

A FEAST FOR THE SENSES

The delicious food and drink on board will give you good reason to exclaim '*takk for maten*', a Norwegian expression we usually say after each meal.



Fjord to fork

During your voyage, our chefs will feature regional specialties on the menu. You'll be able to taste diverse flavors from the places we sail to. It's another way we bring you closer to Norway and its coast.

Enjoy freshly caught Arctic char from Sigerfjord in Vesterålen,

award-winning goat cheeses from Aalan farm in Lofoten, and tangy handpicked cloudberries nicknamed 'Highland Gold'.

Sip and savor

We've made sure to stock the ships' restaurants and bars with world-famous Norwegian brands of aquavit, gin, vodka, and whiskey, as well as an

international selection of sommelier-chosen wine.

Our bartenders are trained in the art of our handmade signature cocktails. We also recommend a bottle of our Havets Bobler sparkling wine, chilled on the floor of a fjord near the Arctic Circle.



Norway's Coastal Kitchen



"The food and drink are famous on our voyages. The flavors you'll enjoy are a fusion of history and new experiences – just like the voyage itself!"

— Hurtigruten Culinary Director, Øistein Nilsen and Front of House & Beverage Director, Tani Gurra



© KRISTIAN DALE / HURTIGRUTEN, © ESPEN MILLS / HURTIGRUTEN



CULINARY AMBASSADORS

If the ingredients are 'short-traveled', so is the talent. We've partnered with three top-level professionals who live and work on the Norwegian coast: Head Chef **Astrid Näslander**, Head Chef **Halvar Ellingsen**, and Master Mixologist **Halvor Digernes**.

These Culinary Ambassadors collaborate with our chefs and bartenders to create delicious, sustainable, and locally inspired dishes and drinks that showcase the best of Norway's exciting culinary scene.



Cooking with Culinary Ambassadors

NORWAY'S COASTAL KITCHEN

Our ships are floating kitchens, sourcing ingredients where we sail on the bountiful Norwegian coast. The fjords are our fish tanks, the mountains our herb garden.

Fresh, authentic flavors

Over 80% of the in-season food and 60% of the drinks we offer on board come from 80 local suppliers from all over Norway, delivered direct and fresh-as-can-be to our ships at the ports we sail to.

Showcasing Nordic cuisine on our ships for the over 130 years, no one else has a network of local Norwegian food and drink suppliers like we do, to give you a true taste of Norway.

Food that does good

Choosing homegrown producers means 'short-traveled' food and drink that needs a lot less energy to transport and refrigerate.

We're also able to support a local, circular economy. In fact, 99% of the local drinks suppliers we work with are family-owned businesses.

Towards zero food waste

We have several initiatives to reduce, reuse, and recycle food waste.

One of new projects involves placing food waste from our fleet into a specially designed composter in the port of

Stamsund in the Lofoten islands. Millions of microbes in the composter break down the food waste to create fertilizer.

Nearby, Myklevik farm uses this fertilizer to grow new food for Norway and for our ships. By having our food go from farm to fleet and back to farm, we're able to keep food waste as low as possible.

