

# Local food guide

Food producers, catering and places to eat in the  
Lyngenfjord region



Photo: Villkokken



## YOUR LOCAL FOOD GUIDE TO THE LYNGENFJORD REGION

It is no secret that there is a lot of local food and local products between the sea and mountains in the Lyngenfjord region. As part of the project “A sustainable destination”, Visit Lyngenfjord wishes to present some of the local products available here. After all, we know from our own experience that it can be a challenge to find the different food treasures.

Some of the producers in the Lyngenfjord region offer seasonal produce, while other products are available year-round. One of the latest additions is our local whisky. The production has just started and it will take some time before the first whisky is ready.

If you would like to enjoy a meal at one of the many restaurants and cafés around the Lyngenfjord, you have many to choose between. Please be aware that there are often long distances between them so it is a good idea to check the opening hours before you set off, as some have limited opening hours. You can choose everything from dishes based on local produce from local producers to more international dishes.

We hope you enjoy our local food guide. We welcome your feedback.



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## CHEESE

Many skilled farmers in the region produce different kinds of cheese. You can buy some at local supermarkets, while others are only sold on the farm. Much of the cheese is produced from goat's milk, and you can find everything from feta cheese to matured cheese. Another speciality worth tasting is the "coffee cheese".

<p><b>Ravra Gårdsprodukter</b>          Reidun Helene Mo          Tel. +47 992 79 169          E-mail: <a href="mailto:reidunhelenemo@hotmail.com">reidunhelenemo@hotmail.com</a></p> <p><b>Social media:</b>          FB: RavraGardsprodukter</p> <p><b>Address:</b>          Ravra, 9144 Samuelsberg</p> <p><a href="#">Buy directly on the farm</a></p>	<p><b>Products:</b>          Local brown cheese and traditional coffee cheese and "gomme" made of cow's milk</p> <p><b>Where to buy our products:</b>          Directly from the farm          Joker &amp; Husfliden in Mandalen          Coop Birtavarre          Eide Handel and the Farmers' Market in Tromsø</p> <p><b>Other products:</b>          Smoked beef and reindeer sausage</p>
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<p><b>Vildenvang Gårdsysteri</b>          Hege Liland          Tel. +47 48 06 19 21          E-mail: <a href="mailto:hege@vildenvang.no">hege@vildenvang.no</a></p> <p><b>Website:</b> <a href="http://www.vildenvang.no">www.vildenvang.no</a></p> <p><b>Social media:</b>          FB: Vildenvang Gårdsysteri</p> <p><b>Address:</b>          Straumfjord Vest 331, 9151 Storslett</p>	<p><b>Products:</b>          Award-winning matured goat cheese, as well as feta cheese made from goat's milk</p> <p><b>Where to buy our products:</b>          Directly from the farm  <i>Feta cheese:</i> Spar Gammen, Coop Extra in Storslett, Kronebutikken in Sørkjosen, Joker in Mandalen, Eide Handel in Tromsø and Hoftepluss in Alta  <i>Matured cheese:</i> Helmersen Delikatesser in Tromsø, Mathallen Tromsø, Kystens Mathus in Tromsø and Kronebutikken in Sørkjosen</p> <p><b>Other comments:</b>          The cheese is also served at Bios Café in Storslett, Emmas Drømmekjøkken in Tromsø and Trasti &amp; Trine in Alta.</p>
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	<p>Winners of several awards at the national farm cheese awards: gold, silver and bronze.</p> <p>Seasonal sale of kid (baby goat) meat by order and baby goat skins</p>
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<p><b>Russelv Gård</b> Bjarne og Janne Leohnardsen Tel. +47 977 46 350</p> <p><b>Address:</b> Russelv, Nord-Lenangen, Lyngen</p>	<p><b>Products:</b> Sporadic production of fresh cheese and feta cheese from goat's milk</p> <p><b>Where to buy our products:</b> Please call us to hear what is available.</p>
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<p><b>Botngaard</b> Jill Karina Botngaard Tel. +47 915 46 168</p> <p><b>Social media:</b> FB: Botngaard</p> <p><b>Address:</b> Botngaard, Sør-Lenangsbotn, Lyngen</p>	<p><b>Products:</b> Small-scale, sporadic production of goat's cheese. Please call us to hear what is available.</p> <p><b>Where to buy our products:</b> Please contact us</p> <p><b>Other comments:</b> Small-scale seasonal production of kid (baby goat)</p>
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## MEAT

The sheep in the Lyngenfjord region have some of the best grazing pastures in Norway. Lyngen has two well-known brands of lamb: Alpelam and Lyngenslam.

### Ravra Gårdsprodukter

Reidun Helene Mo  
Tel. +47 992 79 169  
E-mail: [reidunhelenemo@hotmail.com](mailto:reidunhelenemo@hotmail.com)

#### Social media:

FB: RavraGardsprodukter

#### Address:

Ravra, 9144 Samuelsberg

Buy directly on the farm

#### Products:

Smoked sausage of beef and reindeer

#### Where to buy our products:

From the farm  
Joker & Husfliden in Manndalen  
Coop Birtavarre  
Eide Handel and the Farmers' Market in Tromsø

#### Other products:

Local brown cheese, traditional coffee cheese and "gomme" made of cow's milk

### Skogstad Gård

Gunhild Skogstad  
Tel. +47 920 38 639  
E-mail: [gunhildskog@yahoo.no](mailto:gunhildskog@yahoo.no)

Website: [www.skogstadgard.net](http://www.skogstadgard.net)

#### Address:

Straumfjord, 15 km north of Storslett

*If you would like to visit our farm, you are welcome to call us to make an appointment.*

#### Products:

Beef of Scottish Highland cattle raised on locally-grown grass and other crops, without use of animal feeds. The cattle spend most of the year outdoors.

#### Where to buy our products:

At the annual autumn market in Storslett or contact us to hear if we have meat available.

#### Other comments:

Bios Café in Storslett uses our meat in selected dishes.  
Sale of treated leather



<p><b>Haugnes Gård</b> Elin og Yngar Einarsen Tel. +47 984 71 637</p> <p><b>Social media:</b> FB: Arnøy lam</p> <p><b>Address:</b> Haugnes, Arnøyhamn</p>	<p><b>Products:</b> Meat of wild sheep (Old Norwegian) Seasonal - call to order</p> <p><b>Where to buy our products:</b> By direct contact</p> <p><b>Other products:</b> Sheepskins</p>
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<p><b>Vildenvang Gårdsysteri</b> Hege Liland Tel. +47 48 06 19 21 E-mail: <a href="mailto:hege@vildenvang.no">hege@vildenvang.no</a></p> <p><a href="http://www.vildenvang.no">www.vildenvang.no</a></p> <p><b>Social media:</b> FB: Vildenvang Gårdsysteri</p> <p><b>Address:</b> Straumfjord Vest 331, 9151 Storslett</p>	<p><b>Products:</b> Seasonal sale of kid (baby goat) meat</p> <p><b>Where to buy our products:</b> Direct contact and via order</p> <p><b>Other comments:</b> We also produce award-winning mature Goat's cheese, as well as feta cheese made from goats' milk. Sale of baby goat skins</p>
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<p><b>Rotsund Gård</b> Anders Boltås Ph: +47 956 64 884 E-mail: <a href="mailto:anders.bo@live.no">anders.bo@live.no</a></p> <p><b>Social media</b> FB: Group – Rotsund Gård</p> <p><b>Address:</b> Rotsundelv 22, Rotsund</p>	<p><b>Products:</b> Seasonal sale of wild sheep lamb, which has come directly from the mountains and has not eaten any animal feeds.</p> <p><b>Where to buy our products:</b> Direct contact – must order before the lambs are gathered in the autumn</p> <p><b>Other products:</b> Sheepskins of wild sheep</p>
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<p><b>Botngaard</b> Jill Karina Botngaard Tel. +47 915 46 168 E-mail: <a href="mailto:jill@botngaard.com">jill@botngaard.com</a></p> <p><b>Social media:</b> FB: Botngaard</p> <p><b>Address:</b> Botngaard, Sør-Lenangsbotn, Lyngen</p>	<p><b>Products:</b> Small-scale production of kid (baby goat) meat</p> <p><b>Where to buy our products:</b> Direct contact</p> <p><b>Other comments:</b> Small scale production of goats' cheese</p>
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Seasonal

<p><b>Arktisk Kje</b> Atle Aronsen Tel. +47 916 46 687</p> <p><b>Social media:</b> FB: Arktisk.Kje.SA</p>	<p><b>Products:</b> Kid (baby goat) meat of various types</p> <p><b>Where to buy our products:</b> Spar supermarkets in the region</p> <p><b>Other comments:</b> This is a collaboration between several goat farmers in the region. The processing of the meat is through Mydland in Tromsø.</p>
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<p><b>Alpelam</b></p>	<p><b>Product:</b> Lamb from Lyngen</p> <p><b>Where to buy our products:</b> Eide Handel in Tromsø</p> <p><b>Other comments:</b> This is a collaboration between several sheep farmers in the Lyngen region.</p>
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### **LyngenLam**

For questions about the Lyngen Lamb,  
contact Runo Berglund  
Tel. +47 915 64 221

### **Product:**

Lamb from Lyngen

### **Where to buy our products:**

Through Ingebrigtsen Kjøtt in Tromsø

### **Other comments:**

This is a collaboration between several sheep  
farmers in the Lyngen region.



## FISH AND SEAFOOD

Even though we live right beside some of the world's best fishing grounds, finding the place to buy fresh fish can be quite a challenge. Fortunately, several local companies process delicacies from the sea. Look out for the fish van, which calls at the villages throughout the region, generally every second week. You can get hold of fresh shrimps from the Lyngenfjord, smoked salmon and traditional stockfish.

Among the region's supermarkets, Spar Storslett has a counter stocking fresh seafood.

<p><b>Slottet Gård</b> Mari &amp; Jarle Kiil Tel. +47 907 64 528 E-mail: <a href="mailto:mari@slottetgard.no">mari@slottetgard.no</a></p> <p><b>Address:</b> Spåkenesveien 161, Djupvik</p> <p><b>Website:</b> <a href="http://www.slottetgard.no">www.slottetgard.no</a></p> <p><b>Social media:</b> FB: Slottet Gård</p> <p style="background-color: #008080; color: white; padding: 5px; text-align: center;">Buy directly on the farm</p>	<p><b>Products:</b> Cod prepared in different ways (e.g. filleted, salted, smoked, fresh and dried, etc.), halibut and other filets of fish depending on the season</p> <p><b>Where to buy our products:</b> On our farm – just give us a call. Oksfjord Handel, Joker Sørkjosen, Djupvik &amp; Nordmannvik Samvirkelag, Coop Olderdalen, Coop Birtavarre, Joker Birtavarre, Joker Mandalen and Joker Skibotn</p> <p><b>Other comments:</b> Contact us in advance to check what we have available.</p>
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<p><b>Johs H Giæver</b> Havnes Handelssted Tel. +47 77 76 44 00 E-mail: <a href="mailto:office@giaever.net">office@giaever.net</a></p> <p><b>Website:</b> <a href="http://www.giaever.net">www.giaever.net</a></p>	<p><b>Products:</b> Stockfish and lutefisk Fillets of different fish species</p> <p><b>Where to buy our products:</b> Havnes Handelssted or online (stockfish) Fish fillets – call us and ask what we have available and we can arrange a place of pick up/delivery.</p>
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<p><b>Lyngen Reker</b>          Tel. +47 77 71 82 75          E-mail: <a href="mailto:post@lyngenreker.no">post@lyngenreker.no</a></p> <p><b>Address:</b> Ørveien 18 (Lenangsøyra),          9064 Svensby (Lyngen)</p> <p><b>Website:</b> <a href="http://www.lyngenreker.no">www.lyngenreker.no</a></p> <p><b>Social media:</b>          FB: Lyngenreker</p>	<p><b>Products:</b>          Fresh unpeeled shrimps, hand-peeled shrimps and machine-peeled shrimps. We also sell marinated shrimps (frozen).</p> <p><b>Where to buy our products:</b>          Coop Extra and Spar supermarkets in the region. We supply fresh unpeeled shrimps throughout the week (weather permitting).</p> <p><b>Other comments:</b>          You are welcome to visit the factory, but please call us in advance to check if we have fresh shrimps.</p>
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<p><b>Harrys Røkelaks</b>          Harry Årsand          Tel. +47 950 80 725</p>	<p><b>Product:</b>          Smoked salmon</p> <p><b>Where to buy the product:</b>          By direct contact</p>
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<p><b>Alf Rognli</b>          Tel. +47 414 34 924</p>	<p><b>Product:</b>          Smoked salmon</p> <p><b>Where to buy the product:</b>          By direct contact</p>
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<p><b>Odd Verner Aronsen</b>          Svensby, Lyngen          Tel. +47 908 52 660</p>	<p><b>Product:</b>          Fresh fish</p> <p><b>Where to buy the product:</b>          By direct contact – dependent on the catch of the day</p>
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**Oddvar Fagerborg**

Koppangen, Lyngen  
Tel. +47 917 911 82

**Product:**  
Fresh fish

**Where to buy the product:**

By direct contact – dependent on the catch of the day



## VEGETABLES AND BERRIES

Despite the cold, Arctic climate in our region, you can find a lot of tasty vegetables and berries. Many farmers grow seasonal vegetables and herbs. A unique product is the Reisa syrup, which adds flavour to any meal.

### Lien Økologiske Urtegård

(organic herb farm)

Tom Lien

Tel. +47 77 71 82 75 / 452 06 175

E-mail: [lien@nordtroms.net](mailto:lien@nordtroms.net)

#### Address:

Lien Økologiske Urtegård, Nordnes i Kåfjord

#### Social media:

FB: Lien økologiske urtegård

Buy directly on the farm

#### Products:

Herb products: Spices, tea, herb salt, creams and oils, cooking oil and vinegar

Sale of small plants in May/June

Organic visiting garden, permaculture

#### Where to buy our products:

Plants: on the farm and by order via phone/e-mail

Herb products: on the farm and by order via phone/e-mail

Joker & Husfliden in Manndalen, Kronebutikken

#### Other comments:

Courses and presentations: Organic gardening, cultivation/use/processing of herbs and vegetables and picking, use and processing of wild crops → Contact us via phone or e-mail

### Lyngmo Gård

Lidia and Jan Tore Aronsen

Tel. +47 480 51 743/+47 414 67 159

E-mail: [jantorearonsen@yahoo.no](mailto:jantorearonsen@yahoo.no),

[lidia\\_petrovna@yahoo.no](mailto:lidia_petrovna@yahoo.no)

#### Address:

Lattervikveien 373, 9164 Svensby

Buy directly on the farm

#### Products:

Organic vegetables (seasonal)

#### Where to buy our products:

Farm shop, Farmers' Market in Tromsø and regular deliveries in Lyngen on specific days

#### Other products:

Free-range eggs and baked goods

Seasonal



<p><b>Fallvik Gård</b>          Verna &amp; Dagfinn Viken          Tel. +47 930 88 032          E-mail: <a href="mailto:post@fallvik.no">post@fallvik.no</a></p> <p><b>Address:</b>          Fallvik, Storslett</p> <p><b>Website:</b> <a href="http://fallvik.no">http://fallvik.no</a></p> <p><b>Social media:</b>          FB: Fallvik Gård</p> <p style="text-align: center; background-color: #008080; color: white; padding: 5px; border-radius: 10px;">Buy directly on the farm</p>	<div style="text-align: right; font-weight: bold; color: #008080; transform: rotate(-45deg); padding: 5px;">Seasonal</div> <p><b>Products:</b>          Jam from rhubarb and other berries          Vegetables (seasonal)</p> <p><b>Where to buy our products:</b>          Directly on the farm          Halti in Storslett (jam), Kronebutikken in Storslett (jam)          Farmers' Market in Tromsø and the annual autumn market in Storslett</p> <p><b>Other products:</b>          Baked goods and sheepskin</p>
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<p><b>Reisa AS</b>          Linda Fjellheim          Tel. +47 41 32 80 86          E-mail: <a href="mailto:post@reisa.no">post@reisa.no</a></p> <p><b>Address:</b>          Hovedveien 36 B, Kronebutikken,          9152 Sørkjosen</p> <p><b>Website:</b> <a href="http://www.reisa.no">www.reisa.no</a></p> <p><b>Social media:</b>          FB: reisasirup</p>	<p><b>Products:</b>          Syrup from local berries, jelly and sweets</p> <p><b>Where to buy our products:</b>          Kronebutikken, Reisafjord Hotel, Spar Storslett          Mandalen Husflidslag, Eide Handel.          Several shops in downtown Tromsø and at the tourist information office</p>
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## BAKED GOODS

An important food tradition in our region, which is very much alive, is the baking of *lefse* – a thin sweet pastry served folded. You can taste the craft and tender love and care in every bite. You can also buy freshly baked bread and cakes.

<p><b>Lyngmo Gård</b>          Lidia and Jan Tore Aronsen          Tel. +47 480 51 743/+47 414 67 159          E-mail: <a href="mailto:jantorearonsen@yahoo.no">jantorearonsen@yahoo.no</a>  <a href="mailto:lidia_petrovna@yahoo.no">lidia_petrovna@yahoo.no</a></p> <p><b>Address:</b>          Lattervikveien 373, 9164 Svensby</p> <p><a href="#">Buy directly on the farm</a></p>	<p><b>Products:</b>          Different baked goods, such as bread and cinnamon rolls</p> <p><b>Where to buy our products:</b>          Farm shop, Farmers' Market in Tromsø and regular deliveries in Lyngen on specific days</p> <p><b>Other products:</b>          Vegetables (seasonal) and eggs</p>
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<p><b>Fallvik Gård</b>          Verna &amp; Dagfinn Viken          Tel. +47 930 88 032          E-mail: <a href="mailto:post@fallvik.no">post@fallvik.no</a></p> <p><b>Address:</b>          Fallvik, Storslett</p> <p><b>Website:</b> <a href="http://fallvik.no">http://fallvik.no</a></p> <p><b>Social media:</b>          FB: Fallvik Gård</p> <p><a href="#">Buy directly on the farm</a></p>	<p><b>Products:</b>          Baked goods, including aniseed bread and various types of <i>lefse</i></p> <p><b>Where to buy our products:</b>          Directly on the farm, Farmers' Market in Tromsø and the annual autumn market in Storslett</p> <p><b>Other products:</b>          Jam made from local berries, and vegetables (seasonal)</p>
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<p><b>Reindal Gårdsmat</b>          John Kristiansen          Tel. +47 481 96 132          E-mail: <a href="mailto:johnkri@live.no">johnkri@live.no</a></p> <p><b>Address:</b>          Lenangsveien 877, Svensby, Lyngen</p>	<p><b>Product:</b>          Lefse on a hobby basis, and Christmas brawn (sylte), if he can source the ingredients</p> <p><b>Where to buy our products:</b>          Sells from home, call in advance</p>
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<p><b>Solgun Robertsen</b>          Nord-Lenangen, Lyngen          Tel. +47 911 20 680</p>	<p><b>Product:</b>          Flatbread, "sold in packets of 10</p> <p><b>Where to buy our product:</b>          Local markets in Nord-Lenangen or call to place an order</p>
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<p><b>Fristelsen Bakeri og konditor</b>          Tel. +47 934 74 849</p> <p><b>Address:</b>          Sentrum 7, Storslett</p> <p><b>Social media:</b>          FB: Fristelsen Bakeri og Konditori AS</p>	<p><b>Products:</b>          Various baked goods and cakes</p> <p>We can supply decorated cakes and filled rolls by order.</p> <p><b>Where to buy our products:</b>          At our bakery in Storslett</p> <p><b>Other comments:</b>          Take away</p>
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## OTHER

It's not only food that is produced around the Lyngenfjord. Several of the producers also supply other types of goods and services. You will also find the world's northernmost whiskey distillery in Lyngen, which also produces gin, vodka and aquavit.

<p><b>Lyngmo Gård</b> Lidia and Jan Tore Aronsen Tel. +47 480 51 743/+47 414 67 159 E-mail: <a href="mailto:jantorearonsen@yahoo.no">jantorearonsen@yahoo.no</a>, <a href="mailto:lidia_petrovna@yahoo.no">lidia_petrovna@yahoo.no</a></p> <p><b>Address:</b> Lattervikveien 373, 9164 Svensby</p>	<p><b>Products:</b> Eggs and firewood from birch</p> <p><b>Where to buy our products:</b> Farm shop</p> <p><b>Other products:</b> Vegetables (seasonal) and baked goods</p>
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<p><b>Lien Økologiske Urtegård</b> (organic herb farm) Tom Lien Tel. +47 77 71 82 75 / 452 06 175 E-mail: <a href="mailto:lien@nordtoms.net">lien@nordtoms.net</a></p> <p><b>Address:</b> Lien Økologiske Urtegård, Nordnes i Kåfjord</p> <p><b>Social media:</b> FB: Lien økologiske urtegård</p>	<p><b>Products:</b> Courses and presentations: Organic gardening, cultivation/use/processing of herbs and vegetables and picking, use and processing of wild crops → Contact us via phone or e-mail</p> <p>Sale of small plants in May/June</p> <p>Organic visiting garden, permaculture</p> <p><b>Where to buy our products:</b> Plants: on the farm and by order via phone/e-mail Herb products: on the farm and by order via phone/e-mail</p> <p><b>Other comments:</b> Herb products: Spices, tea, herb salt, creams and oils, cooking oil and vinegar</p>
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### **Aurora Spirit**

Tor Petter Christensen

Tel. +47 919 04 260

E-mail: [post@auroraspirit.com](mailto:post@auroraspirit.com)

**Website:** [www.auroraspirit.com](http://www.auroraspirit.com)

**Address:**

Årøybukt, approx. 10 km north of Lyngseidet

**Social media:**

FB: Aurora Spirit AS

IG: bivrostspirits

**Products:**

Gin, vodka, aquavit, whisky (coming)

**Where to buy our products:**

Local wine monopoly, online from the wine monopoly

**Other comments:**

The distillery has a visitor centre, which runs guided tours and activities

### **Haugnes Gård**

Elin og Yngar Einarsen

Tel. +47 984 71 637

**Address:**

Haugnes, Arnøyhamn

**Social media:**

FB: Arnøylam

**Products:**

Sheepskins of wild sheep

**Where to buy our products:**

By direct contact

**Other comments:**

Meat of wild sheep (Old Norwegian)

Seasonal - call to order

### **Vildenvang Gårdsysteri**

Hege Liland

Tel. +47 48 06 19 21

E-post: [hege@vildenvang.no](mailto:hege@vildenvang.no)

[www.vildenvang.no](http://www.vildenvang.no)

**Social media:**

FB: Vildenvang Gårdsysteri

**Adresse**

Straumfjord Vest 331, 9151 Storslett

**Product:**

Baby goat skins

**Where to buy our products:**

By direct contact

**Other comments:**

Produces award-winning matured goat cheese,

as well as feta cheese made from goat's milk

Seasonal sale of kid (baby goat) meat by order



### Skogstad Gård

Gunhild Skogstad  
Tel. +47 920 38 639  
E-mail: [gunhildskog@yahoo.no](mailto:gunhildskog@yahoo.no)

**Website:** [www.skogstadgard.net](http://www.skogstadgard.net)

**Address:**  
Straumfjord, 15 km north of Storslett

*If you would like to visit our farm,  
please call us to make an  
appointment.*

#### Products:

Treated leather from our cattle

#### Where to buy our products:

By direct contact

#### Other comments:

Bios Café in Storslett uses our meat in selected dishes.

Beef of Scottish Highland cattle raised on locally-grown grass and other crops, without use of animal feeds. The cattle spend most of the year outdoors.

### Fallvik Gård

Verna & Dagfinn Viken  
Tel. +47 930 88 032  
E-post: [post@fallvik.no](mailto:post@fallvik.no)

**Address:**  
Fallvik, Storslett

**Website:** <http://fallvik.no>

**Social media:**  
FB: Fallvik Gård

Buy directly on the farm

#### Products:

Sheepskin  
Approved kitchen – groups can book a time to cook together then eat their food together in the museum

#### Where to buy our products:

Directly on the farm, Farmers' Market in Tromsø and the annual autumn market in Storslett

#### Other products:

Jam made of rhubarb and other berries, and various baked goods including aniseed bread



## CATERING

Local caterers can provide food for visitors, functions and events. You can order a wide range of local specialities and dishes as well as more international and exotic inspired food.

<p><b>Aja Samiske Kjøkken</b> Ann Kristin Hansen Tel. +47 413 38 013 E-mail: <a href="mailto:annkristin@nordligefolk.no">annkristin@nordligefolk.no</a></p> <p><b>Website:</b> <a href="http://www.senterfornordligefolk.no/sjoesamisk-mat.149074.no.html">http://www.senterfornordligefolk.no/sjoesamisk-mat.149074.no.html</a></p>	<p>Serves food based on the Coastal Sami culture and local produce</p> <p>We provide catering for events at Centre of Northern People, in the municipality Kåfjord and surrounding areas, such as Skibotn and Lyngseidet.</p>
<p><b>Lyngen Catering</b> Kirsti Sollid Tel. +47 992 79 777 E-mail: <a href="mailto:kirs-sol@online.no">kirs-sol@online.no</a></p> <p><b>Social media:</b> FB: Lyngen Catering</p>	<p>We provide catering for all occasions in the municipality of Lyngen - private, corporate and groups.</p> <p>We use local produce where possible.</p>
<p><b>Kirstis hjemmelagde</b> (Kronebutikken Catering) Kirsti Johansen Tel. +47 938 30 642</p> <p><b>Social media:</b> FB: Kirstis hjemmelagde</p>	<p>Catering for small and big occasions in the Storslett and Sørkjosen area and other parts of North Troms.</p> <p>We can provide catering for events.</p>



<p><b>Olderelv Camping</b>          Skibotn          Tel. +47 77 71 54 44</p> <p><b>Website:</b> <a href="http://www.olderelv.no">www.olderelv.no</a></p>	<p>Provides catering for various occasions</p>
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<p><b>Reisafjord Hotel</b>          Sørkjosen          Tel. +47 77 76 60 00          E-mail: <a href="mailto:resepsjon@reisafjord-hotel.com">resepsjon@reisafjord-hotel.com</a></p> <p><b>Website:</b> <a href="http://www.reisafjord-hotel.com">www.reisafjord-hotel.com</a></p> <p><b>Social media:</b>          FB: Reisafjord Hotel</p>	<p>Provides catering for various occasions</p>
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<p><b>Hatteng Grillbar</b>          Hatteng          Tel. +47 77 71 49 99</p> <p><b>Social media:</b>          FB: Hatteng Grillbar &amp; Camping</p>	<p>Provides catering for various occasions in the surrounding area of Hatteng</p>
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<p><b>Siam Catering</b>          Kesarin Olsen          Tel. +47 995 88 635          E-mail: <a href="mailto:siamcatering@gmail.com">siamcatering@gmail.com</a></p>	<p>Delivers Thai food in Kåfjord. Orders must be placed at least a day in advance.</p> <p>Her spring rolls and chilli sauce are sold at the supermarkets in Olderdalen, Birtavarre, Manndalen and Djupvik.</p>
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**Wongdueans Matglede**

Wongduean

Tel. +47 462 38 794

E-mail: [fwongduean@yahoo.com](mailto:fwongduean@yahoo.com)

**Social media:**

FB: Wongdueans Matglede

Spring rolls, barbeque skewers and simple Thai dishes

Deliveries are available in the Hatteng and Oteren area.

22

**Saowanit Pedersen**

Tel. +47 46 37 10 57

Makes spring rolls and sushi on a hobby basis – for take away only (pick up at an arranged time)

Located in Nord-Lenangen in Lyngen



## RESTAURANTS & CAFÉS

There is no need to go hungry while visiting the Lyngenfjord region. There is a large selection of cafés and restaurants, depending on what you are looking for. It's a good idea to check the opening hours before deciding where to go, as some have places have limited opening hours.

In addition, several petrol stations serve fast food a bit to eat, while the ferries operating across the fjord here serve snacks and light meals.

### Nordreisa (Storslett & Sørkjosen)

<p><b>Bios Café</b>          Storslett          Tel. +47 77 76 50 40          E-mail: <a href="mailto:jane@bioscafe.no">jane@bioscafe.no</a></p> <p><b>Website:</b> <a href="http://bioscafe.no">http://bioscafe.no</a></p> <p>Open daily 09:00 – 22:00</p> <p><i>Bios Café has won several awards for its use of local food.</i></p>	<p>Bios Cafe's menu is based on local produce, including wild sheep (Old Norwegian) from Arnøya Haugsnes Gård, highland beef from Skogstad Gård in Straumfjord, organic local beef from Vangen Gård in the Reisa valley and elk, grouse and reindeer from the local area. If you prefer seafood, Bios serves hand-peeled Lyngen shrimps, king crab from Finnmark, lutefisk from Kiil, other types of fish and stockfish from Halvors in Tromsø. We serve home-baked cakes and carrot bread. All the sauces and soups we serve are homemade, while the cheese is from Vildenvang Gård.</p> <p>We serve four-course dinners on Saturday evenings, banquet dinners, game evenings, lutefisk evenings, Christmas functions, cold tables and catering.</p> <p>Bios Bar is in the same building. Drinks with local tastes are served here on Fridays and Saturdays, while the discotheque in the basement is open on Saturdays.</p>
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### Reisafjord Hotel

Sørkjøsen  
Tel. +47 77 76 60 00  
E-mail: [resepsjon@reisafjord-hotel.com](mailto:resepsjon@reisafjord-hotel.com)

**Website:** [www.reisafjord-hotel.com](http://www.reisafjord-hotel.com)

**Social media:**  
FB: Reisafjord Hotel

The hotel restaurant is open every day.

### På Taket Kafé

Sørkjøsen  
Tel. +47 480 29 283  
E-mail: [post@pataket.no](mailto:post@pataket.no)

**Website:** [www.pataket.no](http://www.pataket.no)

**Social media:**  
FB: På Taket Kafé AS

Serves lunch, dinner, coffee and drinks, as well as catering and take away

**Seating capacity:**  
100

### Kronebutikken

Sørkjøsen  
Tel. +47 450 35 435  
E-mail: [kronebutikken@rundtnestesving.no](mailto:kronebutikken@rundtnestesving.no)

**Website:** [www.rundtnestesving.no/kronebutikken](http://www.rundtnestesving.no/kronebutikken)

A small local café with a great atmosphere, serving coffee and homemade cakes

**Seating capacity:**  
Approx. 20

### Fristelsen Bakeri og konditor

Storslett  
Tel. +47 934 74 849

**Social media:**  
FB: Fristelsen Bakeri og Konditori AS

A small café with tables where you can enjoy a coffee, cake or lunch



<p><b>Grillstua Mat og Vinhus</b> Storslett Tel. +47 77 76 64 50</p> <p><b>Social media:</b> FB: Grillstua Mat og Vinhus AS</p>	<p>Serves dinner of the day (check the Facebook page to see what's on the menu) and fast food</p>
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## Skjervøy

<p><b>Hotel Maritim</b> Skjervøy Tel. +47 77 76 03 77 E-mail: <a href="mailto:resepsjon@hotell-maritim.no">resepsjon@hotell-maritim.no</a></p> <p><b>Website:</b> <a href="http://www.hotell-maritim.no">www.hotell-maritim.no</a></p> <p><b>Social media:</b> FB: Hotell Maritim Skjervøy</p>	<p>Fully licenced hotel restaurant serving dinner of the day and dishes from the à la carte menu</p>
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<p><b>På hjørnet Kafé</b> Skjervøy Tel. +47 77 76 06 02</p> <p><b>Social media:</b> FB: På Hjørnet AS</p>	<p>Café serving lunch, coffee and cakes</p> <p><b>Seating capacity:</b> Approx. 55</p>
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<p><b>Kaien Skjervøy</b>          Skjervøy          Tel. +47 77 76 29 47          E-mail: <a href="mailto:kaien9180@gmail.com">kaien9180@gmail.com</a></p> <p><b>Social media:</b>          FB: Kaien Skjervøy</p>	<p>Fast food and take away</p>
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## Kåfjord (Olderdalen, Birtavarre & Manddalen)

<p><b>Artic Bar &amp; Bistro</b>          Djupvik          Tel. +47 417 69 069          E-mail: <a href="mailto:post@artic-lyngen.no">post@artic-lyngen.no</a></p> <p><b>Social media:</b>          FB: Artic Lyngen Sjøcamp</p>	<p>The local pub in Djupvik, which is fully licenced. Known as the “cosiest bar and pub in North Troms”.</p> <p><b>Seating capacity:</b>          Approx. 50 (not dining)          Approx. 30 (dining)</p>
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<p><b>Dittis kiosk</b>          Olderdalen          Tel. +47 77 71 72 50</p>	<p>Fast food right by the ferry pier. Call from the top of the mountain and we will have your order ready when you get down.</p>
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<p><b>Håkon Gjestehus</b>          Olderdalen          Tel. +47 900 79 366</p>	<p>A small cafe at the guest house serving dinner and Thai inspired dishes</p> <p><b>Seating capacity:</b>          25</p>
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**Siam Kafé**

Slettvoll, 9146 Olderdalen  
3 km south of Olderdalen  
Tel. +47 995 88 635

**Summer only**

Serves Thai food

Catering available

**Seating capacity:**

35

27

**Birtavarre camping**

Birtavarre  
Tel. +47 977 22 844

**Website:** <http://eng.high-north.com>

**Summer only**

Fast food



## Lyngen (Lyngseidet & Ytre Lyngen)

<p><b>K-punktet Kafe</b> Parkveien 19, Lyngseidet Tel. +47 901 09 886</p> <p><b>Social media:</b> FB: K-punktet</p>	<p>Café serving coffee, cakes, lunch and dinner</p> <p><b>Seating capacity:</b> Max. 40</p> <p><b>Other comment:</b> Small-scale catering also available</p>
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<p><b>Ragnhildas</b> Lenangsøyra Tel. +47 917 44 842 E-mail: <a href="mailto:ragnhildas@hotmail.com">ragnhildas@hotmail.com</a></p> <p><b>Social media:</b> FB: Ragnhildas</p>	<p>Small café open Thursdays and Saturdays serving homemade cakes and other baked goods</p> <p>Check the Facebook page for opening hours</p> <p><b>Seating capacity:</b> Approx. 20</p>
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<p><b>Skibsbroen Pub</b> Lyngseidet Tel. +47 450 59 090</p> <p><b>Social media:</b> FB: Skibsbroen Pub</p>	<p>The local pub in Lyngseidet</p> <p>Check the Facebook page for opening hours</p> <p><b>Seating capacity:</b> Approx. 50</p>
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<p><b>Johansen Gatekjøkken</b> Nord-Lenangen Tel. +47 77 71 39 00</p>	<p>Fast food, generally open at the weekend</p>
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<p><b>Lyngseidet Gjestegård</b> Kjosveien 14, Lyngseidet Tel. +47 928 56 221</p> <p><b>Social media:</b> FB: Lyngseidet Gjestegård</p>	<p>Restaurant open on weekends Friday – Sunday or at other times on request</p> <p><b>Seating capacity:</b> Approx. 50</p>
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<p><b>Zapffe Café</b> Svensby ferry landing Tel.. +47 414 65 065</p> <p><b>Website:</b> <a href="http://www.zapffecafe.no">www.zapffecafe.no</a></p> <p><b>Social media:</b> FB: Zapffe Café</p>	<p>Serves homemade fast food, expedition food, dinner of the day and cakes. Focus on local food, seasonal produce and quality. It's possible to order at the "drive through" in the ferry queue.</p> <p>Opens summer/autumn 2017</p>
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## Storfjord (Skibotn, Hatteng & Oteren)

<p><b>Kafe ruija</b>          Skibotn          Tel. +47 930 10 675          E-mail: <a href="mailto:kaferuija@gmail.com">kaferuija@gmail.com</a></p> <p><b>Social media:</b>          FB: Kafe ruija</p>	<p>Serves homemade cakes, lunch and dinner</p> <p>You can also find a range of Pentik products for sale (interior products)</p> <p><b>Seating capacity:</b>          Approx. 50</p>
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<p><b>Hermanns Bistro, Lyngskroa</b>          Oteren          Tel. +47 77 71 50 00          E-mail: <a href="mailto:post@lyngskroa.no">post@lyngskroa.no</a></p> <p><b>Social media:</b>          FB: Welcome Inn Hotel Lyngskroa</p>	<p>A-la carte menu</p>
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<p><b>Hatteng Grillbar</b>          Hatteng          Tel. +47 77 71 49 99 / +47 913 63 482</p> <p><b>Social media:</b>          FB: Hatteng Grillbar &amp; Camping</p>	<p>Fast food and take away          Catering available</p> <p><b>Seating capacity:</b>          Approx. 70</p>
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<p><b>Olderelv Camping</b>          Skibotn          Tel. +47 77 71 54 44</p> <p><b>Website:</b> <a href="http://www.olderelv.no">www.olderelv.no</a></p>	<p><b>Summer every day, spring and autumn weekends only, closed in the winter</b>          Mostly fast food and pizza, as well as coffee and cakes          Take away</p> <p><b>Seating capacity:</b>          Approx. 60 + the terrace outside</p>
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## OTHER PLACES TO EAT

Some of our local accommodation providers also cater for small and large groups by prior arrangement. Please call and hear if they can provide what you are looking for.

<p><b>Arctic Lyngen Sjøcamp/Arctic Bar Bistro</b>          Djupvik          Tel. +47 417 69 069          E-mail: post@arctic-lyngen.no</p> <p><b>Social media:</b>          FB: Arctic Lyngen Sjøcamp</p>	<p>We serves food based on local produce, such as fish and reindeer, by prior arrangement.</p> <p>Our Spanish cook also makes tapas, the local Norwegian variety and the authentic Spanish version.</p> <p>Feel free to call us</p> <p><b>Seating capacity:</b>          Ca 50 (not serving food)          Ca 30 (serving food)</p>
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<p><b>Arctic Panorama Lodge</b>          Uløybukt          Tel. +47 916 12 520          E-mail: info@arcticpanorama.com</p> <p><b>Social media:</b>          FB: Arctic Panorama Lodge</p>	<p>We cater for groups by prior arrangement.</p> <p><b>Seating capacity:</b>          Approx. 20</p>
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<p><b>Lyngen Havfiske &amp; Tursenter</b>          Nord-Lenangen          Tel. +47 77 71 35 00          E-mail: post@lyngenhavfiske.no</p> <p><b>Social media:</b>          FB: Lyngen Havfiske &amp; Tursenter</p>	<p>We cater for groups by prior arrangement.</p> <p>We use a lot of local produce.</p> <p><b>Seating capacity:</b>          Up to 60</p>
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### **Lauksletta Overnatting**

Lauksletta

Tel. +47 920 89 824

E-mail: [jmjohane@online.no](mailto:jmjohane@online.no)

#### **Social media:**

FB: Lauksletta Overnatting

We serve food by advance booking.

We use a lot of local produce, including fish and reindeer.

Feel free to give us a call.

#### **Seating capacity.**

Ca. 50

## **Visit Lyngenfjord**

**Address:** Nordkalottsentret, Johan Beck-veien 23, 9143 Skibotn

**E-mail:** [post@visit-lyngenfjord.com](mailto:post@visit-lyngenfjord.com)

**Phone:** +47 77 21 08 50

**[www.visit-lyngenfjord.com](http://www.visit-lyngenfjord.com)**

**Org.nr** 911 611 538

