

HURTIGRUTEN

BAR MENU



EN

NORWAY'S
**Coastal
Kitchen**

FRESH AND LOCAL
FOOD & BEVERAGES

EXPLORE

NORWEGIAN

LOCAL SPIRIT

BIVROST

THE NORTHERN LIGHT BRIDGE

Bivrost is produced in Lyngen, in Arctic Norway, at 69 ° north. An area where majestic mountains plunge into the sea. The short Arctic summer provides special characteristics to all raw materials used to make Bivrost. The water source is filtered, glacial water from the Lyngen Alps. This is water that was frozen more than 5,000 years ago in large glaciers. Over the last 100 years these glaciers have gradually begun to melt, providing the main ingredient in Bivrost.

The products are based on pure Arctic ingredients. The producer source local plants, herbs and berries, which contain high levels of omega-3 and are rich in antioxidants. Bivrost spirits are distilled in one of the most modern distilleries in Europe - iPad controlled and online. Still – that is no substitute for the skilled handcraft the producer rely on when making Bivrost products.

Midgard* 170,-

Midgard 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 Sherry casks made from european oak, american oak and spanish oak.

Alfheim* 170,-

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.

Vanaheim* 170,-

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. Matured in Bourbon, Sherry and Teak casks.

*Limited number of bottles,
ask the waiters for availability or alternatives.

EXPLORE

BLOT Herbal Liqueur* 125,-
BLOT by Bivrost is the worlds first Arctic herbal Liqueur.

Coffee Liqueur* 125,-
*Bivrost Espresso Liqueur is a delicate, clear
Coffee – liqueur, made with roasted coffee beans
from Senja Roasters.*

Bivrost Gin 137,-
Fresh and clean embossment of pine, fruit and spices.

Bivrost Vodka 130,-
Round and fresh taste, with a soft, drawn-out aftertaste.

Bivrost Cask Aquavit 137,-
Round and ample with well-integrated spices.

Bivrost Pink Gin 137,-
Round and fresh taste, with lite-integrated spices.

Hurtigruten Seaweed Arctic Gin 137,-
*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.*

Hurtigruten Premium Arctic Aquavit 137,-
*Handcrafted with Norwegian juniper berries, together with
herbs and glacial meltwater from the Lyngen Alps. Delicate
and sophisticated medium-to-full-body gin. Matured in
exclusive oak casks under the glow of the Northern Lights.
Smooth, luscious, with clear hints of juniper and citrus,
and an oak character.*

*Limited number of bottles,
ask the waiters for availability or alternatives.



MYKEN

HANDCRAFTED NORTH OF THE ARCTIC CIRCLE

Myken Distillery was established in 2013, and started production on the small island of Myken, 32 km from the mainland in 2014. It is Norway's only dedicated whisky distillery, and the world's first Arctic whisky distillery.

They produce and store the whisky under the Northern lights and the Midnight sun, with the waves of the ocean washing almost over the distillery and the warehouse.

The ocean itself provides plenty of cooling water used in the distillation process. And after desalination, since the water is considered to be among the nation's purest, it is also used as an ingredient.

With their focus on quality craftsmanship and precision, Myken will never be a huge industrial company. They are faithful to old and revered traditions in the whisky and gin worlds, while trying to put their own unique mark on this multi-faceted, golden beverage.



Gin of the Sea*	145,-
<i>Gin of the Sea has a fresh acidity and mild oak berry taste.</i>	

Myken Arctic Summergin*	145,-
<i>What makes this gin unique is that all the botanical ingredients are found in Myken - specifically at Sjuøya. Like Juniper, cloudberry, currants, blueberries, crowberry.</i>	

Myken Arctic Single Malt*	195,-
<i>The world's first Arctic single malt whisky non-chill filtered. Different varieties according to availability.</i>	

*Limited number of bottles,
ask the waiters for availability or alternatives.



NORWEGIAN LOCAL SPIRIT



LEKVE GÅRD

HARDANGER SAFT- OG SIDERFABRIK

There has been continuous cultivating of apples in Hardanger since at least 1200 AD. Both the climate and the soil in the region is in favour of fruit production.

Lekve Gård lies in this region and is located in a steep sun-drenched slope facing the southwest. The farm has a long proud tradition in farming and the whole farm is today planted with fruit. A great deal of the farm's fields are spread out on surrounding hillsides which are just as steep, which indeed is challenging seen from a production perspective. But as the legend says: The sweeter the fruit, the more one must reach for it...



Hardanger Apple Liqueur* 135,-
*Rare taste of ripe Scandinavian apples with harmony
between sweetness and freshness.*

Hardanger Apple Spirit APAL* 145,-
Fine blend of apples, oak and modest sweetness.





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!



Feddie Single Malt*  170,-

The first-class handcrafted, organic whisky.

Produced from organic malt, matured in oak barrels.

Nine Sisters Ocean Gin  137,-

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.

Nine Sisters Grapefruit Gin  137,-

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

Feddie Blank Aquavit  137,-

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  137,-

Fatlagret 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  137,-

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.

*Limited number of bottles,
ask the waiters for availability or alternatives.





*Eco symbol highlights drinks made with sustainable ingredients,
supporting a greener planet. Sip guilt-free knowing your choice
contributes to environmental conservation.*

EXPLORE

AQUAVIT

NORWEGIAN PRIDE



Aquavit is a Scandinavian spirit with around 40% alcohol, it can be clear or golden colored. It gets its characteristic taste from spices which are distilled together with spirit and water. Caraway is the most important spice.

13 April is the day of the Aquavit in Norway. One does not know exactly how long Aquavit has been produced in the country, but the first time it was mentioned in writing was in 1531. On April 13th this year, Eske Bille, a Danish official in Bergenhus sent a package to Olav Engelbrektson, the last arc bishop in Norway, containing “Some water called Aqua Vite which helps for all known illness that a human can have inside and outside”.

Initially, the spirit was a rather unrefined drink, often based on grain and rarely efficiently filtered. Later, the potato became the base for production, and improved distillation techniques were developed.

The famous Norwegian official, botanist and writer, Christopher Blix Hammer (1720-1804), is called “The Father of Aquavit”. He wrote several books themed on subsistence, national self- esteem and quality assessment and made great contributions to the successful development of the domestically produced Aquavit of Norway.



Lysholm Linie

135,-

Norways most famous and oldest aquavit.

The history dates to 1807 and each drop crosses the equator two times in barrels.

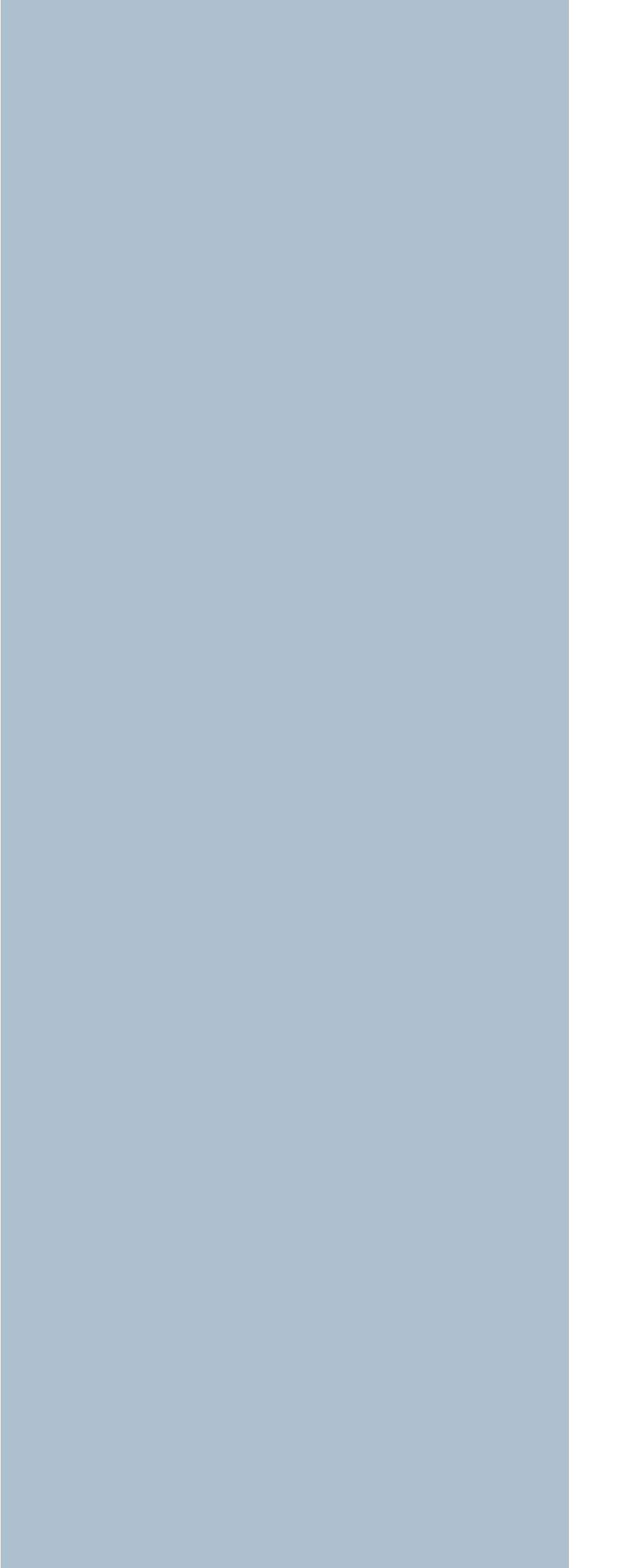
Inderøy Brenneri Aquavit

140,-

Complex taste of caraway, liquorice with tones of sherry and cask. Carefully selected Port casks.



Lysholm No. 52 Botanisk Aquavit	135,-
<i>A light and clear aquavit based on the original Linie recipe, but changed slightly to be used especially in drinks, or as a light alternative when drinking bare.</i>	
Gammel Opland	135,-
<i>Norways favourite! Aged more than two years on sherry casks, and goes well to both food or enjoyed on its own. Especially popular with classic Norwegian Christmas food.</i>	
Løiten Linie	135,-
<i>Løiten Linie has crossed the equator two times and has aged more than a year on barrels. More character of caraway and a spicier than Lysholm Linie.</i>	
Gilde Non Plus Ultra	155,-
<i>Non Plus Ultra roughly means “the best possible” and with more than 12 years on barrels, this aquavit have for decades been enjoyed when Norwegians wanted that little extra.</i>	
Bergens Aquavit	135,-
<i>Dating back to 1818, this local aquavit is Norways second oldest. Enjoyed both with food and on its own, and a pride to the local patriotic people of Bergen.</i>	
Simers Taffel Aquavit	135,-
<i>A clear “taffel” aquavit from Oslo’s oldest distillery and dates back to 1851. Goes particularly well to herring or food with a lot of fat, since its powerful taste and alcohol level helps to clean the palate.</i>	
Maquavit	135,-
<i>Northern Norways own aquavit. Much like the people from that area, this aquavit stands out in taste and style with hints of coffee and dark chocolate in the after taste.</i>	
Gilde Aquavit Fjølmat	135,-
<i>An aquavit made to fit the entire dried, smoked and salty meet you find in Norway.</i>	



EXPLORE

TASTING PACKAGES

THE FOUR LARGE NORWEGIANS

*Inspired from some the aquavits that
Norwegians drink the most.*

1 cl Simers Taffel
1 cl Lysholm Linie
1 cl Løiten Linie
1 cl Gammel Opland

145,-

HURTIGRUTEN'S SELECTION

*We think that these four aquavits give a good impression
of the different character and diversity of Norwegian
aquavit.*

1 cl Simers Taffel
1 cl Lysholm Linie Double Cask Port
1 cl Maquavit
1 cl Gilde Non Plus Ultra

155,-

LETS GO LOCAL!

*Served on wooden plank originating from barrels
used to maturing the aquavit.*

1 cl Hurtigruten Premium Artic Aquavit
1 cl Bivrost Cask Aquavit
1 cl Feddie Fatlagret Aquavit 🐦
1 cl Inderøy Aquavit nr 1

155,-

EXPLORE

HOMEMADE

COCKTAILS

MS NORDLYS

LYSHOM LINIE, PLANTATION PINEAPPLE,
APPLE JUICE, LEMON, SUGAR

MS POLARLYS

DE LUZE VSOP, BRAASTAD PINEAU,
LEMON, SUGAR, GINGER ALE

MS NORDKAPP

GAMMEL OPLAND, VIANVANG DRAM,
SUGAR, PEYCHAUDS BITTER

MS NORDNORGE

GAMMEL OPLAND, JIM BEAM, CHAMBORD,
CHERRY SYRUP, LEMON JUICE
ALLERGENS: EGG

MS KONG HARALD

SKAGERRAK GIN,
REAL PASSION, LEMON

MS MIDNATSOL

BRAASTAD CREME, AMARETTO,
TIA MARIA, WHIPPED CREAM
ALLERGENS: MILK

MS RICHARD WITH

KIMERUD PINK GIN, REAL RASPBERRY,
LEMON, SUGAR
ALLERGENS: EGG

MS VESTERÅLEN

VIKINGFJORD, BRAASTAD PINEAU, LEMON,
PEYCHAUDS BITTER, GRAPEFRUIT SODA

ALL COCKTAILS 165,-

WE HAVE A SELECTION OF NON-ALCOHOLIC MOCKTAILS.
ASK YOUR BARTENDER FOR A RECOMMENDATION.

ALL MOCKTAILS 95,-

EXPLORE

CLASSIC

DRINKS & COCKTAILS

OLD FASHIONED

JIM BEAM BOURBON, ANGOSTURA BITTER,
SUGAR, ORANGE ZEST

WHISKEY SOUR

JIM BEAM BOURBON, LEMON JUICE, SUGAR

BRAMBLE

SKAGERRAK GIN, LEMON JUICE, SUGAR,
CRÈME DE MÛRE, NORWEGIAN BERRIES

DRY MARTINI

BIVROST GIN,
MARTINI EXTRA DRY, OLIVES

APPLE MARTINI

VIKINGFJORD VODKA, APPLE JUICE,
LIME JUICE

COSMOPOLITAN

VIKINGFJORD VODKA, TRIPLE SEC,
LIME JUICE, CRANBERRY JUICE

ESPRESSO MARTINI

VIKINGFJORD VODKA, TIA MARIA,
SUGAR, ESPRESSO

BELLINI

PROSECCO, PEACH, SUGAR

MIMOSA

PROSECCO, ORANGE JUICE

ALL COCKTAILS 165,-

WE HAVE A SELECTION OF NON-ALCOHOLIC MOCKTAILS.
ASK YOUR BARTENDER FOR A RECOMMENDATION.

ALL MOCKTAILS 95,-

EXPLORE

WHISKY

NORWAY

Midgard*	170,-
Alfeim*	170,-
Vanaheim*	170,-
Yggdrasil *	170,-
Feddie Singel Malt* 	170,-
Myken Arctic Singel Malt*	195,-

SCOTLAND

Highland Park 12 YO Single malt	145,-
Lagavulin 16YO Single malt	175,-
Bruichladdich The Organic 2009* 	195,-

IRELAND

Jameson Blended	130,-
-----------------	-------

USA

Jack Daniel's Tennessee Whiskey	130,-
---------------------------------	-------

COGNAC

De Luze VS	140,-
De Luze VSOP	145,-

ARMAGNAC

Dartigalongue Bas Armagnac XO	145,-
-------------------------------	-------

CALVADOS

Père Magloire VSOP	140,-
Hardanger Apple Spirit APAL*	145,-

*Limited number of bottles,
ask the waiters for availability or alternatives.

EXPLORE

GIN

Hurtigruten Seaweed Artic Gin	137,-
Bivrost Gin	137,-
Bivrost Pink Gin	137,-
Myken Gin of the Sea	145,-
Myken Arctic Summergin	145,-
Feddie Nine Sisters Ocean Gin 🐦	137,-
Feddie Grapefruit Gin 🐦	137,-
Elsker Dry Pink	137,-
Harahorn	137,-
Bareksten Botanical	147,-
Kimerud Collectors Pink	137,-
Skagerrak	137,-

*Ask our bartender to guide you through
our Gin & Tonic combinations.*

VODKA

Vikingfjord	125,-
Bivrost Vodka	130,-

RUM

Captein Morgan White Run (Jamaica)	130,-
Captein Morgan Dark Rum (Jamaica)	130,-
Grenseløs Adopted	170,-

BITTERS

Jägermeister	125,-
Aperol	115,-
Campari	115,-

LIQUEUR

Løiten Aquavit Liqueur	125,-
Bolt Herbal Liqueur*	125,-
Espresso Liqueur*	125,-
Hardanger Apple Liqueur*	135,-

*Limited number of bottles,
ask the waiters for availability or alternatives.

EXPLORE

HOT

DRINKS

NORTHERN COFFEE

LØITEN LINIE AQUAVIT, LØITEN AQUAVIT LIKØR,
COFFEE, NORWEGIAN HONEY, CREAM, KVIKK LUNSJ

ALLERGENS: MILK, GLUTEN (WHEAT), SOY

145,-

IRISH COFFEE

JAMESON WHISKEY, COFFEE,
BROWN SUGAR, CREAM

ALLERGENS: MILK

145,-

BAILEYS COFFEE

BAILEYS, COFFEE, CREAM

ALLERGENS: MILK

135,-

FRENCH COFFEE

DE LUZE COGNAC, COFFEE,
BROWN SUGAR, CREAM

ALLERGENS: MILK

150,-

HOT CAPTAIN

CAPTAIN MORGAN SPICED,
COCOA, CINNAMON, CREAM

ALLERGENS: MILK

145,-

EXPLORE

COFFEE, TEA & CHOCOLATE

REGULAR COFFEE

39,-

COFFEE WITH REFILL 48,-

ESPRESSO

SINGLE 39,-

DOUBLE 46,-

CAFFE LATTE

ALLERGENS: MILK

SINGLE 46,-

DOUBLE 52,-

CAPPUCCINO

ALLERGENS: MILK

SINGLE 46,-

DOUBLE 52,-

AMERICANO

SINGLE 39,-

DOUBLE 46,-

HOT CHOCOLATE

ALLERGENS: MILK

47,-

WITH WHIPPED CREAM 54,-

VARIOUS TEA

39,-

TEA WITH REFILL 49,-

EXPLORE

A GLASS OF WINE

RED WINE

Hurtigruten Red	150,-
Gnarly Head Old Vine Zinfandel	175,-
Fontanafredda Briccotondo Barbera	175,-

WHITE WINE

Hurtigruten White	150,-
Les Grès Chardonnay Viognier	165,-
Valpantena Torre del Falasco Pinot Grigio	175,-

ROSÉ WINE

Rabl Zweigelt Rosè	175,-
--------------------	-------

SPARKLING

Havets Bobler *	195,-
Möet & Chandon imperial Brut	230,-
Mionetto prosecco Organic Extra Dry 	175,-

NON-ALCOHOLIC WINE

Bottle	395,-
Glass	95,-

ALLERGENS: ALL WINES CONTAIN SULPHITE

BOTTLED MINERAL WATER

Still Water	59,-
Sparkling Water	59,-

SOFT DRINKS

All types of soft drinks	59,-
--------------------------	------

*Limited number of bottles,
ask the waiters for availability or alternatives.

EXPLORE

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.

JUICE

Safteriet Plum Drink* 0.25 cl		69,-
Safteriet Elderflower Drink* 0.25 cl		69,-
Safteriet Rhubarb Drink* 0.25 cl		69,-
Safteriet Blueberry Drink* 0.25 cl		69,-
Safteriet Cherry Drink* 0.25 cl		69,-
Safteriet Red Currant Drink* 0.25 cl		69,-
Safteriet Black Currant Drink* 0.25 cl		69,-

Apple Juice from Hardangergutane 33 c	95,-
Apple Juice from Hardangergutane 75 c	145,-

Sval Apple Bottle	395,-
Sval Apple Glass	95,-
Sval Apple - Rhubarb Bottle	395,-
Sval Apple - Rhubarb Glass	95,-

KOMBUCHA

FERMENTED TEA

Black Tea		69,-
Green Tea		69,-
Blackcurrant		69,-
Elderberry		69,-
Ginger		69,-
Elderflower		69,-

*Limited number of bottles,
ask the waiters for availability or alternatives.

