spices.

NOK 95

Bivrost 2YO Limited Edition Aquavit*

Aged for two years in sherry casks. Flavoured with berries and botanicals from the Lyngen area. Fruity aroma, with hints of caraway, spices, citrus, vanilla, and oak. Gently spiced, full-bodied aquavit with well-integrated barrel notes.

NOK 95

Hurtigruten Premium Arctic Aquavit

Perfectly distilled from Norwegian ingredients, this aquavit is infused with herbs and spices such as caraway and dill. It is further blended with glacial meltwater from the Lyngen Alps before being matured in sherry casks, adding notes of dried fruits and citrus together with a distinct spicy finish.

Trollfjord Extra Premium Arctic Aquavit*

A savoury, exceptional aquavit that brings out fennel, coriander, citrus, and anise on the palate, alongside signature caraway and some dill. A maturation period of at least 12 months in sherry casks gives this aquavit further depth, just as the glacial meltwater sourced from the Lyngen Alps grants an unmistakable freshness.

NOK 135

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AQUAVIT

NORWAY'S NATIONAL SPIRIT

Feddie Blank Aquavit

Organic product. Soft and rich mouthfeel with clear caraway and citrus. Finishes with licorice root, water and warm spices. Nuanced and complex, with a long aftertaste.

Feddie Fatlagret Aquavit

"Barrel-Aged" Akevitt. Organic product will find rich spice notes and citrus. Under the spice note, the cask adds aromas of cocoa, oxidized fruit, walnut and tropical fruit and citrus. Finishes with licorice root, water and warm spices. Nuanced and complex, with a long aftertaste.

Feddie Fatlagret Dill-Aquavit*

Organic product with hints of spices and rosé pepper. Soft and concentrated taste of dill, herbs and citrus. Finishes with angelica, licorice root and spices.

NOK 95

WHISKY

NORWAY

Myken Arctic Single Malt**	135
Eiktyrne Fransk Eik Single Malt**	135
Midgard**	135
Alfheim**	135
Vanaheim**	135
Feddie Singel Malt** 🍷	135
Yggdrasil**	135

SCOTLAND

Lagavulin 16YO Single Malt*	135
Macallan Rare Cask**	195
Buichladdich The Organic** 🍷	95

IRELAND

Jameson Blended

USA

Jack Daniel's Tennessee Whiskey

BRANDY

COGNAC & ARMAGNAC

De Luze VSOP	
<i>Petite Champagne, France</i>	
Remy Martin XO*	195
<i>Cognac, France</i>	
Tesseron Lot N° 76 XO**	195
<i>Châteauneuf-sur-Charente, France</i>	

CALVADOS & APPLE BRANDY

Kjernekar Villeple Norsk Eplebrandy*	95
<i>Agder, Norway</i>	
Hardanger Apple Liqueur APAL*	95
<i>Vestland, Norway</i>	
Calvados 1973**	195
<i>Normandy, France</i>	

BITTERS

Jägermeister	
<i>Wolfenbüttel, Germany</i>	
Fernet-Branca*	95
<i>Italy</i>	
Marka Bitter *	95
<i>Oslo, Norway</i>	

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GIN

Hurtigruten Seaweed Arctic Gin*	95
<i>The Lyng Alps, Norway</i>	
Bivrost Arctic Gin*	95
<i>The Lyng Alps, Norway</i>	
Skagerrak*	95
<i>Viken, Norway</i>	
Harahorn*	95
<i>Agder, Norway</i>	
Bareksten Botanical*	95
<i>Vestland, Norway</i>	
Myken Arctic Summergin*	95
<i>Nordland, Norway</i>	
Myken Gin of the Sea*	95
<i>Nordland, Norway</i>	
Lyng Norwegian Botanical*	95
<i>Agder, Norway</i>	
Resept XVII London Dry Gin*	95
<i>Agder, Norway</i>	
Oslo Gin*	95
<i>Oslo, Norway</i>	
Vidda Dry Gin*	95
<i>Oslo, Norway</i>	
Kimerud Collectors Pink*	95
<i>Viken, Norway</i>	
Bivrost Pink Gin*	95
<i>The Lyng Alps, Norway</i>	
Nine sisters Ocean Gin* 🍷	95
<i>Fedje, Norway</i>	
Grapefruit Gin* 🍷	95
<i>Fedje, Norway</i>	

ASK YOUR BARTENDER FOR RECOMMENDATIONS
GIN AND TONIC COMBINATIONS.

VODKA

Vikingfjord	
<i>Viken, Norway</i>	
Bivrost Arctic Vodka	
<i>The Lyng Alps, Norway</i>	
Mood Birch Vodka*	95
<i>Oslo, Norway</i>	

* Not included in full board and beverages packages.

RUM & CACHAÇA

Captein Morgan White Rum

Jamaica

Captein Morgan Dark Rum

Jamaica

Grenseløs Adopted Rum* 135

Agder, Norway

Guatemala

Diplomático Ambassador** 195

Venezuela

TEQUILA & MEZCAL

Olmeca Tequila Silver

Jalisco, Mexico

Olmeca Tequila Reposado

Jalisco, Mexico

Tears Of Llorona Extra Añejo** 195

Jalisco, Mexico

LIQUEUR

Coffee Liqueur

The Lyng Alps, Norway

Blot Herbal Liqueur

The Lyng Alps, Norway

Løiten Aquavit Likør

Viken, Norway

Hardanger Apple Liqueur

Vestland, Norway

Baileys

Dublin, Ireland

Drambuie* 95

Edinburgh, Scotland

Heering* 95

Copenhagen, Denmark

St. Hallvard* 95

Viken, Norway

Pernod* 95

France

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WINE

WHITE

Hurtigruten Hvitvin [SU]

Mud House Sauvignon Blanc [SU]
Marlborough, New Zealand

By Hausmann Chardonnay [SU]
Bordeaux France

Red Slate Riesling Weingut
Dr. Loosen [SU]
Moselle, Germany

Torre del Falasco Pinot Grigio
Valpantena [SU]
Veneto, Italy

Franck Millet Sancerre* [SU] 895
Loire, France

RED

Hurtigruten Rødvín [SU]

Briccotondo Barbera Fontanafredda [SU]
Piedmont, Italy

La Tannerie Foncalieu [SU] 🍷
Languedoc-Roussillon, France

By Hausmann Pinot Noir [SU]
Bordeaux France

Old Vine Zinfandel Gnarly Head [SU]
California, USA

Rivetto Langhe* 895
Nebbiolo Organic [SU] 🍷
Piedmont, Italy

MUSSERENDE VIN

Mionetto Prosecco Org Ex Dry [SU] 🍷
Veneto, Italy

Havets Bobler** [SU] 1 250
Sandnessjøen, Norway

Bollinger Spécial Cuvée* [SU] 1 550
Champagne, France

ROSÉ

Rabl Zweigelt Rosé [SU]
Kamptal, Austria

Anikonic Rabarbra & Jordbær [SU, E, M]
Viken, Norway

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JUICE & SOFT DRINKS

SAFTERIET







PURE FLAVOUR - PURE NATURE

Safteriet is a local craft producer of tasty fruit and berry juice located in Stavanger. Each drink is filled with pure ingredients from dedicated farmers, with a focus on organic ingredients and as short-travelled as possible. Our story began in 1997 at Ullandhaug Organic Farm in Stavanger.

Safteriet Plum Drink	
Safteriet Elderflower Drink	
Safteriet Rhubarb Drink	
Safteriet Blueberry Drink	
Safteriet Cherry Drink	
Safteriet Red Currant Drink	
Safteriet Black Currant Drink	

KOMBUCHA

FERMENTED TEA

Black Tea	
Green Tea	
Blackcurrant	
Elderberry	
Ginger	
Elderflower	

SOFT DRINKS

All types of soft drinks included.

COFFEE

All types of coffees included.

* Not included in full board and beverages packages.

CIDER & NON-ALCOHOLIC OPTIONS

CIDER

Apal Sølvsider [SU]	
Apal Kompan [SU]	
Harding [SU]	95
Hardanger LeikvinRose Sider [SU]	95

NON-ALCOHOLIC

ALT. Blanc de Blancs	
ALT. Sparkling Rosè	
Ambijus Real Fantasy	
Ambijus Act Naturally	
Ambijus Spruce Needle	
Sval Apple	
Sval Apple - Rhubarb	

