HURTIGRUTEN BAR MENU

Coastal Kitchen

FRESH AND

NORWEGIAN LOCAL SPIRIT

BIVROST

THE NORTHERN LIGHT BRIDGE

Bivrost is produced in Lyngen, in Arctic Norway, at 69 $^{\circ}$ 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.

Bivrost Gin

120,-

Fresh and clean embossment of pine, fruit and spices.

Bivrost Vodka

115,-

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

Bivrost Cask Aquavit

125,-

Round and ample with well-integrated spices.

MYKEN

HANDCRAFTED NORTH OF THE ARCTIC CIRCLE

Myken Distillery was established in 2013, and started pro-duction 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.

BERG GÅRD INDERØY BRENNERI

Berg Gård is located on Inderøy along the golden detour 25 kilometres from Steinkjer, 120 kilometres north of Trondheim. There, Kirsti Farbu and Svein Berfjord with their kids Jørgen, Petter and Vebjørn have, among many other things, since 1987 been running a combined farm, restaurant, farm shop and now, a distillery.

After a 116-year absence, a local aquavit is again produced on Inderøy. The spirit is made in an atmosphere of great enthusiasm and curiosity. Old traditions and recipes, combined with innovation and experimenting with new and exciting tastes.

The family's efforts to put Inderøy on the culinary map of Norway, with their hand-crafted aquavit, is nothing less than a cultural achievement.

Myken Arctic Wintergin

Distinct taste of malt with citrus and juniper berry.

160,-

145,-

195,-

Myken Arctic Summergin

What makes this gin unique is that all the botanical ingredients are found in Myken - specifically at Sjurøya. Like Juniper, cloudberry, currants, blueberries, crowberry.

Myken Arctic Single Malt

The world's first Arctic single malt whisky non-chill filtered. Different varieties according to availability.

Inderøy Brenneri Aquavit

Complex taste of caraway, liquorice with tones of sherry and cask.

140,-

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 Eplelikør

125,-

Rare taste of ripe Scandinavian apples with harmony between sweetness and freshness.

Hardanger Eplebrennevin APAL

145,-

Fine blend of apples, oak and modest sweetness.

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 Aquavitt". 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

119,-

Norways most famous and oldest aquavit. The history dates to 1807 and each drop crosses the equator two times in barrels.

Lysholm Linie Double Cask Portvin

135,-

Matured for 12 months in old sherry barrels in Norway, and for the comp-letion in taste, another 4 months on board of a freighter which crosses the equator twice. After completing the traditional Linie-maturation at sea, it is given an extra six months of aging in carefully selected Port casks.

Lysholm No. 52 Botanisk Aquavit

115,-

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.

Gammel Opland

119,-

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.

Løiten Linie

119.-

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.

Gilde Non Plus Ultra

155,-

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.

Bergens Aquavit

125,-

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.

Simers Taffel Aquavit

120,-

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.

Maquavit

125,-

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.

Gilde Aquavit Fjøllmat

125,-

An aquavit made to fit the entire dried, smoked and salty meet you find in Norway.

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

135,-

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

> > 145,-

LETS GO LOCAL!

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

1 cl Bivrost Cask Aquavit 1 cl Bergens Aquavit 1 cl Myken Arctic Summergin 1 cl Myken Single Malt

145,-

HOMEMADE

COCKTAILS

MS NORDLYS

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

MS POLARLYS

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

MS NORDKAPP

GAMMEL OPLAND, VIANVANG DRAM, SUGAR, PEYCHAUDS BITTER

MS NORDNORGE

GAMMEL OPLAND, BUFFALO TRACE, CHAMBORD, CHERRY SYRUP, LEMON JUICE ALLERGENS: EGG

MS KONG HARALD

SKAGERRAK GIN, REAL PASSION, LEMON

MS TROLLFJORD

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 145,-

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 145,-

WE HAVE A SELECTION OF NON-ALCOHOLIC MOCKTAILS.

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ALL MOCKTAILS 95,-

WHISKY

SCOTLAND

SCOTLAND	
Highland Park 12 YO Single malt	145,-
Cragganmore 12YO Single malt	140,-
Lagavulin 16YO Single malt	175,-
Laphroaig 10YO Single malt	145,-
The Glenlivet 12 YO Single malt	135,-
Dalwhinnie 15 YO Single malt	145,-
Oban 14 YO Single malt	155,-
IRELAND	
Jameson Blended	115,-
USA	
Jack Daniel's Tennessee Whiskey	115,-
BOURBON	
Jim Beam Kentucky Straight	115,-
Buffalo Trace	
COGNAC	
Braastad VS	125,-
Braastad VSOP	135,-
Braastad XO	165,-
Hennessy VSOP	149,-
ARMAGNAC	

Dartigalongue Bas Armagnac XO

Père Magloire VSOP

CALVADOS

140,-

135,-

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Gordon's London Dry Gin	115,-
Elsker Dry Pink	125,-
Harahorn	135,-
Bareksten Botanical	145,-
Kimerud Collectors Pink	125,-
Skagerrak	130,-
Ask our bartender to guide you through	
$our\ Gin\ {\mathfrak S}$ $Tonic\ combinations.$	

VODKA

Vikingfjord	110,-
Koskenkorva	110,-

RUM

Bacardi Carta Blanca (Puerto Rico)	115,-
Bacardi Carta Negra (Puerto Rico)	115,-
Plantation Pineapple (Trinidad og Tabago)	130,-
Zacapa Centenario 23 (Guatemala)	189,-

BITTERS

Fernet-Branca	115,-
Gammel Dansk	119,-
Jägermeister	119,-
Aperol	99,-
Campari	99,-

LIQUEUR

Drambuie	119,-
Løiten Aquavit Likør	104,-
D.O.B Bènèdictine	115,-
Baileys	99,-
Tia Maria	99,-
Pernod	104,-

OTHER

Serego Alighieri Grappa di Amarone	135,-
Vaccari Sambuca	125

COFFEE, TEA

HOT

DRINKS

& CHOCOLATE

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

125,-

FRENCH COFFEE

BRAASTAD COGNAC, COFFEE, BROWN SUGAR, CREAM

ALLERGENS: MILK

145,-

HOT CAPTAIN

CAPTAIN MORGAN SPICED, COCOA, CINNAMON, CREAM

ALLERGENS: MILK

139,-

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	132
Gnarly Head Old Vine Zin	159
Fontanafredda Briccotondo Barbera	159
WHITE WINE	

WHITE WINE

Hurtigruten White	132,
Les Grès Chardonnay Viognier	139,
Valpantena Torre del Falasco Pinot Grigio	139,

ROSÉ WINE

Rabl Zweigelt Rosè	149,
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SPARKLING

Ayala Brut Majeur	189,
Anna Spinato Prosécco Brut, Italy	139,

NON-ALCOHOLIC WINE

Bottle Glass	289,
	85,

ALLERGENS: ALL WINES CONTAIN SULPHITE

SOFT

DRINKS

BOTTLED MINERAL WATER

Bonaqua Still Water	47,
Bonaqua Sparkling Water	47,-

SOFT DRINKS AND JUICE

OOT I DIKINING / (ND)OTOE	
Apple Juice from Hardangergutane 33 cl	86,-
Apple Juice from Hardangergutane 75 cl	126,-
Eplemost, Hansa 33 cl	49,-
Coca Cola	49,-
Coca Cola Zero	49,-
Fanta	49,-
Sprite	49,-

