

WINE

NORWAY'S
Coastal
Kitchen

FRESH AND LOCAL
FOOD & BEVERAGES

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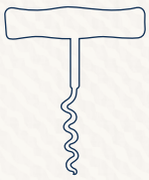
WINE MENU

Choose from red, white, rosé or sparkling wines, from the Old World, the New World and emerging regions, including Norway.



THE JOURNEY IN YOUR GLASS

Let the textures and flavours in your glass complement the scenery and stories unfurling outside your window. Our curated wine selection includes distinctive Norwegian wines, each one chosen for its character, balance and sense of place. You'll also find renowned classics and thoughtful discoveries from across the world.

CONSCIOUSLY CRAFTED

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.



BY THE GLASS

Champagne & Sparkling

Ayala Brut Majeur (SU)	NOK	230
Mionetto Prosecco Organic Extra Dry (SU)	NOK	175
Bringebærlandet (SU)	NOK	185
Poppy (SU)	NOK	185
Havets Bobler* (SU)	NOK	199

White

Hurtigruten White (SU)	NOK	158
Torre del Falasco, Pinot Grigio, Valpantena (SU)	NOK	175
OMA Alvarinho (SU)	NOK	185
Les Grès Chardonnay & Viognier (SU)	NOK	175
Charm Riesling Georg Breuer (SU)	NOK	185
Rabl Grüner Veltliner Löss (SU)	NOK	175

Rosé

Puy Chéri (SU)	NOK	175
Anikonic Rhubarb & Strawberry (SU, E, M)	NOK	175

Cider

Apal Sølvsider (SU)	NOK	150
Apal Kompani (SU)	NOK	150
Hardanger Leikvin Rosésider (SU)	NOK	150

(SU) Sulphur dioxide/sulphites. (M) Milk. (E) Egg.

*Limited availability. Please ask your server about current stock or suitable alternatives.
We also offer a wide selection of non-alcoholic options – your server will be happy to recommend one.

Red

Hurtigruten Red (SU)	NOK	158
Periquita Reserva	NOK	175
Barbera d'Alba Giacosa Fratelli (SU)	NOK	185
Cecchi Chianti (SU)	NOK	175
La Tannerie, Foncalieu (SU)	NOK	175
Villa Wolf Pinot Noir (SU)	NOK	185

Sweet Wines & Fruit Wines

Bringebær Dessertvin (SU)	NOK	175
Royal Tokaji Late Harvest (SU)	NOK	175
Kopke LBV (SU)	NOK	195
Isplomme (SU)	NOK	175
Bråna Issider (SU)	NOK	175

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CHAMPAGNE & SPARKLING WINE

Champagne, France

		GLASS / BOTTLE
Ayala Brut Majeur (SU) CHAMPAGNE, FRANCE	NOK	230 / 1400
Bollinger Spécial Cuvée Brut (SU) CHAMPAGNE, FRANCE	NOK	1550
Ayala Rosé Majeur Brut (SU) CHAMPAGNE, FRANCE	NOK	1450

Sparkling Wine

Havets Bobler* (SU) SUSSEX, ENGLAND Fresh, with aromas of red apples. Fruity and creamy, with notes of honey, melon and caramelised nut brittle.	NOK	199 / 1350
Mionetto Prosecco Organic Extra Dry (SU) VENETO, ITALY Pale yellow colour. Aromatic touch of elderflower and green apples. Fruity taste of green apples and freshness from the bubbles.	NOK	175 / 795
Bringebærlandets Sparkling Fruit Wine (SU) DRØBAK, NORWAY Clear and focused aroma with hints of fresh raspberries, green herbs, flowers and spices. Lively and fresh.	NOK	185 / 915
Poppy (SU) SANDØY, NORWAY Floral notes, yellow fruit, white nectarine and rhubarb. Well-integrated acidity, creamy mouthfeel, with a fresh finish.	NOK	185 / 885

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WHITE WINE

White

		GLASS / BOTTLE
Hurtigruten White (SU) Pale yellow with aromas of lychee and lime. Full fruity flavour with well-balanced acidity.	NOK	158 / 670
Torre del Falasco, Pinot Grigio, Valpantena (SU) VENETO, ITALY Dry, balanced and fruity flavour with a pleasant finish of apple and banana.	NOK	175 / 775
Chardonnay Carlines Côtes du Jura (SU) JURA, FRANCE Juicy and finely composed, characterised by ripe fruit, apple, citrus, nut and a hint of butter with good length.	NOK	1325
Les Grès, Chardonnay & Viognier (SU) FONCALIEU LANGUEDOC-ROUSSILLON, FRANCE Medium deep straw-yellow colour. Pure, fruity and immediate, hints of apple, citrus and herbs.	NOK	175 / 755
Sancerre, Domaine Franck Millet (SU) LOIRE, FRANCE Fresh aromas of citrus, lime and gooseberries.	NOK	935
Chablis, Jean-Marc Brocard (SU) BURGUNDY, FRANCE Fresh aromas of green apples, minerals and citrus.	NOK	875
Sauvage, Riesling, Georg Breuer (SU) RHEINGAU, GERMANY Medium deep straw yellow. Aroma characterised by apple and citrus, hints of herbs.	NOK	845
Charm Riesling, Georg Breuer (SU) RHEINGAU, GERMANY Clear light yellow. Full-bodied and fresh, high acidity, pure, mineral, citrus and yellow plum.	NOK	185 / 845
Signé Bourgogne Montagny 1er Cru (SU) BURGUNDY, FRANCE Juicy and creamy on palate, touch of ripe citrus, apple, some spices, butter and nut.	NOK	1265

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WHITE WINE / ROSÉ WINE

White

		GLASS / BOTTLE
Torre del Falasco Gargabega (SU) VENETO, ITALY Medium-bodied and fresh, with notes of yellow fruit and flowers, followed by a mineral finish.	NOK	170 / 745
Dr. Loosen Blue Slate Riesling (SU) MOSEL, GERMANY Fruity taste balanced by fresh acidity, characterised by peach and melon. Mineral finish.	NOK	825
OMA Alvarinho (SU) MONÇÃO E MELGAÇO, PORTUGAL Light greenish/yellow colour. Aromatic white flowers and white peach with lime and stony mineral touch. Dry, fresh and concentrated with flowers, citrus and white fruits, long mineral finish.	NOK	185 / 825
Rabl Grüner Veltliner Löss (SU) KAMPTAL, AUSTRIA Fresh and fruity with a mineral character and elements of yellow apples and spices.	NOK	175 / 745
Reyneke Organic Chenin Blanc (SU) STELLENBOSCH, SOUTH AFRICA Complex and fresh. Oak tones, hints of apricot, almonds, citrus and minerals.	NOK	925
Mud House Sauvignon Blanc (SU) MARLBOROUGH, NEW ZEALAND Delicious bouquet with elements of blackcurrant, gooseberry and acidulous apples.	NOK	785

Rosé

Puy Chéri Rosé (SU) LANGUEDOC-ROUSSILLON, FRANCE Fresh and fruity with aromas of strawberries and cherries.	NOK	175 / 735
Anikonic Rhubarb & Strawberry (SU, E, M) DRØBAK, NORWAY Fresh and sour with a good balance between sweetness, acidity and fruit. Long aftertaste.	NOK	175 / 785

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RED WINE

Red

		GLASS / BOTTLE
Hurtigruten Red (SU) Dark ruby red. Aroma of wild berries, herbs and red fruits. Fresh and fruity taste.	NOK	158 / 670
Valpolicella Ripasso Antiche Terre Venete (SU) VENETO, ITALY Medium deep red. Dark berries, dried fruit, liquorice and wood spice aroma. Slightly sweet, characterised by dark berries, raisins, liquorice, tobacco and vanilla flavour.	NOK	815
Barbera d'Alba Giacosa Fratelli (SU) PIEMONTE, ITALY Distinct bouquet of blackberries, plums and spices.	NOK	185 / 795
Cecchi Chianti (SU) TOSCANA, ITALY Clear ruby red colour. Powerful bouquet of raspberries, violets and spices.	NOK	175 / 775
Château du Cray André Goichot (SU) BURGUNDY, FRANCE Ruby red colour. Aroma of ripe red fruit such as cherries, raspberries and currants.	NOK	955
La Tannerie, Foncalieu (SU) LANGUEDOC-ROUSSILLON, FRANCE Deep red colour. Complex and rich taste. Balanced with good length and structure.	NOK	175 / 815

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RED WINE *continued*

Red

		BOTTLE
Silver Barbaresco, Fontanafredda (SU) PIEMONTE, ITALY Deep ruby red colour with aromas of violets and red berries.	NOK	1320
Fontanafredda Silver Barolo (SU) PIEMONTE, ITALY Delightful aroma with elements of flowers, wood and spices. A classic, typical Barolo with good length.	NOK	1450
Le Volte dell'Ornellaia, Ornellaia (SU) TOSCANA, ITALY Elegant aroma characterised by ripe berries, spices and leather. Balanced and fresh wine with a long aftertaste.	NOK	1255
Col di Sasso Banfi (SU) TOSCANA, ITALY An elegant bouquet marked by ripe berries, spice notes, and subtle leather nuances. A well-balanced, fresh wine with a lingering finish.	NOK	815
Bourgogne Rouge (SU, E, M) BURGUNDY, FRANCE Fruity aroma of red berries, flowers and hints of minerality and barrel spices. Juicy and fruity taste, clear berry character, medium body, long.	NOK	1285
Domaine Lafage Cayrol (SU) ROUSSILLON, CÔTES CATALANES, FRANCE Focused notes of juicy dark berries, with hints of spice and licorice. A firm, structured finish with good length.	NOK	1255

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Red

		BOTTLE
Noble Vines 667 Pinot Noir (SU) CALIFORNIA, USA Slightly developed, soft and full-bodied with a sweet touch of fully ripe berries, hints of spices and herbs.	NOK	815
Periquita Reserva (SU) TERRAS DO SADO, J. M. DA FONSECA, PORTUGAL Aromas of sweet fruit, blueberry and blackcurrant with hints of vanilla and violets.	NOK	175 / 775
Reyneke Organic Syrah (SU) STELLENBOSCH, SOUTH AFRICA Subdued cherry character with hints of dry wood, a little anise and herbs.	NOK	1275
Amalaya Malbec (SU) SALTA, ARGENTINA Deep red colour. The aroma is characterised by roses and violets followed by cherries, strawberries and white pepper.	NOK	815
Villa Wolf Pinot Noir (SU, E, M) PFALZ, GERMANY Fruity and soft, with a juicy touch of strawberries and raspberries, some spices, minerals and herbs.	NOK	185 / 775
Arctic Barolo – Aged Beneath the Arctic Sea PIEDMONT, ITALY An exclusive Barolo from Enrico Rivetto, specially created for Hurtigruten. The world's first Barolo matured underwater in the Arctic Sea for over a year, where naturally cold temperatures, complete darkness and gentle ocean currents create unique ageing conditions. Rich and elegant, with notes of dark berries, spice and licorice, followed by a long, refined finish with smooth, rounded tannins.	NOK	1450

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SWEET WINES & FRUIT WINES

Dessert Wine

		GLASS / BOTTLE
Bringebær Dessertvin (SU) DRØBAK, NORWAY Good sweetness balanced with fresh acidity. Long aftertaste.	NOK	175 / 795
Isplomme (SU) SKOTT GÅRD, VIKEN, NORWAY Clear plum taste. Balance between acidity and sweetness makes it a tasty and unique product.	NOK	175 / 795
Bråna Issider (SU) TINGVOLL, NORWAY The last apples are pressed and frozen through the winter. The most concentrated drops are fermented in oak barrels, resulting in a fresh and full-bodied ice cider – perfect for dessert.	NOK	175 / 895
Royal Tokaji Late Harvest (SU) TOKAJ, HUNGARY Pure scent of honey, tropical fruits and spices. Young, rich and complex. High acidity, balanced, sweet aftertaste.	NOK	175 / 795

Port Wine

Kopke LBV (SU) DOURO, PORTUGAL Spicy aroma characterised by ripe dark berries, some herbs, chocolate and barrel. Fruity, hints of ripe dark berries, pepper, herbs and chocolate, firm and long aftertaste.	NOK	195 / 955

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CIDER

Cider

		GLASS / BOTTLE
Apal Sølvsider (SU) ROGALAND, NORWAY Aromatic cider, with good ripe apple fruit and soft delicious tropical fruit. Rich and concentrated with a pleasing and dry output. Great and refreshing acidity.	NOK	150 / 515
Apal Kompani (SU) ROGALAND, NORWAY Dry, with good fruit concentration and a touch of residual sweetness balanced by a refreshing acidity. Light floral, with a touch of roses and rhubarb.	NOK	150 / 515
Hardanger Leikvin Rosésider (SU) HARDANGER, NORWAY Aroma of ripe apple and raspberry. With the taste of apple, raspberry and red fruit.	NOK	150 / 515
Hardanger Dronningsider (SU) HARDANGER, NORWAY Semi-dry. Taste of apples, fresh and sour finish. Light golden with aroma of ripe apples.	NOK	525
Hardanger Humlesider (SU) HARDANGER, NORWAY Light golden. Ripe apple with a scent of hops. Apple flavour and a great balance.	NOK	525

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LOCAL WINES

From Norwegian Vineyards

		GLASS / BOTTLE
Sprudle* (SU)	NOK	185 / 850
SLINDE VINGÅRD, SOGNEFJORD, NORWAY		
A finely crafted sparkling wine with delicate bubbles and lifted aromas of citrus zest and orchard fruit. Clean, crisp and beautifully poised - a bright taste of fjord-side vineyards.		
Reppa* (SU)	NOK	185 / 850
HUSABØ VINGÅRD, SOGNEFJORD, NORWAY		
Fresh and energetic, with lively mousse and notes of apple skin and lemon peel. Coastal acidity and subtle minerality give this sparkling wine clarity and finesse.		
Baldervoll* (SU)	NOK	185 / 850
BALDERVOLL VINGÅRD, SOGNEFJORD, NORWAY		
Elegant and expressive, showing fine bubbles, hints of white blossom and ripe green fruit. A refined sparkling wine shaped by Norway's cool growing season.		
Lydia* (SU)	NOK	185 / 850
SLINDE VINGÅRD, SOGNEFJORD, NORWAY		
A vibrant white wine with fresh orchard fruit, citrus brightness and a whisper of florals. Crisp acidity and a mineral edge create a pure, northern profile.		
Rusken* (SU)	NOK	185 / 850
SLINDE VINGÅRD, SOGNEFJORD, NORWAY		
Light-bodied and aromatic, with redcurrant, wild berries and subtle herbal notes. Juicy and refreshing, with a lively structure that reflects its cool-climate origin.		
Ursus* (SU)	NOK	185 / 850
SLINDE VINGÅRD, SOGNEFJORD, NORWAY		
A fuller expression of Norwegian red wine, offering darker berries, gentle spice and supple tannins. Structured yet balanced, with depth and quiet northern character.		

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NORWEGIAN WINE: A FRESH NEW PATCH ON THE GLOBAL WINE MAP

You might think that growing vines this far north is the stuff of dreams – but with vision, grit and more than a dash of stubbornness, Norwegian winemakers have made it a reality.

Sail into Sognefjord and you see the proof: rows of vines on sun-warmed slopes growing beside the fruit orchards that have thrived here since Viking times. Those same conditions that ripen the fruit are also ideal for grapes. Cool nights keep the fruit fresh. Mild and long summer days make it ripe and juicy. It's why this fjord is now home to the world's northernmost commercial vineyards.

But establishing vines at 61.1°N is far from easy. Up here, spring can arrive late, autumn early. Pruning happens in the snow. Some vineyard slopes are so steep you'd be better off sliding down them than stepping.

Bjørn and Halldis, the founders of Slinde Vineyard, are two of the winegrowers who had the determination needed to succeed at this latitude. When these "two old hippies," as they call themselves, planted their first vines in 2014, they spent months living in a ramshackle hut close to the vines so they could work every hour the weather gave them. Today, they tend 2,700 vines by hand – and still have to deal with the doubts of southern winemakers. At least Slinde now has the gold medals to prove it's possible to make serious wine in these northern climes!

Norwegian wine is still a rarity, and that's part of the fun. Over the next decade, we expect Sognefjord to become a globally recognised wine-growing region. For now, order a glass or a bottle and taste a new corner of the wine map. We're sure you'll agree the hard work put in by Norway's determined winemakers is worth it.

NORWAY'S

Coastal Kitchen

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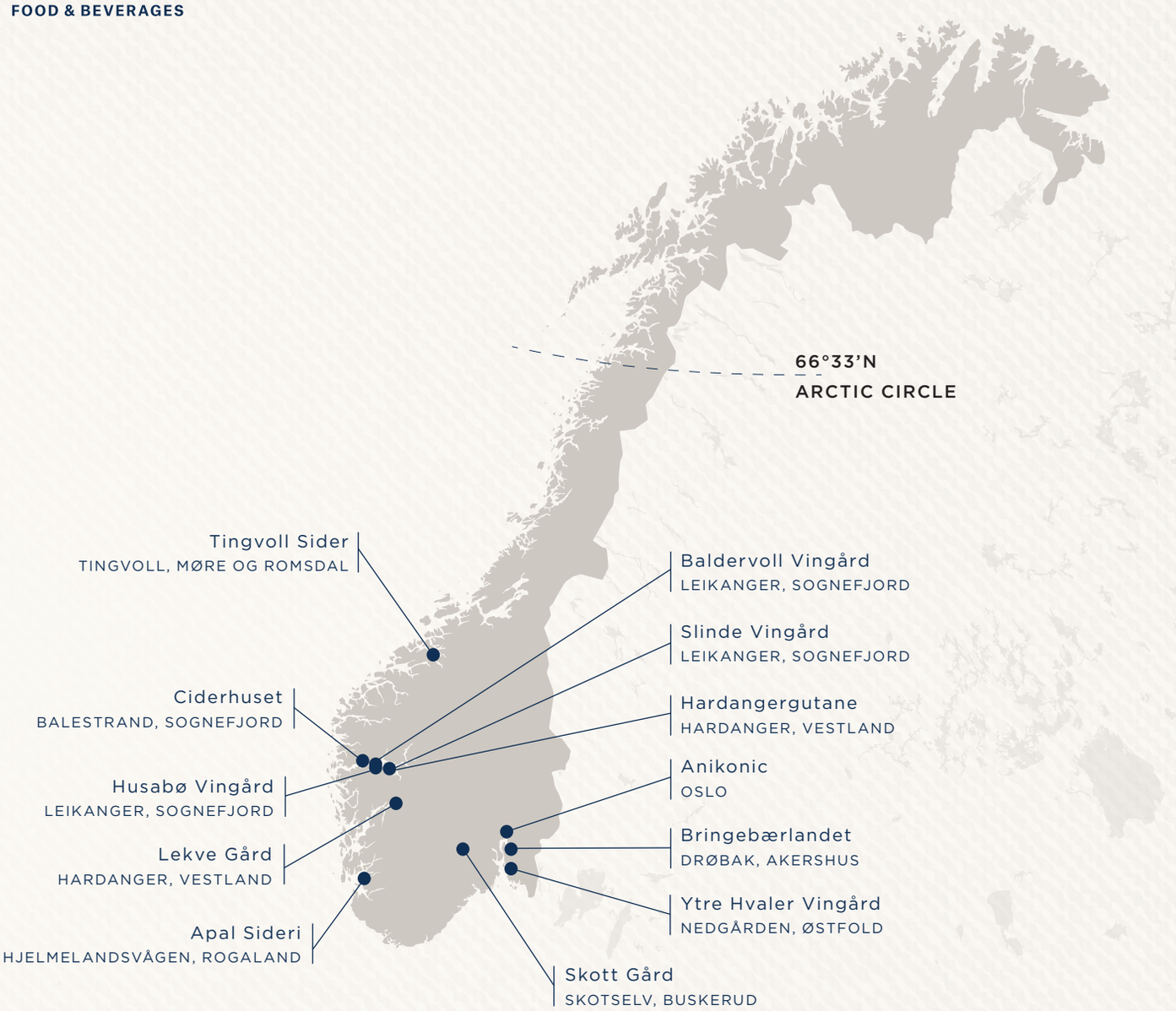

SEE, TASTE & DRINK NORWAY

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

95% of local products are family-owned