



COCKTAILS



1893 BAR

The bar on MS Trollfjord is named after the year 1893, the year Hurtigruten first began, founded by Captain Richard With all those years ago. The name embodies some 130 years of sailing Norway's beautiful coast and generations of chefs, bartenders, waiters, sailors, drink suppliers, brewers, and more.

The Norwegian coast is home to a long list of exciting ingredients. Spices and berries grown beneath the Midnight Sun. Apples and plums from the sheer-sided fjords of Hardanger. Herbs from Lofoten. We could go on.

All along the Norwegian coast, distilleries new and old use this homegrown produce to create world-class beverages, with more than a drop of innovation and pride in their locality. If you want to know more about what each Nordic-inspired drink offers, feel free to ask your bartender or waiter.



TIMELESS CLASSICS, OUR WAY

185 NOK / INCLUDED IN THE SUITE CONCEPT

A.O.F

Barrel-aged aquavit, bitter, smoke

Our version of the Old Fashioned, perhaps the most classic cocktail of them all. We swap whiskey for barrel-aged aquavit along with aromas of smoked apple tree.

SPIRIT FORWARD, SPICES, CITRUS

Aquavit Sour

Aquavit, strawberry, lemon

A classic Sour that we choose to make with Barrel-aged aquavit from the world's northernmost distillery and a Norwegian bitter with lovely notes of Norwegian forest and herbal character. [E]

FRESH, SOUR, SPICES

Norgeroni

Gin, bitter, red vermouth

With roots in the Italian classic Negroni, we compose this Norwegian version, with Norwegian gin flavored with sun-dried mandarin peels and an Oslo bitter with herbaceous notes inspired by Norwegian nature. [SU]

FULL-BODIED, BITTER, SPICES

Blueberry Collins

Gin, blueberry, lemon, mint leaves

Few things are as traditional and comforting for Norwegians as a walk in nature picking berries – what we call a "blueberry trip". We pay tribute to this with our variation of a Tom Collins, with blueberries, mint, and, of course, Norwegian gin.

SOUR, FRESH

TIMELESS CLASSICS, OUR WAY

185 NOK / INCLUDED IN THE SUITE CONCEPT

Arctic Martini

Arctic gin, dry vermouth, lemon

A Dry Martini made with Arctic gin from the Lyngen Alps, with a fresh lemon touch. Pure Norwegian flavours.

SPIRIT FORWARD, CITRUS

Lyngen 69

Pink gin, lemon, prosecco

The classic champagne cocktail French 75, with a Norwegian twist – Arctic pink gin from the Lyngen Alps, at 69° North.

FRUITY, FRESH

Rhubarb Spritz

Anikonic fruit wine, rhubarb, prosecco

Everyone knows Aperol Spritz is sunshine in a glass. Ours is infused with the Midnight Sun. Made with Norwegian fruit wine, and a spritz with Norwegian flavours of rhubarb and strawberry. [SU, M, E]

FRUITY, FRESH

SIGNATURE COCKTAILS

185 NOK / INCLUDED IN THE SUITE CONCEPT

Epleslang

Hardanger apple liqueur, Hardanger apple spirit, fresh apple, lime

Historical sources indicate that knowledge about apple cultivation came to Norway and its Hardanger region with English monks in the 1300s. Since then, the area's slopes have become known for their delicately scented, blossom-rich orchards. This is our tribute to western Norway and those incredible orchards. A tasty apple cocktail made from quality products from Hardanger.

FRUITY, FRESH

Árran

Barrel-aged aquavit, orange, rosemary

One of the things that us Norwegians are best known for is our love of taking a walk in our wonderful nature. One of the highlights of the trip is arriving at our destination and creating a small campsite. Here, we make fire and gather around. Fire also has a central role in Sámi culture. Árran, the Sámi name for 'bonfire in the tent', fulfills practical functions in everyday life. It is a source of heat, energy for cooking, and the smoke is used both to flavour meat and fish and as an insect repellent. Recreate the feeling of sitting by that fire with this slightly smoked and herbal cocktail.

SPIRIT FORWARD, HERBS, SMOKE

Multe Sour

Cloudberry, vodka, lemon, egg white

Cloudberry, known as 'the gold of the forest', are some of the healthiest berries you can eat. These Nordic golden berries grow in northern marshlands and contain huge amounts of vitamins and fibre. Did you know that cloudberry contains four times more vitamin C than orange? Here we partner this super berry with some cardamom to create a wonderful sour drink. [E]

FRUITY, FRESH

SIGNATURE COCKTAILS

185 NOK / INCLUDED IN THE SUITE CONCEPT

Valhall

Honey, whisky, beer

Traces from the Viking Age can be found almost all over Norway. In 1983, the largest building from this age ever discovered was uncovered in Borg, Lofoten. For the Vikings, belief in life after death was strong, but only the most powerful Viking warriors ended up in the paradise of Norse mythology: Valhalla. Here, the lucky ones could throw themselves into war every day, revel in meat, and quench their thirst with mead milked from a goat. Mead, which is a historic honey brew, is our inspiration for this tasty cocktail.

SWEET, SPICES

Gudbrandsdalen

Brown cheese, vodka, coffee liqueur, cream, vanilla

Brunost, brown cheese, has been made in Norway since time immemorial. The first written record of it dates from 1646, when it was a low-fat cottage cheese of varying quality. That all changed in 1863 when Anne Hov from the majestic Gudbrandsdalen valley added cream and, later, goat's milk. Today, brunost is an essential part of Norwegian life, always present on 17th May, birthdays, and visits to the grandparents. We've crafted this cocktail in honour of this pillar of Norwegian childhood memories, serving brunost with a tuile made from waffle batter. [SU, M, G (Wheat)]

FULL-BODIED, CREAMY

Peachy Plum

Islomme, whisky, peach, and vanilla

Plum cultivation came from Asia, through Greece and Italy, to the rest of Europe. In Norway, plums have been known since the 1000s, and have been cultivated since the mid-1500s. Today, plum cultivation is common throughout the southern half of Norway, and the number of local products on the market is increasing. One example is 'Islomme', a delightful plum wine from Skottgård, west of the Oslofjord. We pair it with baked peach to make this cocktail burst with fruity flavours.

FRUITY, SWEET

SIGNATURE COCKTAILS

185 NOK / INCLUDED IN THE SUITE CONCEPT

Friluftsliv

Lyng gin, juniper, raspberry, citric acid

Allemansretten, the right to roam in nature that's enshrined in Norwegian law, is something that we Norwegians are especially proud of. It goes hand-in-hand with friluftsliv, open-air living, a phrase that encapsulates our love of being in nature. Cooking outside, rock climbing, cross-country skiing: it's all friluftsliv. This cocktail feels like a relaxing forest walk in the forest. Enjoy the silence and breathe in the scent of the aromatic trees as you savour a freshly picked wild raspberry. [M]

SWEET, FRUITY, HERBS

Bonden

Arctic gin, lemon, Aniconic fruit wine

Bonden, the Norwegian word for 'the farmer', comes from bóndi, which evolved from the Norse word búandi meaning 'dweller', a person who owns land with a house. In the Nordic countries during the Middle Ages, 'farmer' was a term of honour for all free men; the farmer was both a warrior and a cultivator. Inspired by the farming life, this cocktail is crafted with a crystal-clear Arctic gin made from potatoes in the world's northernmost distillery, seasoned with berries, clarified with milk, and finished with a lid of fruit wine made from strawberries and rhubarb. It looks like a perfect, bright-red sunset. [SU, M, E]

FRUITY, FRESH

Langkaia Iced Tea

Lysholm no 52, Italicus, homemade ice tea, seaweed

Norway has long, cold winters but (once in a while) we have balmy summers as well. During these long, hazy summer days, the people of Oslo love to hang out on the waterfront around the city's opera house. As they sit there, dipping their toes in the water, breathing in the light fragrance of the sea, and feeling the sun warm their skin, they gaze across at Langkaia, the address of both Hurtigruten's headquarters and the docking pier for MS Trollfjord on The North Cape Line. This cocktail captures that summer feeling in one drink. Enjoy!

FRESH, LIGHT

SIGNATURE COCKTAILS

185 NOK / INCLUDED IN THE SUITE CONCEPT

Rissa

Infused aquavit, Sea buckthorn syrup, Thyme syrup

Rissa, a hidden gem in the Trondheimsfjord, is known for its history and dramatic coastal landscape. It was here, at Fosen Yard, that the MS Trollfjord was built in 2002 – a ship designed for Norway's beautiful coast. Nearby, sea buckthorn grows, a berry filled with tart freshness and nutrients. We've crafted a cocktail that combines sea buckthorn, Norwegian aquavit, and thyme – a tribute to the sea, the coast, and the MS Trollfjord. [M]

TART, SWEET, HERBACEOUS

ANNIVERSARY COCKTAIL

185 NOK / INCLUDED IN THE SUITE CONCEPT

Anniversary Cocktail

Pink gin, aquavit, black crowberry syrup, lemon, egg white

In 2023 Hurtigruten celebrates its 130th anniversary. To mark the occasion, our team of bartenders have put their mixology minds together and made a cocktail using only Norwegian ingredients. Deep flavours of red berries and fresh lemon combined with aquavit and gin from northern Norway. Skål! [E, M, N]

FRUITY, SWEET

COCKTAIL INCLUDED

Himkok Oslo Mule

Vodka, soda water, brewed ginger, sugar, lime, sage

Himkok Oslo Mule is a crisp cocktail with depth of spice, complemented by zesty ginger and a subtle herbal note of sage. The cocktail is developed by the critically acclaimed HIMKOK Oslo bar, which sustainably and empirically produces drinks made with purely Nordic products. We are proud to serve this on board MS Trollfjord.

GINGER, FRESH, HERBS

MOCKTAILS

85 NOK / INCLUDED IN THE SUITE CONCEPT

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



