

WINE

NORWAY'S
**Coastal
Kitchen**

FRESH AND LOCAL
FOOD & BEVERAGES



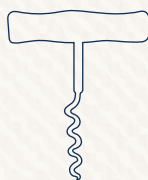
NORWAY'S

Coastal Kitchen

FRESH AND LOCAL
FOOD & BEVERAGES

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	NOK	175
Extra Dry (SU) 		
Bringebærlandet (SU)	NOK	185
Poppy (SU)	NOK	185
Havets Bobler* (SU)	NOK	199

White

Hurtigruten White (SU)	NOK	155
Torre del Falasco, Pinot Grigio,	NOK	175
Valpantena (SU)		
OMA Alvarinho (SU)	NOK	175
Les Grès Chardonnay & Viognier (SU)	NOK	170
Charm Riesling Georg Breuer (SU)	NOK	185
Rabl Grüner Veltliner Löss (SU)	NOK	170

Rosé

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

Cider

Apal Sølvsider (SU)	NOK	145
Apal Kompani (SU)	NOK	145
Hardanger Leikvin Rosésider (SU)	NOK	145

(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	155
Valpolicella Ripasso Antiche	NOK	185
Terre Venete (SU)		
Barbera d'Alba Giacosa Fratelli (SU)	NOK	175
Cecchi Chianti (SU)	NOK	170
La Tannerie, Foncalieu (SU) 	NOK	175
Villa Wolf Pinot Noir (SU)	NOK	175

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	155 / 665
Torre del Falasco, Pinot Grigio, Valpantena (su) VENETO, ITALY Dry, balanced and fruity flavour with a pleasant finish of apple and banana.	NOK	175 / 715
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	170 / 715
Sancerre, Domaine Franck Millet (su) LOIRE, FRANCE Fresh aromas of citrus, lime and gooseberries.	NOK	895
Chablis, Jean-Marc Brocard (su) BURGUNDY, FRANCE Fresh aromas of green apples, minerals and citrus.	NOK	855
Sauvage, Riesling, Georg Breuer (su) RHEINGAU, GERMANY Medium deep straw yellow. Aroma characterised by apple and citrus, hints of herbs.	NOK	825
Charm Riesling, Georg Breuer (su) RHEINGAU, GERMANY Clear light yellow. Full-bodied and fresh, high acidity, pure, mineral, citrus and yellow plum.	NOK	185 / 825
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

Lupi Reali Trebbiano d'Abruzzo (su)  NOK 170 / 715
ABRUZZO, ITALY

Young, fresh with touch of aromatic flowers, citrus, white fruits and minerals. Medium-bodied and long aftertaste.

Dr. Loosen Blue Slate Riesling (su) NOK 825
MOSEL, GERMANY

Fruity taste balanced by fresh acidity, characterised by peach and melon. Mineral finish.

OMA Alvarinho (su) NOK 175 / 825
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.

Rabl Grüner Veltliner Löss (su) NOK 170 / 715
KAMPTAL, AUSTRIA

Fresh and fruity with a mineral character and elements of yellow apples and spices.

Reyneke Organic Chenin Blanc (su)  NOK 925
STELLENBOSCH, SOUTH AFRICA

Complex and fresh. Oak tones, hints of apricot, almonds, citrus and minerals.

Mud House Sauvignon Blanc (su) NOK 765
MARLBOROUGH, NEW ZEALAND

Delicious bouquet with elements of blackcurrant, gooseberry and acidulous apples.

Rosé

Puy Chéri Rosé (su) NOK 175 / 715
LANGUEDOC-ROUSSILLON, FRANCE

Fresh and fruity with aromas of strawberries and cherries.

Anikonic Rhubarb & Strawberry (su, E, M) NOK 175 / 785
DRØBAK, NORWAY

Fresh and sour with a good balance between sweetness, acidity and fruit. Long aftertaste.

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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 155 / 665

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 185 / 815

Barbera d'Alba Giacosa Fratelli (su)

PIEMONTE, ITALY

Distinct bouquet of blackberries, plums and spices.

NOK 175 / 795

Cecchi Chianti (su)

TOSCANA, ITALY

Clear ruby red colour. Powerful bouquet of raspberries, violets and spices.

NOK 170 / 765

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	NOK	1320
Deep ruby red colour with aromas of violets and red berries.		
Fontanafredda Silver Barolo (su) PIEMONTE, ITALY	NOK	1450
Delightful aroma with elements of flowers, wood and spices. A classic, typical Barolo with good length.		
Le Volte dell'Ornellaia, Ornellaia (su) TOSCANA, ITALY	NOK	1255
Elegant aroma characterised by ripe berries, spices and leather. Balanced and fresh wine with a long aftertaste.		
Col di Sasso Banfi (su) TOSCANA, ITALY	NOK	815
An elegant bouquet marked by ripe berries, spice notes, and subtle leather nuances. A well-balanced, fresh wine with a lingering finish.		
Bourgogne Rouge (su, E, M)  BURGUNDY, FRANCE	NOK	1285
Fruity aroma of red berries, flowers and hints of minerality and barrel spices. Juicy and fruity taste, clear berry character, medium body, long.		
J. Denuziere Crozes-Hermitage (su) NORTH RHÔNE, FRANCE	NOK	1255
Northern Rhône Syrah with dark berries, spice and elegant peppery structure.		

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Red

BOTTLE

Noble Vines 667 Pinot Noir (SU)	NOK	815
CALIFORNIA, USA		
Slightly developed, soft and full-bodied with a sweet touch of fully ripe berries, hints of spices and herbs.		
Periquita Reserva (SU)	NOK	745
TERRAS DO SADO, J. M. DA FONSECA, PORTUGAL		
Aromas of sweet fruit, blueberry and blackcurrant with hints of vanilla and violets.		
Reyneke Organic Syrah (SU)	NOK	1275
STELLENBOSCH, SOUTH AFRICA		
Subdued cherry character with hints of dry wood, a little anise and herbs.		
Amalaya Malbec (SU)	NOK	815
SALTA, ARGENTINA		
Deep red colour. The aroma is characterised by roses and violets followed by cherries, strawberries and white pepper.		
Villa Wolf Pinot Noir (SU, E, M) 	NOK	175 / 765
PFALZ, GERMANY		
Fruity and soft, with a juicy touch of strawberries and raspberries, some spices, minerals and herbs.		

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SWEET WINES & FRUIT WINES

Dessert Wine

GLASS / BOTTLE

Bringebær Dessertvin (su)

NOK 175 / 795

DRØBAK, NORWAY

Good sweetness balanced with fresh acidity. Long aftertaste.

Isplomme (su)

NOK 175 / 795

SKOTT GÅRD, VIKEN, NORWAY

Clear plum taste. Balance between acidity and sweetness makes it a tasty and unique product.

Bråna Issider (su)

NOK 175 / 895

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.

Royal Tokaji Late Harvest (su)

NOK 175 / 795

TOKAJ, HUNGARY

Pure scent of honey, tropical fruits and spices. Young, rich and complex. High acidity, balanced, sweet aftertaste.

Port Wine

Kopke LBV (su)

NOK 195 / 955

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.

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CIDER

Cider

GLASS / BOTTLE

Apal Sølvsider (su)

NOK

145 / 515

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.

Apal Kompani (su)

NOK

145 / 515

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.

Hardanger Leikvin Rosésider (su)

NOK

145 / 515

HARDANGER, NORWAY

Aroma of ripe apple and raspberry.
With the taste of apple, raspberry and red fruit.

Hardanger Dronningsider (su)

NOK

525

HARDANGER, NORWAY

Semi-dry. Taste of apples, fresh and sour finish.
Light golden with aroma of ripe apples.

Hardanger Humlesider (su)

NOK

525

HARDANGER, NORWAY

Light golden. Ripe apple with a scent of hops.
Apple flavour and a great balance.

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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.

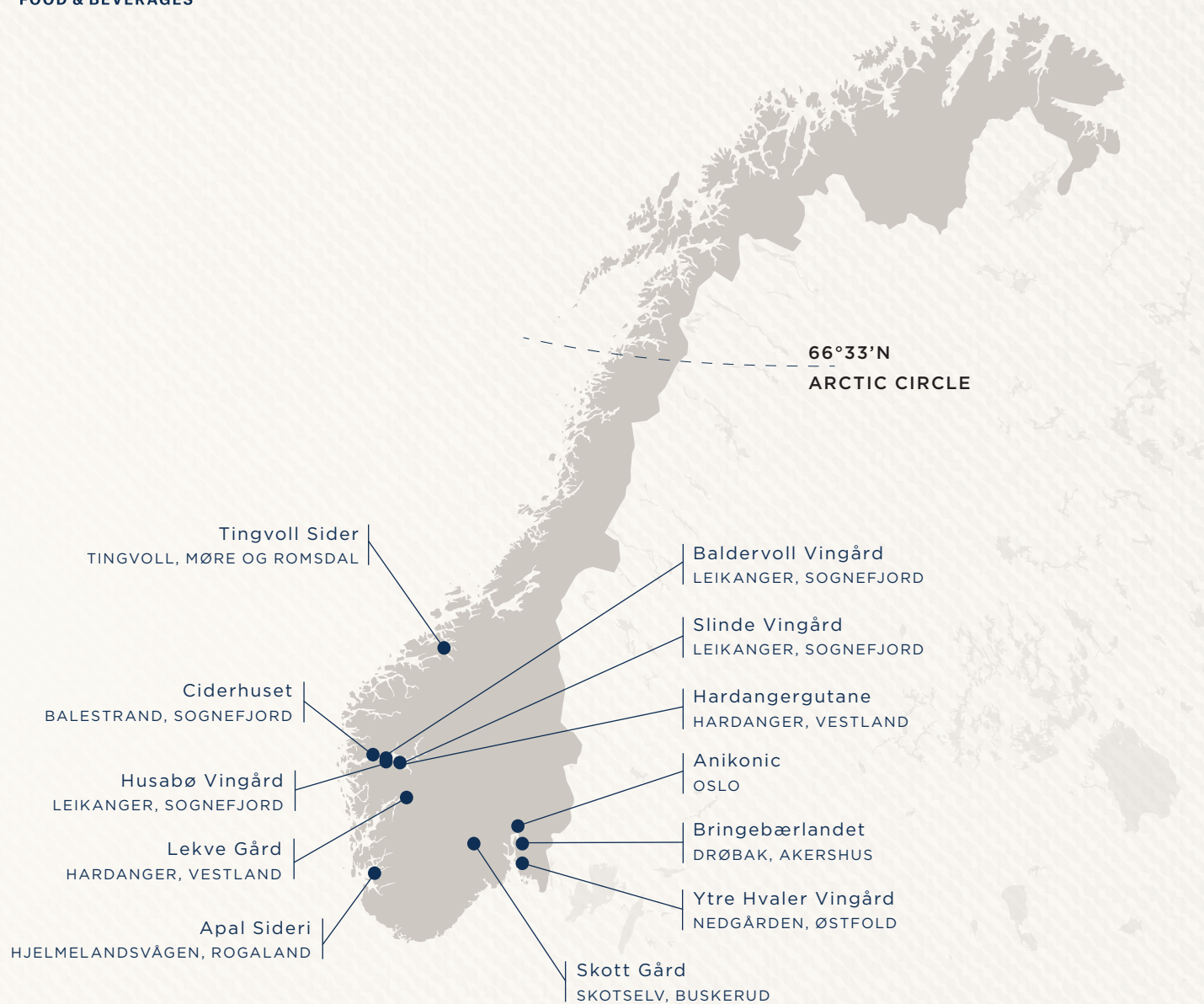
But establishing vines at 61.1°N is far from easy. Up here, spring can arrive late, autumn early. Pruning happens in the snow. Some vineyard slopes are so steep you'd be better off sliding down them than stepping.

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

FRESH AND LOCAL
FOOD & BEVERAGES



SEE, TASTE & DRINK NORWAY

64% of the drink products on all
our menus are Norwegian

95% of local products are family-owned