

Norway's Coastal Kitchen

The Norwegian coast is nature's pantry and our ships are its floating kitchens, sourcing ingredients where we sail.

A true taste of Norway

In our Norway's Coastal Kitchen concept, over 80% of the food we serve on board The Coastal Express comes from 70 Norwegian suppliers the full length of the country.

Many of our ingredients are delivered fresh, directly to our Coastal Express ships at half the ports we visit. As you pass the areas where these seasonal delicacies are fished, farmed, or foraged, the flavours will connect you even more to the coast.

Enjoy freshly caught flaky Arctic char from Sigerfjord in Vesterålen, award-winning goat cheeses from Aalan farm in Lofoten, and tangy handpicked cloudberry nicknamed 'Highland Gold.'

Food that does good

Choosing to work with home-grown producers means 'short-traveled food' that uses less energy on transportation and refrigeration.

We're also able to support a local, circular economy that

champions family-run farms and innovative start-ups. Every jar of jam, each bottle of beer, and each piece of fish represent a livelihood that benefits individual families, remote communities, and the coast as a whole.

Culinary Ambassadors

If the ingredients are 'short-traveled,' so too is the talent. We've cooked up an exciting partnership with two award-winning Head Chefs who live and work on the Norwegian coast: Astrid Næsslander and Halvar Ellingsen.

Working closely with our own Head Chef Øistein Nilsen, the two Culinary Ambassadors will do what they do best: create locally inspired, sustainably produced, and delicious seasonal dishes for our menus that showcase the best of Norwegian cuisine.



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Restaurants on The Coastal Express



TORGET
NORWAY'S COASTAL KITCHEN

Meaning 'marketplace' in Norwegian, our main restaurant offers you variety for all three daily meals, which are a combination of buffets and set menus. Expect a selection of meat, fish, vegetarian, and vegan dishes to enjoy.

ARCTIC FINE DINING
KYSTEN
HURTIGRUTEN

Dine in style at 'The Coast,' our à la carte option. You'll savor exquisite dishes crafted by our most skilled chefs, using the finest ingredients the Norwegian coast has to offer. We recommend the succulent king crab.

BRYGGA
BISTRO
HURTIGRUTEN

The name of this bistro is the Norwegian word for 'wharf.' It serves traditional Nordic dishes, as well as salads, pizzas, and other crowd-pleasers, like our signature shrimp sandwich served with eggs and dill mayonnaise.

Multe
LOFOTEN

This onboard bakery serves cakes, waffles, pastries, and open sandwiches called *smørbrød*, along with smoothies, coffees, and a range of Lofoten ice creams. The name means 'cloudberry' in Norwegian.

HURTIGRUTEN
EXPLORER
LOUNGE & TERRACE BAR

The lounge's bar has hot drinks, fruit juices, various beers, wine, and a collection of Norwegian *aquavit* that would make any spirit lover jealous. Enjoy with a selection of snacks, including a Norwegian classic: dried fish.

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