

BERGEN

CITY OF GASTRONOMY

Food Travel Tours in Hordaland



FOOD TRAVEL TOURS IN HORDALAND

- a journey through the regions delicious food specialties

Between the majestic mountains and fjords in Hordaland you can enjoy authentic and traditional food in romantic and historic settings - on farms, guest houses and even on a small castle...

The Gateway
to the Fjords
of Norway



Bergen Tourist Board



FOOD TRAVEL TOUR

- 1A Øvre-Eide Gard
- 1B Eikhaugen Gjestegard
- 1C Engevik Gard
- 1D Myrdal Gard
- 1E Baroniet Rosendal
- Manor House & Gardens
- 1F Osteriet i Samnanger
- 1G Sigmundstovo
- 1H Bergsdalstunet
- 1I Lyngheiseret





Øvre-Eide Gård

Øvre-Eide Gård is situated in a beautiful setting by Jordalsvannet lake in Eidsvåg, not far from Bergen city centre.

The farm dates all the way back to the 1500s, and it has an exciting history. Before Harald Fairhair united Norway into one kingdom, Øvre-Eide is said to have been the seat of a petty king. Findings from excavations indicate that the farm was both old and large, but, like so many other farms, it was abandoned during the Black Death. Farming was taken up again at Øvre-Eide in 1563. There is evidence to suggest that the cellar of the current farmhouse was used as a dungeon, and that the notorious thief Gjest Baardsen, who lived in Western Norway from 1791 to 1849, was imprisoned here.

The farm has had many owners over the years. Today, it is farmed by the fifth generation of the Øvre-Eide family. They have two types of Norwegian horse breeds at the farm – dølahest and fjording.

They also have sheep, hens, a cockerel and rabbits. In addition to the farm, there are also lovely function rooms in the farmhouse, and the barn is also in frequent use during visits to the farm.

Culinary experiences are important, and the farm offers tourist packages that focus on traditional Norwegian fare and high-quality local produce. The farm is known far and wide for its great kitchen, and all the food it serves is prepared by skilled chefs in the farm's own kitchen. Øvre-Eide Gård also has a pastry chef who makes cakes and desserts that are both pleasing to the eye and palate.

Get in touch for more information about our different tourist packages that include a guided tour of the farm and a chance to meet the animals and sample traditional Norwegian fare.

Share your experience
#visitBergen.com



Øvre-Eide Gård



Contact information:

Øvre-Eide Gård
Øvre-Eide 36, 5105 Bergen
post@ovre-eide.no
☎ (+47)] 908 43 412
www.ovre-eide.no
www.hanen.no/bedrift/182

*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board



Photo: Simen Soltvedt



Photo: Simen Soltvedt

Eikhaugen Gjestegard

Eikhaugen Gjestegard is a small gem by the Bjørnefjord, where our guests can find peace and quietness on their holiday or, if necessary, work motivation. The hosts put their guests first and do their utmost to ensure they have a great stay. At Eikhaugen Gjestegard's restaurant, we serve delicious dishes made from local produce all year round for groups. We also provide accommodation in our two lovely, well-equipped cabins, which have a total of ten double rooms.

There are lots of different activity options in and around Eikhaugen Gjestegard. We organize guided tours with an opportunity to sample the fruit and berries from our orchard, Vette Hardanger, and also organize cookery and wine tasting courses. Our guests can go on a fjord cruise and guided walks, and the area around Eikhaugen is perfect for activities such as hunting, fishing, kayaking and cycling.

Our farm shop is open from May until the end of August, and by arrangement for our guests. The shop sells around 60 different fruit and berry products that are grown and produced on the farm. We also gather wild berries in the beautiful landscape around Eikhaugen, both in the mountains and along the fjord.

We sell a variety of fresh produce such as cheese and meat in addition to fresh bread and our 'world famous' cinnamon buns, known locally as 'Fløyen buns'. At Trolldhaugen in Bergen, you can also buy the 'Grieg bun', a new product from Eikhaugen which is flavoured with apple and cinnamon. You can enjoy our buns with a glass of homemade cordial or a good cup of coffee from the farm shop. We offer our guests a warm welcome!

Share your experience
#visitBergen.com





Engevik Gaard

Engevik Gaard is situated by the Sævareidefjord in Fusa municipality, and it became an officer's farm as early as in the 1700s, when lieutenant-colonel Christian Wilhelm Segelcke bought the farm. The current layout of the farm cluster dates from the 1800s, with nine buildings that were adapted to the different activities required on the farm.

Today, the farm is used as function premises for various events, and food can be served for different occasions and parties. Traditional Norwegian dishes are served on Engevik Gaard. Groups can pre-book dining in one of the various buildings on the farm. Borgstovo houses a courtyard restaurant where 25 people can be seated, and Sjøbuo can seat larger groups. Eldhuset offers a unique experience in the building that was once used for baking and brewing.

Visitors can also be given a guided tour of Engevik Gaard, which provides an insight into what life was like on the farm in the 1700s and 1800s.



Share your experience
#visitBergen.com



Engevik Gaard



Contact information:

Engevik Gaard
5645 Sævareid
en-gaa@online.no
☎ (+47) 951 37 348/ (+47) 948 39 650/ (+47) 56 58 33 95
www.engevikgaard.no

*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board



Myrdal Gard

Myrdal Gard is situated on the beautiful island of Tysnes in Sunnhordland.

The Dutch family who took over the farm in 2013 are running it as a sustainable and environmentally friendly farm. The family has its own cheese-making facility in addition to producing beef from Hereford cattle, a race that produces high-quality meat with an excellent flavour.

The farm has 40 goats and a herd of cattle that graze outdoors in the lush landscape for much of the year. They make cheese from goat's milk and from cow's milk. Myrdal Gard delivers a range of quality cheeses to a number of shops in Western Norway. Both Myrdal white goat's cheese – which is available in a range of flavours – and the cheeses made from cow's milk are very popular. Myrdal matured white goat's cheese is the perfect Norwegian alternative to Parmesan, Pecorino and Manchego.

In addition to the production of beef and cheese, the farm supplies local restaurants with kid goat meat. The farm also has a farm shop, where, in addition to selling the farm's own produce, you can buy different flavours of home-made ice cream and other local products such as cordial, honey and jam.

Myrdal Gard is open to visitors who would like to see how an environmentally friendly and sustainable farm is run. In addition to goats and cattle, the farm has other animals like horses, hens, dogs and cats.

The farm is open to visitors from 10.00 to 17.00 on Sundays, and groups can arrange visits on other days.

Share your experience
#visitBergen.com



Contact information:

Myrdal Gard
5690 Tysnesoy
post@myrdalgard.no
☎ (+47) 53 43 33 93, (+47) 955 28 264, (+47) 417 68 861
www.myrdalgard.no

*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board

Food travel tour
BARONIET ROSENDAL
MANOR HOUSE & GARDENS

TOUR
1 E



Baroniet Rosendal Manor House & Gardens

Baroniet Rosendal Manor House & Gardens is a museum, garden, restaurants, Bed & Breakfast, and, not least, Scandinavia's smallest castle.

The Manor House was built by Karen Mowat and Ludvig Rosenkrantz in 1665 on the farm Hatteberg, and the estate's status was elevated to that of a barony in 1678. The last owners gave Baroniet Rosendal Manor House & Gardens to the University in Oslo as a gift in 1927, and it is now a many-faceted tourist attraction.

Visitors can experience more than three centuries of gardening history, and the castle embraces several important eras of Norwegian history. Guided tours are offered at the Manor House where you can also enjoy homemade cakes in the Tea Room, and the garden café in the Kitchen & Herb garden offers lunch based on local produce from the area together with ecological produce harvested daily from the Herb & Kitchen garden. There is an extensive events

programme with concerts, theatre plays, lectures and art exhibitions during summer. 3-course gourmet dinners are on offer at the Manor House on event evenings, and at the Home Farm throughout the season.

All this is situated in spectacular scenery with the fjord, waterfalls and mountains as its closest neighbours.

Baroniet Rosendal Manor House & Gardens is open during the 2017 summer season from 13th of May to 3rd of September. Kvinnherad church and the tenants farm Treo are open from 2nd of July to 6th of August.

Share your experience
#visitBergen.com



Contact information:

Baroniet Rosendal Manor House & Gardens
5486 Rosendal
info@baroniet.no
☎ (+47) 53 48 29 99
www.baroniet.no

*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board

PLAN & BOOK: visitBergen.com



Osteriet i Samnanger

The little farm at the end of the rainbow

Welcome to the little farm 250 metres above sea level, in the woods above Samnanger, just an hour from Bergen.

Spend a few relaxing hours with Bente who makes a living from her three cattle and eight sheep. All of the milk and meat produced on the farm are processed here. We make cheese and cheese products, and different types of sausages. We also make delicious bakes with the farm's milk and the world's best cheesecake. Experience all of this at the micro-dairy.

The farm was abandoned for 50 years, before it started up again in 2007. If you would like to visit the farm, you meet up at a side road that goes up to the farm. The walk is lovely, through woods and over a bridge across a river, and you hear stories about the farm and the

district. The farm is set in a small valley, hidden from view of the rest of the world.

At the farm, you can sample its produce and hear the enthusiastic farmer and storyteller's stories. You can also meet the farm's two-legged and four-legged friends, including a beautiful peacock that struts around the farm.

If you would like, you can have coffee and cake, or a simple meal made from the produce that is in season.

The walk and guided tour takes 1.5 to 2 hours. We speak English, Spanish and Hebrew.

Get in touch to plan an enjoyable trip for your group. We can take groups of 10 to 40 people. The trip concludes with a visit to the farm shop LAGA in Bjørkheim which sells produce and handicrafts from the area.

Share your experience
#visitBergen.com



Contact information:
Osteriet i Samnanger
Tveit 31, 5650 Tysse
bente_getz@hotmail.com
☎ (+47) 902 37 250
www.osteri.no

The Gateway
to the Fjords
of Norway



Bergen Tourist Board

Food travel tour
**SIGMUNDSTOVO
GJESTEHUS**

TOUR
1_G



Sigmundstovo Gjestehus

Sigmundstovo Gjestehus is situated beside the Samnangerfjord halfway between Bergen and Hardanger. Enjoy peace and quiet in beautiful surroundings, a delicious meal in the romantic dining room, and spend the night in a historic room. Each of the four guest rooms has its own distinctive character, and the hosts have retained a lot of the 100-year-old building's charm with the original timber walls and restored doors and wooden floors.

The kitchen focuses on authentic and natural flavours. The chef aspires to combine traditional and local produce with new and exciting flavours from all the continents. All the food served at Sigmundstovo Gjestehus is made there, in close cooperation with local farmers. You can enjoy homemade jam etc. for breakfast, fish from the fjord for lunch and delicious locally-hunted venison and mutton from wild sheep for dinner.

Sigmundstovo Gjestehus provides a great setting for a stay and caters for guests' needs. It runs cookery courses where you can learn the chef's secrets, and wine and beer tasting courses. It also organizes fishing trips for those who would like to try their luck.

Share your experience
#visitBergen.com



Contact information:
Sigmundstovo Gjestehus
Bjelkarvikvegen 7, 5652 Årland
post@sigmundstovo.no
☎ (+47) 943 20 603
www.sigmundstovo.no



Bergen Tourist Board

PLAN & BOOK: visitBergen.com



Bergsdalstunet

Up a hill and around a corner...

And you arrive at Bergsdalstunet. We have turned our old barn into a farm restaurant, where we also make food products.

The farm is a traditional farm with beef and dairy production. At Bergsdalstunet, we make meat products from veal and lamb. The meat comes from our farm or the neighbouring farm, and we make all our food from scratch. We also serve delicious strawberries from the neighbouring farm during summer.

We have a wood-burning stone oven in the restaurant, which we use to bake bread and rolls, and to roast meat and vegetables.

We can serve a leg of lamb, with trimmings, that is taken out of the stone oven and carved as soon as guests have taken their places at the table.

We also bake cinnamon buns in the stone oven,

which means guests can enjoy the delicious smell before they taste them.

Another of our specialities is Brimlefsa, which is an old type of flatbread baked on a griddle, containing pancake mix, bacon, sausage and brown cheese. A very tasty dish, served together with a glass of delicious cider from Ulvik in Hardanger. Guests can watch while we make this dish.

Bergsdalstunet is a great starting point for walks and cycling trips in the mountains or for trying your luck at fishing in the river or in one of the many mountain lakes in Bergsdalen.

Share your experience
#visitBergen.com



Contact information:

Bergsdalstunet
Bergsdalsvegen 1010
post@bergsdalstunet.no
☎ (+47) 56 59 89 34 / (+47) 932 13 213
www.bergsdalstunet.no

*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board



Lygheisenteret - The Heathland Centre

The Heathland Centre in the Western Norwegian county of Nordhordland is an information and research centre focusing on the development and preservation of the Heathland landscape, something which has not changed for 5000 years.

The Heathland is part of the overall European culture landscape which can be found along the Atlantic coast from Portugal in the South right up to Lofoten in the North. On Lygra our programme of protection for this endangered landscape is very active.

Farm on Outer Lygra (Ytre Lygra)

The centre has established a close working relationship with local land owners. Outwintered sheep, cattle, burning and cutting of the Heathland have all been used to maintain a traditional style of management.

Activities

We welcome groups all year for activities including guiding and teaching with special focus on activities in relation to the Heathland Landscape and locally produced food.

Local Food

We offer Wild Sheep from Lygra. We have Westland cattle, Herring and other fish from the fjord right next to the Heathland Centre. We also grow Lygra potatoes and vegetables under organic conditions. Norwegian Lefse and flat bread are also part of our food project here on Lygra.

The Heathland Centre today is the only place in Europe that you can experience authentic Heathland management protected and nurtured by local farmers whilst at the same time being made open to the public for their enjoyment.

The Information Centre was opened in 2000. A beautiful, modern building which draws on elements from traditional building culture. The restaurant serves local, traditional, home made food and is also able to offer a tasting menu for some of the local products from Lygra.

Overnight stay on Lygra

It is possible for small groups to stay overnight on Lygra, please ask us for more details.



Contact information:

Lygheisenteret
Lurevegen 1575, 5912 Seim
post@lygheisenteret.no
☎ (+47) 56 35 64 10
www.lygheisenteret.no

Opening times from May until September:

Wed., Thur., Fri. 11 - 15.30, Sun. 12 - 17
All year for groups upon reservation.

Share your experience
#visitBergen.com



*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board



FOOD TRAVEL TOURS IN HORDALAND

- a culinary 'Taste of the Coast' journey

There are many places along the coast of Hordaland that are well worth a visit for those who appreciate great seafood experiences and activities slightly out of the ordinary. Please find here some interesting places to visit along the coast.

The Gateway
to the Fjords
of Norway



Bergen Tourist Board



FOOD TRAVEL TOUR

- 2A Cornelius Seafood Restaurant
- 2B Haaheim Gaard
- 2C Bekkjarvik Gjestgiveri
- 2D Engesund Fish Farm
- 2E Brygga 11
- 2F Gamleposten 5444
- 2G Hummarparken
- 2H Kilstraumen Brygge
- 2I Skjerjehamn





Cornelius Seafood Restaurant

Cornelius Seafood Restaurant – from fjord to table

The culinary journey starts at the moment you enter the boat at the historic Bryggen Wharf, located right in the city centre of Bergen. On the 25-minute boat trip to Holmen you can enjoy spectacular views of the fjord, mountains, skerries and passing boats and ships.

Inspired by the weather of the day, Cornelius serves its famous Meteorological Menu of exquisite seafood and trimmings, prepared using innovative culinary techniques and with a genuine passion for seafood.

The restaurant has an excellent wine cellar with more than 7000 bottles from all over the world.

Cornelius is open all year. On beautiful summer days, we open the sliding doors and set up tables on the pier, where we serve lighter dishes. When the weather is less favourable, we create a cosy

atmosphere indoors and serve food with stronger flavours and light up the candles and the fireplace. Every season – every day – offers unique and exciting culinary experiences on Holmen.

The restaurant can accommodate up to 370 guests, in six different function rooms. In addition to lunch and dinner, Cornelius offers conference facilities and organizes shellfish lectures, wine tasting and interactive shellfish courses.

Transportation:

Departures all year, Monday to Saturday, from Dreggekaien (shed number 8, across the road from Radisson Blue Hotel and Clarion Collection Hotel Havnekontoret).

Departure from Dreggekaien: 18.00

Return from Holmen: 22.30

There are also lunch departures during summer, Thursday to Saturday.

Departure from Dreggekaien: 11.30

Return from Holmen: 14.30



Share your experience
#visitBergen.com



Contact information:

Cornelius Sjømatrestaurant
Katlavika 14, 5177 Bjørøyhamn
booking@cornelius-restaurant.no
☎ (+47) 56 33 48 80
www.corneliusrestaurant.no

*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board



Haaheim Gaard

Haaheim Gaard, which is steeped in tradition, is situated in Tysnes in Sunnhordland. It is a member of the Historic Hotels and Restaurants in Norway.

A visit to Haaheim Gaard is a truly relaxing experience. You can soak up the atmosphere of a bygone age in its historic rooms or stroll along the garden paths and breathe in the fragrance of the romantic hotel garden's 1,500 roses.

The hotel owners offer romantic weekends, spa treatments and food and wine tasting courses. Whether you wish to indulge in an aromatherapy treatment, take a yoga class, play golf, go fishing or go on a walk in the mountains, your wishes can come true here.

The restaurant at Haaheim is known far and wide for its excellent and creative kitchen, and groups can book an evening with their own chef at Bakeriet and help to prepare an eight to ten course tasting menu.

The kitchen at Haaheim Gaard serves exciting dishes based on local ingredients. Sheep and cattle graze in the mountains, and many interesting ingredients from the woods around Haaheim Gaard are used in its seasonal menus. The restaurant also serves game, as the hotel has a licence to hunt deer.



Share your experience
#visitBergen.com



Contact information:

Haaheim Gaard
5686 Uggdal
post@haaheimgaard.no
☎ (+47) 53 43 30 00, (+47) 924 87 903
www.haaheimgaard.no

*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board



Bekkjarvik Gjestgiveri

One of Norway's best known guest houses is set in idyllic Bekkjarvik. Built in the 1600s, it is situated down by the harbour, surrounded by old buildings and quays. Today, the guest house is visited by Norwegians and visitors from far and wide who are looking for great culinary experiences and an opportunity to relax in beautiful scenery.

Bekkjarvik can organize guided fishing trips and sailing trips for its guests in the area around Bekkjarvik, wine tasting and cookery courses and Boccuse d'Or dinners.

Bekkjarvik Gjestgiveri is well known for its excellent kitchen, and its menus are based on fresh, local produce. Wild garlic and herbs grow wild in the area around Bekkjarvik, and wild sheep and deer graze in the woods. The sea off Bekkjarvik is home to many types of fish, crustaceans and shellfish. The head chefs Ørjan and Arnt Johannessen take full advantage of these ingredients in the restaurant's fantastic kitchen. Ørjan Johannessen has won the prestigious Boccuse d'Or Lyon competition, and was voted Chef of the Year by the Norwegian Chefs Association. In 2014, the Danish food guide, the White Guide, ranked the restaurant the 8th best in

Norway, and it was mentioned in the Michelin Guide in 2016 and 2017. The restaurant's goal is to give guests an unforgettable experience.

Deepsea fishing in Bekkjarvik

Bekkjarvik Gjestgiveri gives its guests the opportunity to go on guided fishing trips. Many people associate this activity with spring and summer, but guests can also see what the sea off Western Norway has to offer on a bracing autumn day or a chilly winter's day. Bekkjarvik Gjestgiveri offers a two-day fishing package that is an authentic deepsea fishing adventure. A small fishing boat takes you out to the fishing grounds and experienced fishermen give you tips and teach you tricks.

The package includes all safety and fishing equipment, but you're free to take your own equipment. You are served a three-course dinner the first evening and stay in a historic building dating from the 1700s. On day two, you head back out to sea for more deepsea fishing fun, and a great culinary experience awaits you for dinner that evening. We store your catch until you leave so that you can enjoy it when you get home.



Bekkjarvik Gjestgiveri
det tradisjonsrike gjestgiveriet i Austevoll

Contact information:

Bekkjarvik Gjestgiveri
5397 Bekkjarvik
post@bekkjarvikgjestgiveri.no
☎ (+47) 55 08 42 40
www.bekkjarvikgjestgiveri.no

Share your experience
#visitBergen.com



*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board

Food travel tour
**ENGESUND
FISH FARM**

TOUR
2_D



Engesund fish farm and information centre

Learn about one of Norway's most important industries on a visit to Engesund fish farm and information centre.

You travel out to the fish farm on a RIB boat trip among the Fitjar islands in beautiful Sunnhordland, which is a fantastic experience in itself. Then you are given an insight into the interesting history of fish farming on a guided tour of the exhibition.

You can see salmon in the cages and help to feed them. Enjoy locally-produced dishes of salmon and trout prepared out on the float among the islands. You can taste baked, raw, cured and pickled salmon, and it is perhaps the only place in Norway that serves its own 'fish-farm-smoked' salmon!



Share your experience
#visitBergen.com



Contact information:

Engesund fish farm and information centre
5419 Fitjar
lisa@engesund.no
☎ (+47) 951 89 950
www.engesund.no

*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board

PLAN & BOOK: **visitBergen.com**



Brygga 11

The restaurant Brygga 11 is in the town of Leirvik on the beautiful island Stord.

The restaurant has a fantastic location on the seafront, with access to fish straight from the sea. The chefs' aim is to serve good, simple seafood dishes that can be enjoyed with a nice drink by locals and visitors alike. It has an informal atmosphere and reasonable prices.

The owner and chef Geir Skeie has worked at many acclaimed restaurants, and won the Bocuse d'Or competition in 2009.

Every day, the head chef prepares a menu based on the best vegetables, local fishermen's catches and the meat of the season. The restaurant is open from early May until the end of the summer season. The restaurant's sushi bar is open all year.



Share your experience
#visitBergen.com



Contact information:

Brygga 11
Sunnhordlandskaien 1, 5411 Stord
stord@brygga11.no
☎ (+47) 955 55 758
www.brygga11.no/restaurant-stord/no

*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board

Food travel tour
GAMLEPOSTEN 5444

TOUR
2_F



Gamleposten 5444

Idyllic Espevær is situated out at the ocean's edge in Bømlo municipality. The island thrived during the rich spring herring fisheries 100 years ago. Back then, there were shops, a bakery, a general store, a bar and a post office in the little fishing village. The bakery and post office are long gone, but siblings Rollaug Irgens-Hagevik, Silje Hatlevik Urang and Torstein Hatlevik have opened a restaurant, gallery and farm shop in the premises of the island's old post office.

The restaurant, Gamleposten 5444, is definitely worth a visit. Many people will no doubt think that opening a restaurant on an island with a population of less than 100 can be deemed an extreme sport, but Gamleposten 5444 has been a great success. So successful in fact, that they have bookings as far ahead as 2022!

The restaurant's tasty dishes are based on local produce and old food traditions. You can enjoy

the local herring dishes lubbesild and matjesild, monkfish and halibut, shellfish soup and king prawns and other delicacies from the sea. For those who prefer meat, a leg of kid from Myrdal Gard is a good alternative. A menu is prepared every day based on the local produce available.



Share your experience
#visitBergen.com



Contact information:

Gamleposten 5444
Espeværsvegen 14, 5444 Espevær
gamleposten5444@haaheimgaard.no
☎ (+47) 53 43 30 00, (+47) 904 72 920
www.gamleposten5444.no

*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board



PLAN & BOOK: **visitBergen.com**



Hummarparken - the lobster park

In Espevær, you can visit Hummarparken (the lobster park), which is a building of great historical and architectural value. It is the country's largest lobster park, and a monument to an important industry that, in many ways, lived in the shadow of other industries, such as the herring fisheries.

It was built in 1887 by Christian Bjelland. The park itself covers around 1,000 square metres, while the roof covers an area of 1,500 square metres. The park was used to store lobsters, where they were fed etc. before being exported to a number of European countries, such as the UK and the Netherlands.

The fishermen delivered the lobsters to the park where Christian Bjelland had employees who took delivery of the lobsters. At most, the park could store up to 24,000 live lobsters. The lobsters ended up on the tables of rich people on the continent and the huge majority were exported. Lobster fisheries were an important industry from the 1600s and right up to the end of the 1950s, when there was a drastic decline in the lobster population,

and so few lobsters were delivered to the park, that it had to close in 1959. It was left derelict until 1993 when architect H. Schelderup together with the island's Husmorlag (women's institute) decided to restore it.

The restoration of the park was completed in 1994, and it was awarded the Europa Nostra Diploma for its excellent restoration. The diploma enjoys pride of place on the main door. Hummarparken is a beautiful and distinctive building of great value to our cultural heritage and our coastal culture. The park has been listed by the Norwegian Directorate for Cultural Heritage, and is ranked as one of the 20 cultural relics in Norway most worthy of preservation. As architect Schelderup put it: 'Hummarparken is a cathedral for the cardinal of the sea'. It is definitely worth a visit!

Season: 24 June - 6 August 2017

Mon. - Sun.: 12.00 - 15.30

Share your experience
#visitBergen.com



Contact information:

Hummarparken
5444 Espevær, Bømlo
svein.barane@jkn.no
☎ (+47) 48 06 74 52
www.visitsunnhordland.no/ting-a-gjera/hummarparken-espevaer-p812543

*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board





Kilstraumen Brygge

Kilstraumen Brygge is situated in Austrheim municipality north of Bergen.

Kilstraumen used to be an important meeting place along the inner shipping lane, and through the ages it has been a trading station with a smithy, post office, posting inn and a port of call for steam ships.

Its unique location and easy access make it a popular destination for those who love the archipelago. Its new floating piers, refuelling facilities and excellent service centre make it well-equipped for boating enthusiasts.

Traditional rorbu, apartments and cabins are available for those who would like to spend time in these beautiful surroundings, but don't have a boat to spend the night in. There are great fishing spots nearby for those who enjoy fishing, and you can hire a boat or a bike to explore the archipelago or the local area.

Kilstraumen Brygge is close to the westernmost point of mainland Norway, Vardetangen.

There has been an inn in Kilstraumen all the way back to the 1600s. Guests can enjoy a tasty meal in the newly refurbished, cosy restaurant, or enjoy a glass of something good on the quay. The menu can be customised for private functions to the guests' wishes. The hosts of Kilstraumen Brygge wish to offer their guests food made from local produce, such as fish from the coast or beef from the Angus cattle that graze on the neighbouring island.

Share your experience
#visitBergen.com



Contact information:

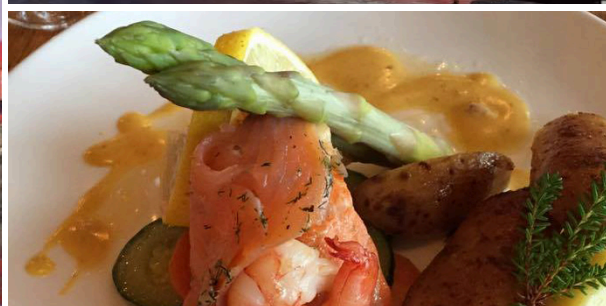
Kilstraumen Brygge
Kilstraumen 1, 5943 Austrheim
post@opplevaustrheim.no
☎ (+47) 948 53 975
www.kilstraumenbrygge.no

*The Gateway
to the Fjords
of Norway*



Bergen Tourist Board





Skjerjehamn

Idyllic and historic Skjerjehamn is located some way north of Bergen, in the shipping lane through Gulen, between Sandøy and Mjømna.

This old trading station once had a guest house, shop, post office, telegraph office, net mending workshop, timber store, slipway and steamer office, as well as a small croft. There is evidence that there was a guest house here already in the 1600s, and it was an important meeting place in the early 1900s for people coming to shop, pick up post and make a telephone call.

Skjerjehamn is now owned by fish farmer Ola Braanaas who has restored the old buildings and breathed new life into the place. It has become a popular destination for boating tourists, visitors who come to spend a night and for courses. You can rent a room at the hotel – a beautiful Swiss-style wooden building built in 1891, or in an apartment in the Pakkhuset building in the harbour. Pakkhuset also

has a conference room, gallery, restaurant and bar.

Skjerjehamn is open all year and serves excellent food made by skilled chefs based on local produce. The restaurant in Pakkhuset offers a two to six course menu, a hot buffet and a seafood buffet. Visitors also have the option of taking a wine tasting course at Skjerjehamn.

Other activities on offer include ocean rafting, fishing trips, a sea eagle safari, a rib safari to Utvær lighthouse, a visit to a fish farm or a visit to Gulating. The Utkantfestival music festival also takes place here in summer, when the old trading station becomes a hive of activity.

Share your experience
#visitBergen.com



Contact information:

Skjerjehamn hotell og konferansesenter
Skjerjehamn 224, 5977 Ånneland
post@skjerjehamn.no
☎ (+47) 954 22 033, (+47) 57 78 40 40
www.skjerjehamn.no

*The Gateway
to the Fjords
of Norway*



World Heritage City



Bergen Tourist Board





Photos: Åse Marie Evjen_Base Camp

Taste of Bergen - Lunchtime

Eat like a local in Bergen, one of UNESCO's Creative Cities of Gastronomy, while you do a self-guided walking tour around some of the highlights of Bergen.

Description

Experience eco-friendly samples of traditional and authentic Norwegian food in exciting places and restaurants in Bergen in a 2 to 4 hour walk.

This is a self-guided tour, which means that you will be provided with an app that guides you through the city and gives you information about the places you visit along the route. A self-guided tour gives you freedom to enjoy the food and the city at your own pace.

While you taste our local specialties, you will get information about the ingredients and the cooking. During the tour, we recommend that you visit some of the museums, art galleries and churches you pass.

Eco food tour

Taste of Bergen is a food tour with only local ingredients and traditional food. In addition, we will show examples of how to be a more sustainable consumer.

Included

- Samples of local food in Bergen. The last place you visit is a perfect place to spend some more time if you want to eat and drink more.
- App with information about the places along the route
- Beverage not included, tap water included (fresh and completely safe in Norway)

Please note that entrance to the sights of interest you will pass is not included.

Meet at Bergen Base Camp for tickets, app and information.

Here in the UNESCO World Heritage Site Bryggen, the old Hanseatic wharf, you will also get your first taste.

We estimate that it takes 2–4 hours to do the tour.

You can visit the restaurants between 11.00 and 16.00.

Age: The Taste of Bergen Tour welcomes food-lovers of all ages.

Booking: The tour can be booked until 13.00 the same day. Cancellation with full refund up to 48 hours before departure.

If you are interested in doing this tour with a private guide, please contact us for more information.



Duration: 2 to 4 hours
Season: All year
17 May and Christmas holiday: Closed
Price including tastes: NOK 490

Bergen Base Camp
Holmedalsgården 3
NO-5003 Bergen

bergenbasecamp.no
post@bergenbasecamp.no
Tel: +47 55 32 55 00



The Gateway
to the Fjords
of Norway



Bergen Tourist Board

On the sea TASTE OF BERGEN

TOUR
3
B



Taste of Bergen - On the sea

Taste of Bergen - On the sea

limited number of seats

We believe that the most natural environment to taste seafood is on the sea. Get tasteful samples of the local and sustainable seafood the city was built around, as you enjoy the views of the city from a different angle. This is the same beautiful view the sailors have enjoyed for hundreds of years when they arrived Bergen to buy or sell fish.

Bergen has a long history in international trade of seafood, it all started with the trade of stockfish. This trade is what the city is built upon, and it is reflected in Bergen's traditional and coastal gastronomy. Still today Bergen is one of the largest cities in the world of fish trade.

The tour starts at Bryggen with the story and taste of stockfish in one of the old houses at Bryggen, on UNESCO's list of world heritage, before you enter the boat. The guided sailing will be approx 2 hours on the fjord.

Weather permitting, we will do parts of the trip under sail, the most sustainable way!
No previous experience is necessary, only normal mobility.

Onboard you will be served samples of different local organic seafood. There will be some snacks alternative for those who are allergic to seafood. There will be free access to tap water. We recommend comfortable footwear and a wind proof jacket. The saloon will be heated.

After your sailing you will go ashore and enter a winter wonderland constructed from several tons of ice. The Magic Ice bar is the work of world renowned ice carvers. We provide warm poncho and gloves before you step inside the ice bar! You will be served a drink in a glass made of ice.

Included

- Samples of seafood, this is not a full meal
- Water to drink onboard – other beverage is not included
- Guided 2 hours sailtour on the city fjord
- Visit to Magic Ice bar incl. drink

Meet at Bergen Base Camp for tickets and information.

Here in the UNESCO World Heritage Site Bryggen, the old Hanseatic wharf, you will also get your first taste.

Start at 14.00 at meeting point, Bergen Base Camp Bryggen. Enter the sailboat approx 14.30 and enter Magic Ice approx 16.30.

Custom made Taste of Bergen

- The city and food tour can be done as a guided tour for small and larger groups.
- Scavenger hunt and gamification with competition among teams are another possibility.
- Actors along the route to tell the story, and if teambuilding; give a task to the team.

Included food and drinks are optional and can be anything from a small taste to a full meal.



Age: The Taste of Bergen on the sea tour welcomes seafood-lovers of all ages.

Booking: The tour can be booked until 13.00 the same day. Cancellation with full refund up to 48 hours before departure.

Bergen Base Camp
Holmedalsgården 3, NO-5003 Bergen

bergenbasecamp.no
post@bergenbasecamp.no
Tel: +47 55 32 55 00



The Gateway
to the Fjords
of Norway



Bergen Tourist Board



BERGEN REISELIVSLAG · BERGEN TOURIST BOARD · visitBergen.com

Strandkaian 3 – NO-5013 Bergen, Norway

Tel.: (+47) 55 55 20 10 – Fax: (+47) 55 55 20 11 – mail@visitBergen.com

Follow visitBergen on

