

Post tour I

HANEN: Food & beverage safari and island hopping in Western Norway

DESCRIPTION

Join us for an exclusive tour with two of the leading chefs in Norway dedicated to local food and local drinks. We visit the special Lysefjord Microbrewery south of Bergen, stopping at Lyse Kloster (monastery) from 1146 and Haaheim Gaard with an excellent dinner with a lot of humour. We will cross islands and fjords on our way to the island of Espevær, next to the North Sea. Local lunch experience at The Old Post Office 5444 and visit to The Lobster Park before leaving via the islands Bømlo and Stord for a very nice farewell-dinner at Eikhaugen Gjestegard incl. accommodation in high standard cabins. On this tour you will get the best of Western Norway – meet the people, taste and learn about the local food, see and be in a fantastic landscape, hear interesting and funny stories and have fun!

FACTS

Duration: 27th April-29th of April 2017

Organiser:

HANEN (Rural Tourism and Local Food-organization Norway), www.hanen.no and Chefs Dinner Norge, <https://www.facebook.com/Chefs-Dinner-Norge-1591782384374690/?fref=ts>

Tour conductors:

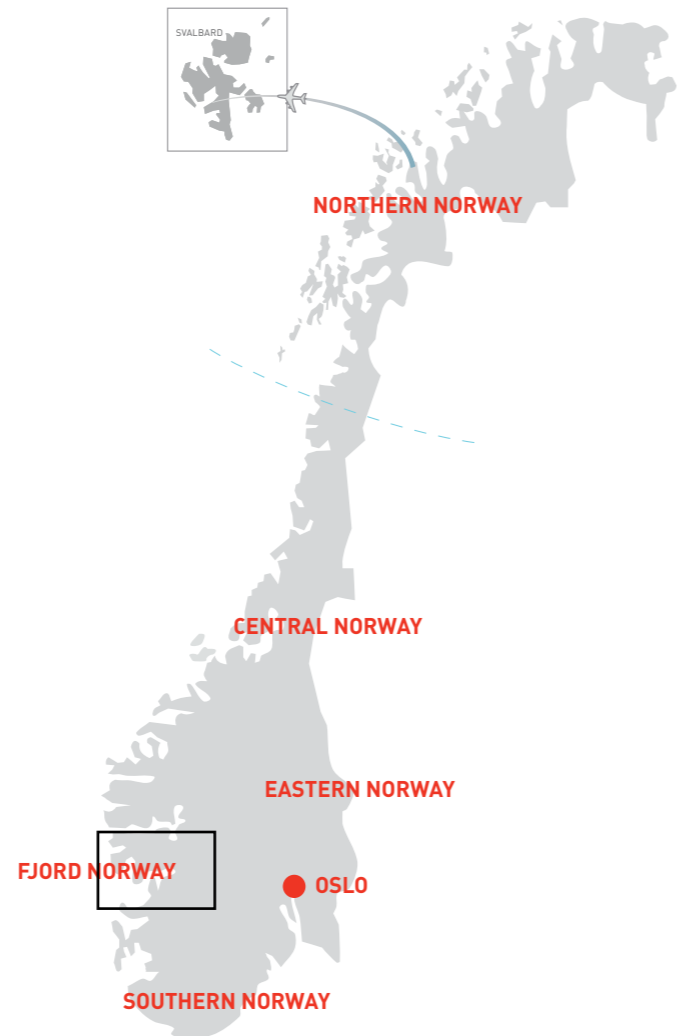
Mr. Nils-Henning Nesje, nesje@matmedhjerte.com
Tel.: +47 932 67 090 and
Mr. Torstein Hatlevik, torstein@haaheimgaard.no
Tel.: +47 900 30 794

Clothing: Warm and leisurely clothing. Wind- and water-proof jacket. Hat and gloves. Warm shoes for outdoor activities /short walks.

Max. participants: **8** Min. participants: **6**

Programme may be subject to change

NORWAY
POWERED BY NATURE



Espevær. Photo: Torstein Hatlevik

HIGHLIGHTS ON THIS TOUR

- Tour information:**
This trip will fit tour operators selling both trips for small groups and FITs. Part of the tour will also be suitable for larger groups. You will enjoy excellent food, fantastic scenery and places, people and experiences off the mainstream. Our two guides are both top chefs. They know the area and they know everything about the local food and drinks, where it comes from, how to prepare it and will supply their information with funny stories. They know how to make this an extraordinary tour – a tour we think you will remember!
- Our guides / chefs:**
On this tour we are proud to present to you our guides who also are excellent and renowned chefs in Norway. They are both part of the small, exclusive group of chefs in Western Norway called: Chefs Dinner Norge. Nils-Henning Nesje is now running his own business Mat med hjerte (Food with the heart) close to Ålesund. Torstein Hatlevik is manager and owner of Haaheim Gard. These two will follow and guide the group for the whole tour, tell interesting and funny stories and of course cook! Look forward to an experience for life!
www.hanen.no/bedrift/526 and www.haaheimgaard.no
- LYSEFJORDEN MIKROBRYGGERI (microbrewery)**
"Passion is also an ingredient for success" - Lysefjord microbrewery is the only brewery in Norway that has for two consecutive years been in the national competitions "The Norwegian Meal" and "This year's beer". We want to invite you to our brewing world, a world that is about dedication, brewing and tasting. Lysefjorden brews locally handcrafted beers with clear identity from Lysefjorden in Hordaland. Traditional recipes are used with personal twist, often using locally, handpicked ingredients from the mountains nearby. The brewery dedicates itself to culinary experiences beyond the ordinary and guarantee that you will find a beer that fits with your dishes either as an accessory or an ingredient. Look forward to the lunch here! www.lysefjordenmikrobryggeri.no
- LYSE KLOSTER (monastery)**
The monastery is situated at Lysefjorden, below Lysehornet 27 km south of Bergen. The monastery was founded in 1146 by monks from Fountains Abbey in England and was in operation until 1536. Some years after the Reformation was introduced in 1536, the Danish king gave orders to demolish the monastery. In 1578 the stones from the monastery walls were sent to Denmark and used in the building of Kronborg Castle.
www.visitos.no/nb/lysekloster



Haaheim farm. Photo: Camilla Korsnes



Lysefjord Microbrewery . Photo: Åshild Tveit Ramsden

HIGHLIGHTS ON THIS TOUR

• HAAHEIM GAARD

On Haaheim Gaard, food and taste is a passion. Torstein Hatlevik, together with his staff, make efforts to create good experiences for their guests. Food with history and local identity is crucial. Haaheim has a gardener who creates the garden into a food basket, from which we can harvest herbs, vegetables, fruits and berries. At Haaheim you will experience a culture farm with sheep and chickens. In the courtyard there is an old Swiss house with a cosy restaurant and also an interior shop in French country style. The facility is located in a great cultural landscape. In the park there are small roads running between beech hedge and rhododendron alleys and sneaks past beds with hundreds of rose trees. Some of the paths are leading to small gazebo and pavilions, where you can find a secluded place to enjoy a glass of wine and a book from the library. When horn reverberates in the mountains, dinner served - home cooking with local ingredients. Haaheim Gaard creates memories for life!

www.haaheimgaard.no

• EIKHAUGEN GJESTEGARD

Siv Grethe and Arne-Richard Stadaas have been the hosts and owners of Eikhaugen Gjestegard since 1991, but the farm has been in Siv's family for generations. Today the restaurant (rebuilt in the old barn) stands out as one of the finest restaurants for local cuisine in Fjord Norway.

Siv, being both a professional chef and a gardener, offers tasty dishes from local produce in the restaurant for groups throughout the year. Eikhaugen also offers accommodation in two beautiful and high-standard cottages (in total 10 double rooms). Both cabins are, as the farm, located close to the shore and with a panoramic view over the magnificent fjord landscape of Bjørnefjorden. You can also have a stroll in the beautiful park "Vetle Hardanger" ("Hardanger in a glimpse").

The shop (in an authentic historic design) has about 60 different products of fruit and berries from the farm, local cheese and game meat (red deer). Both in the restaurant and in the farm shop you will find Siv's different types of bread and her contest-winning and "world famous skillingsboller" (cinnamon rolls). Look forward to a delicious farewell dinner in the unique restaurant, with Siv and Arne as both chefs and storytelling waiters. In the morning Siv will serve a traditional breakfast in the old barn.

We are sure that Eikhaugen and this whole tour will be in your memory for a long time!

www.eikhaugen.no/en/



Torstein and Nils-Henning preparing "Lubbesild". Photo: Camilla Brekke Dalland



Eikhaugen, Siv with cinnamon rolls. Photo: Simen Soltvedt

ACCOMMODATION

UGGDAL

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Web: www.eikhaugen.no

INFORMATION

FLIGHTS

SATURDAY 29th of APRIL

Departure from Bergen at earliest 14:00 / 2 pm

Suggested flights:

14:05 Dep. Bergen Airport Flesland (BGO), SK268

14:55 Arr. Oslo Airport OSL

or

15:00 Dep. Bergen Airport Flesland (BGO), DY625

15:55

or

16:00 Dep. Bergen Airport Flesland (BGO), SK2873

17:20 Arr. Copenhagen Airport Kastrup (CPH)

Return flight must be booked by each participant

See additional information on page 2.



Eikhaugen, Siv and the chickens. Photo: Simen Soltvedt