

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 off the coast of Finnmark in northern Norway. 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 115

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 155

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 Arctic coast of Finnmark. Exclusively made for Hurtigruten.

NOK 1 300

* 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.

Heimdallr**

Heimdallr 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 155

Yggdrasil**

Yggdrasil 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 155

Bivrost Single Malt**

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 155

Bivrost Arctic Gin*

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

NOK 115

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 115

Bivrost Vodka*

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

NOK 115

Bivrost Cask Aquavit*

Round and ample with well-integrated spices.

NOK 115

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 115

**Bivrost Blòt
Arctic Herbal Liqueur**

BLOT by Bivrost is the world's first Arctic herbal liqueur. Contains "Finnmarkspors", 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.

* 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 1200 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 155

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 115

Nine Sisters Grapefruit Gin*



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

NOK 115

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" Aquavit. 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 115

Feddie Oyster Shell Vodka



Inspired by oyster shells often discarded, we distill this oceanic botanical vodka with oyster shells and lemon peel, giving maritime character while celebrating oysters' role cleaning oceans.

* Not included in full board and beverages packages.

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

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.

GRAN

FROM FARM TO GLASS

Gran Spiritus is a family-owned craft distillery established in 2020, creating liquid joy and pleasure from barley and rye grown at Lerberg farm. We are among the first in modern Norway to produce quality spirits from our own grain. Grain and herbs from the Ringerike terroir give a unique character and flavor to our spirits. We craft truly distinctive products

Myken Sea Mist Island Arctic Whisky**

Sea Mist: gently peated whisky, ex-bourbon matured, Pineau touch, maritime smoke balanced with vanilla, citrus, caramel.

NOK 155

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 155

* Not included in full board and beverages packages.

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

Myken Arctic Island Cask Aged Gin*

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 115

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 115

Grand Malt Whiskey**

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 155

Grant Rugwhiskey**

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 155

Gran Sommerakevitt

Long, vibrant and slightly peppery, with clear notes of caraway, citrus and dill, plus hints of coriander and fennel.

Gran Ruglikør med Plomme

Full-bodied and fruity, balanced with rye, sweet plums, citrus and cinnamon, with a long finish.

Gran Plommeporten

Balanced and mature, with notes of dried fruit and oak, followed by a long fruity finish.

Gran Kirsebærlikør*

Balanced and mature fortified plum wine with notes of dried fruit and oak, followed by a long, elegant and fruity finish expressing depth and character.

NOK 115

AQUAVIT

NORWAY'S NATIONAL SPIRIT

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 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 115

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 145

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 115

Nord-Norge Akevitten*

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

NOK 115

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 115

Hellstrøm Aquavit*

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

NOK 115

* 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 115

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 145

Bivrost Cask Aquavit*

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

NOK 115

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 115

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

* Not included in full board and beverages packages.

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" Aquavit. 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 115

WHISKY

NORWAY

Sea Mist**	155
Eiktyrne Fransk Eik Single Malt**	155
Heimdallr**	155
Ocean Heart**	155
Rugwhiskey**	155
Feddie Single Malt** 🍷	155
Yggdrasil**	155
Hurtigruten Edition**	155

Jameson Blended

IRELAND

BRANDY

COGNAC & ARMAGNAC

De Luze VSOP <i>Petite Champagne, France</i>	
Remy Martin XO* <i>Cognac, France</i>	195

CALVADOS & APPLE BRANDY

Kjernekar Villeple Norsk Eplebrandy* <i>Agder, Norway</i>	115
Hardanger Apple Liqueur APAL* <i>Vestland, Norway</i>	115

BITTERS

Vermut di Norvegia <i>Oslo, Norway</i>	
Jägermeister <i>Wolfenbüttel, Germany</i>	
Fernet-Branca* <i>Italy</i>	115
Marka Bitter* <i>Oslo, Norway</i>	115

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GIN

Hurtigruten Seaweed Arctic Gin*	115
<i>The Lyng Alps, Norway</i>	
Bivrost Arctic Gin*	115
<i>The Lyng Alps, Norway</i>	
Skagerrak*	115
<i>Viken, Norway</i>	
Harahorn*	115
<i>Agder, Norway</i>	
Bareksten Botanical*	115
<i>Vestland, Norway</i>	
Myken Arctic Cask Aged*	115
<i>Nordland, Norway</i>	
Myken Gin of the Sea*	115
<i>Nordland, Norway</i>	
Lyng Norwegian Botanical*	115
<i>Agder, Norway</i>	
Resept XVII London Dry Gin*	115
<i>Agder, Norway</i>	
Oslo Gin*	115
<i>Oslo, Norway</i>	
Vidda Dry Gin*	115
<i>Oslo, Norway</i>	
Kimerud Collectors Pink*	115
<i>Viken, Norway</i>	
Bivrost Pink Gin*	115
<i>The Lyng Alps, Norway</i>	
Nine Sisters Ocean Gin* 🍷	115
<i>Fedje, Norway</i>	
Nine Sisters Grapefruit Gin* 🍷	115
<i>Fedje, Norway</i>	

ASK YOUR BARTENDER FOR RECOMMENDATIONS
GIN AND TONIC COMBINATIONS.

VODKA

Feddie Oysters Shell Vodka 🍷	
<i>Oslo, Norway</i>	
Vikingfjord	
<i>Viken, Norway</i>	
Bivrost Arctic Vodka	
<i>The Lyng Alps, Norway</i>	
Mood Birch Vodka*	115
<i>Oslo, Norway</i>	

* Not included in full board and beverages packages.

RUM & CACHAÇA

Captain Morgan White Rum

Jamaica

Captain Morgan Dark Rum

Jamaica

Grenseløs Adopted Rum*

155

Agder, Norway

TEQUILA & MEZCAL

Olmecca Tequila Silver

Jalisco, Mexico

Olmecca Tequila Reposado

Jalisco, Mexico

LIQUEUR

Gran Ruglikør med plomme

Hønefoss, Norway

Gran Plommeport

Hønefoss, Norway

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

St. Hallvard*

115

Viken, Norway

Gran Kirsebærlikør*

115

Hønefoss, Norway

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WINE

WHITE

Hurtigruten Hvitvin [SU]

Mud House Sauvignon Blanc [SU]

Marlborough, New Zealand

By Hausmann Chardonnay [SU]

Bordeaux France

Ørjan Rheingau Riesling Feinherb [SU]

Rheingau, Germany

Torre del Falasco Pinot Grigio

Valpantena [SU]

Veneto, Italy

Franck Millet Sancerre* [SU]

895

Loire, France

RED

Hurtigruten Rødvindin [SU]

Barbera D'Alba Giacosa Fratelli [SU]

Piedmont, Italy

La Tannerie Foncalieu [SU] 🍷

Languedoc-Roussillon, France

By Hausmann Pinot Noir [SU]

Bordeaux France

Cecchi Chianti [SU]

Tuscany, Italy

Rivetto Langhe*

895

Nebbiolo Organic [SU] 🍷

Piedmont, Italy

MUSSERENDE VIN

Mionetto Prosecco Org Ex Dry [SU] 🍷

Veneto, Italy

Havets Bobler** [SU]

1 300

Sandnessjøen, Norway

Bollinger Spécial Cuvée* [SU]

1 550

Champagne, France

ROSÉ

Puy Cherie [SU]

Languedoc-Roussillon, France

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]

Hardanger LeikvinRose Sider* [SU] 115

NON-ALCOHOLIC

ALT. Blanc de Blancs 

ALT. Sparkling Rosé 

Ambijus Real Fantasy

Ambijus Act Naturally

Ambijus Spruce Needle

Sval Apple

Sval Apple & Rhubarb

