

Itinerary

Route: Norway Day Tour: Tromsø - Aurora Dinner Cruise

Countries: Norway

Departure:

 D1 Tromso Departure: 18:45 Meeting Point: (Kaigata 6) Skarven Kro

End:

 D1 Tromso

Accommodation: Not Included

Guide: 2

Itinerary: Tromso



Day 1 Tromso



Tour Overview

At 18:45 we open the doors to our floating restaurant and soon we depart from Tromsø in search for the Northern Lights. With our electric engine we will silently cruise into the darkness of the Tromsø fjords. Order a local craft beer from Graff or one of our carefully selected wines and settle at one of the tables next to our panoramic windows. Our dinner is cooked with locally-sourced, seasonal and fresh ingredients, the dinner is a modern twist inspired by traditional Northern Norwegian culinary dishes. Our hosts will explain the relationship and importance of the fishing industry to Tromsø and Northern Norway.



Meeting Point

 D1 Tromso Departure: 18:45 Meeting Point: (Kaigata 6) Skarven Kro



Drop Off *For reference only, the actual arrangement is subject to the tour guide

 D1 Tromso

Food and Beverage menu

Brim Explorer has an exclusive deal with Restaurant Einer, a collection of talented chefs specialising in curating amazing Norwegian dishes.

Starter: Cured Herring

Each winter, countless herring enter Northern Norway's fjords, bringing a pulse of life to Tromsø's waters. This migration draws not only local fishermen but also whales that come to feast, a scene we're lucky to witness on our daily whale-watching tours. Herring, a staple of Scandinavian tradition, especially around Christmas, speaks to Norway's connection to the sea and the season. We honour this heritage by serving fresh herring, a rare treat, balanced with local potatoes, dill, and a touch of onion for a bright, full-bodied taste of winter in the fjord.

Main: Arctic Cod

In Northern Norway, cod is more than just a fish; it's a symbol of survival and commitment. Each winter, Skrei cod undertakes an incredible journey from the Barents Sea, a migration that makes its meat firmer and more flavourful than cod found year-round. This unique fish has been a cornerstone of Northern Norwegian culture, exported worldwide and cherished at home. To bring out its flavours, restaurant Einer prepares a delicate blue mussel sauce made with local apple juice, giving a nod to Norwegian tradition while creating a dish that holds its roots from this land and season.

Dessert: Apple Cinnamon Panna Cotta

In Scandinavia, milk preservation is an art, and Norway's answer is rømme, a tangy, cultured cream that's as much about tradition as taste. For our dessert, we use rømme to create a custard inspired by classic Scandinavian flavours, topped with tart Norwegian apples and cardamom crumble. This dessert offers a sweet and authentic taste of the north.



Meal: Dinner Included



Accommodation: Not Included

Price Explanation

What's Included

- 3 hour cruise around Tromsø area
- Set dinner menu prepared by local partner
- English speaking guides

What's excluded

- Accommodation
- Other items not included in the above "What's included"

Good to know

- Time & Duration: 19:00 - 22:30 (3 - 4 hours)
- group size (min-max) 8 - 60
- Northern Lights sightings are not guaranteed The menu is set. Dietary restrictions have to be provided at least 24 hours in advance.
- Under normal circumstances, 75% of this tour is done on our electric engine.
- Infants are free to join but do not receive food. If you wish to have food, you can purchase a child ticket.

Cancellation policy

- More than 72 hours in advance – 100% refund.
Less than 72 hours in advance - No refund.