

Greenland survey: 77% of restaurants served whale meat in 2011/2012



Greenland claims that its current Aboriginal Subsistence Whaling (ASW) quota of 175 minke whales, 16 fin whales, nine humpback whales and two bowhead whales a year is insufficient to meet the nutritional needs of Greenlanders (people born in Greenland). It claims in its 2012 Needs Statement that West Greenland alone now requires 730 tonnes of whale meat annually.

Greenland has around 50 registered restaurants used by tourists, including several in hotels, plus another 25 smaller "*cafeterias, hot dog stands, grill bars, ice cream shops, etc.*" which are licensed separately.¹ WDCS, the Whale and Dolphin Conservation Society, visited Greenland in May 2011 to assess the availability of whale meat in registered restaurants. In September 2011, WDCS and the Animal Welfare Institute (AWI) visited again. In June 2012, AWI conducted (i) a telephone and email survey of all restaurants (31) for which contact information (phone/email) was available and (ii) extensive internet research in multiple languages of web entries referencing whale meat in Greenland's restaurants in 2011/2012.

Whale meat, including fin, bowhead and minke whale, was available to tourists at 24 out of 31 (77.4%) restaurants visited, contacted, and/or researched online in Greenland in 2011/2012. In addition, one other restaurant for which there was no online record of it serving whale meat indicated, when contacted, that though it did not currently have whale meat on the menu it could be provided if requested in advance for a large enough group. Others that did not have whale meat said that they could provide an introduction to a local family that would. One that had no whale meat available in 2011/2012, had served it in 2009. Only four of the restaurants had no records of whale meat being available in 2011/2012, did not have whale meat currently available, and did not indicate that it might be available later.

Dishes advertised or described include whale burgers; buffets and barbeques of "Greenlandic ingredients" at restaurants catering to cruise ship passengers; whale with tagliatelli and tomato sauce; sushi and Thai dishes in Asian restaurants; and whale carpaccio on à la carte menus at an expensive restaurants.

The price of whale meat in 2011/2012 ranged from US\$8 for a dish of dried whale meat and blubber and US\$12.60 for a whale curry to US\$42 for a Greenlandic buffet including whale meat and US\$63 for a prix fixé three-course menu in which whale meat was the appetizer.

¹ Det Grønlandske Erhvervsregister

Astonishingly, considering that Greenland claims to have insufficient whale meat to meet the needs of its own people, the Greenlandic government actively promotes consumption of whale meat by tourists on www.greenland.com, Greenland's official tourism website.

In 2011, foreign visitors spent a total of 98,344 nights in Greenland's hotels². Assuming that, for each night stayed, a visitor ate lunch and dinner, Greenland's restaurants sold almost 200,000 meals to foreign tourists last year. WDCS and AWI's research suggests that a significant number of these meals included whale meat, particularly as whale meat is only slightly more expensive than comparable seafood dishes. Availability of whale meat to tourists is likely to increase as local meat ("Greenlandic food") is strongly promoted by the government.³ In addition, supermarkets, which are currently required by law to source hunted meat from processors such as Arctic Green Foods, are actively lobbying to be permitted to buy whale meat and other local products directly from hunters,⁴ further expanding the likely availability of whale meat to tourists.

In addition to the availability of whale meat in restaurants, travel companies also advertise tours that include whale meat served in Greenlanders' homes, in camps or at lodges. For example, a three course meal including whale meat served in a Greenlandic family's house this summer costs US\$55 per person. Furthermore, online guides for tourists planning self-catered vacations in Greenland provide information on where to buy whale meat. Even a project of the Nordic Council of Ministers that promotes Nordic food and culinary tourism features Inuili, Greenland's College of Food Sciences, noting that whale meat is prepared there.

The widespread availability of whale meat to tourists in restaurants and on tours suggests that more whale meat is available in Greenland than is needed to meet the genuine nutritional subsistence needs of Greenlanders. Accordingly, AWI and WDCS believe that an increase in Greenland's ASW quota is not justified.

The following pages summarize menus reviewed in 2011, responses received to phone and email enquiries in 2012 and screen shots of relevant websites in 2011 or 2012. A restaurant is recorded as having whale meat available (darker gray in matrix below) in 2011/2012 if: (i) whale meat was observed by WDCS or AWI on a menu in 2011; (ii) an inquirer was told by phone or email in June 2012 that whale meat is currently available; or (iii) it is described as serving whale meat in an online source dated 2011 or 2012.

² www.stat.gl (total number of nights spent total in hotels from all sources except Greenland)

³ see for example a speech by Minister for Fisheries, Hunting and Agriculture Ane Hansen. "VISIONER FOR DET GRØNLANDSKE FØDEVARER" (Visions for Greenlandic Food) to the Inspiratorium for fødevarer conference, 26. September 2011.

⁴ Susanne Christensen, Director of the Brugsen supermarket chain and Per Steen Larsen, Director of the Pisiffik supermarket chain. "Alt vil gerne det samme, men...." ("Everyone wants the same thing, but...."). web editorial from 21 March 2012. accessed at <http://www.pisiffik.gl/?p=2988>

**Details of whale meat availability in Greenland in 2011/2012
according to visits, phone calls, emails or online sources**

| | Town | Venue | Details of whale meat availability in 2011 (visit) | Details of whale meat availability in 2012 (summary of phone conversations or email) | Details of availability according to online source in 2011/2012 |
|---|---------------|--|--|--|---|
| 1 | Aasiaat | Seamen's Home Hotel (cafeteria) | No | Mostly Danish food | |
| 2 | Alluitsup Paa | Seaside Whale Hotel | Did not visit | Unable to reach by phone or email | Whale steaks: http://www.mamartut.gl/english/virkksomheder/hotelrestaurant/seaside.htm . See screenshot, page 30 |
| 3 | Ilulisaat | Hotel Arctic (2 restaurants: Ulo and Café Ferdinand under same phone number) | Fin whale, May 2011 | Whale meat available all year round in weekly Greenlandic barbeques and buffets (phone). Restaurant not specified, but believed to be Ulo. | Smoked whale, whale fat: http://www.cruisecritic.com/ports/newport.cfm?ID=199 . See screenshot, page 9 |
| 4 | | Hvide Falk (hotel and restaurant) | Narwhal and fin whale, May 2011; Whale meat, September, 2011 | Greenlandic buffet (Monday and Thursday) includes whale (phone) | Fin whale with potatoes and fried onions, undated; Whale meat with chilli, June 2012: http://www.hotelhvidefalk.gl/images/stories/pdf/takeawayhhf.pdf . See screenshots, pages 16, 17 |
| 5 | | Cab Inn Hotel | Did not visit | No | |
| 6 | | H8 restaurant | Did not visit | Minke currently available; may have bowhead later if available (phone) | Whale, June 2012: http://www.greenland-travel.com/tours/greenland/discobay_ilulissat See screenshot, page 10 |

| | | | | | |
|----|----------|-------------------------------|--|--|---|
| 7 | | Café Inuit | Bowhead and minke in May, 2011; Minke in September, 2011 | Fin, minke and bowhead when available (phone) | |
| 8 | | Hotel and Restaurant Icefiord | No | Greenlandic buffet every Thursday. Whale meat not available now, but may have later in season (phone). | Smoked whale, June 2012: http://greenlandtoday.com/category/hotel-icefiord-78/ See screenshot, page 18 |
| 9 | | Restaurant Naleraq | Minke, May, 2011 | Greenlandic foods, includes whale (phone). | |
| 10 | | Restaurant Mamartut | Minke, May 2011; whale, September 2011 | "Local food" includes whale (phone) | Whale carpaccio, June 2012: http://www.mamartut.dk/menukort.htm . See screenshot, page 23 |
| 11 | | Hong Kong Café | Fin whale, May 2011; whale curry, September 2011 | Unable to reach by phone or email | Whale curry, June 2012: http://www.cruisecritic.com/ports/newport.cfm?ID=199 ; http://www.cruisecritic.com/ports/newport.cfm?ID=199 . See screenshot, page 9 |
| 12 | Ipiutaq | Hotel Ipiutaq (guest farm) | Did not visit | Gourmet food. Have cooked whale meat. Can pre-arrange package including whale meat (phone). | Whale skin, 2012. See screenshot, page 21 |
| 13 | Uummanaq | Hotel Uummanaq | Generic 'hvalkod', May, 2011 | Narwhal meat available (email) | Fried whale, July 2010 See screenshot, page 22 |

| | | | | | |
|----|---------------|--|----------------------------|---|--|
| 14 | Narsarsuaq | Hotel Narsarsuaq (Restaurant Issikivik) | Did not visit | Greenlandic buffet includes minke whale steak, for US\$42 (email) | Whale meat, September 2011. See http://www.hotelnarsarsuaq.gl http://www.tripadvisor.ie/ShowUserReviews-g609124-d506235-r120595510-Hotel_Narsarsuaq-Narsarsuaq.html ; http://www.tripadvisor.in/LocationPhotos-g609124-d506235-Hotel_Narsarsuaq-Narsarsuaq.html#36795281 . See screenshot, page 25 |
| 15 | | Blue Ice cafe (owns Igaliku Country Hotel and hostel "Gardar Hostel" in Igaliku) | Did not visit | Whale meat available year round (phone) | |
| 16 | Kangerlussuaq | Restaurant Roklubben at Polar Lodge hostel | Whale carpaccio, May, 2011 | Serves local cuisine. Whale meat not on the menu (phone) | Whale carpaccio, June 2012 http://www.wogac.com/restaurant-roklubben ; See screen shot, page 28 |
| 17 | | Hotel Kangerlussuaq & Conference Center | No | Not currently available, but willing to purchase for minimum of 12 people (phone/email) | |
| 18 | Qaqortoq | Restaurant Napparsivik | Did not visit | Unable to reach by phone or email | Whale and mattak in buffet in 2011: wogac.com/sites/all/files/docs/WOGAC_2011_Cruise_folder.pdf . See screen shot, page 24 |

| | | | | | |
|----|----------|-------------------------------------|---------------|---|---|
| 19 | | Nanoq Restaurant at Hotel Qaqortoq | Did not visit | Whale meat available year-round. Minke; bowhead sometimes available (phone); Expect to have whale meat available in July/August (email) | Whale beef with fried onions, smoked whale-smoked halibut, blubber, dried capelin-mattak, fin whale salami, 2011; Whale beef, June, 2012 ; Hval with tagliatelle in tomato sauce, March 2012. See screenshots, pages 11, 12,13 |
| 20 | | Restaurant Ban Thai | Did not visit | Local food cooked in Thai way. Did not respond to question about whale (phone) | Whale and mattak sushi, March 2012. See screenshot, page 14 |
| 21 | Sisimiut | Hotel Sisimiut/ Restaurant Nasaasaq | Did not visit | No, but would put in touch with local family | |
| 22 | | Seamen's Home | Did not visit | No, but would put in touch with local family | Whale dish served in 2009. See screen shot, page 29 |
| 23 | | Hotel Kap Farvel | Did not visit | Depends on availability (phone) | Whale steaks, June 2012: http://www.mamartut.gl/english/virksohmeder/hotelrestaurant/farvel.htm . See screenshots, pages 19, 44 |

| | | | | | |
|----|--------------|---------------------------------------|--|--|---|
| 24 | Nuuk | Charoen Porn | Fin whale, May, 2011; whale soup, September 2011 | Whale meat sushi available (phone) | Sushi/sashimi of whale meat, June 2012: http://www.charoenporn.gl/menukort.aspx See screenshot, page 20 |
| 25 | | Sarfalik Restaurant, Hotel Hans Egede | Whale on dinner menu, September 2011 | Whale meat not available (phone) | Marinated whale advertised in Nuuk Ugeavis, October 2011. See screenshot, page 27 |
| 26 | | Nipisa Restaurant | Did not visit | Greenlandic food served. Will know more about availability of whale meat later in the summer (phone) | Dried whale, November 2011. See screenshot, page 26 |
| 27 | | Seamen's Home Hotel | No | No (phone) | |
| 28 | | Cafe Mik | Did not visit | Not available (email) | Dried whale meat with blubber on buffet menu, June 2012.: http://www.cafemik.gl/program/index.php?t_id=73&sprog=2&music=1&shifter=5 See screenshot, page 15 |
| 29 | Qeqertarsuaq | Restaurant Arthur | Beluga mattak, May, 2011 | Unable to reach by phone | Mattak and whale meat balls, July 2011. See screenshot, page 8 |
| 30 | | Hotel Disko | Whale (species not specified), May, 2011 | Whale meat available; need advance notice to ensure fresh (phone) | |
| 31 | | Tulugak | Not visited | Mentioned by two restaurants as having whale meat, but unable to reach by phone. | |

Restaurants

Restaurant Arthur

From the newspaper Sermitsiaq, 15 July 2011 on the occasion of the visit of the Danish Royal couple, who were served fresh mattak, fried mattak and whale meatballs at the restaurant.

sermitsiaq.ag/node/104241

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Sensitivt Nyt

09:06 Lettet Blixa: Overraskende hurtig landing
 09:34 Air Greenland-strejke aflyst
 09:00 Efterlyser 89-årige grønlandere
 07:51 Væjret i dag - onsdag d. 20. juni
 07:35 - Naalakkersutout sover i kimen
 06:47 Generalsekretær stopper for tid
 06:20 Gav Argentina en god kamp
 16:55 Malina mødes med Shulana præsidentinder
 15:57 Ni er tilfredse med slutdokumentet
 15:40 Rio+20: Afkale om grøn økonomi er på plads
 15:12 Jense symposi ligger hos arbejdsghiven
 14:32 Ingen resultat af Air Greenland-forhandlinger
 13:42 Pelle og Malina smidt ud af hotel
 13:19 Skabert fund i Illualet
 12:13 En strej i regningen
 11:58 Aasiat beroliges i aften
 11:48 Nive udkommer verden over
 11:29 - Jeg tilgiver dig aldrig, Seth!
 11:02 Pran sunket i Paasitooq
 10:21 Krydslygt endte katastrofalt
 09:43 Seth nægter mentundersøgelse
 09:12 IÅ er parat til at ophæve multoleranceforhold
 08:50 Greenlands position er unik
 08:33 Væjret i dag - fredag d. 18. juni
 07:33 Byggenne råber på tryghed
 06:44 Islet vand i Namoralik
 06:26 Greenland tabte knæbet til Chile
 17:26 Hø, Høll og Greenland var enige
 15:42 18 siders dagrapport i Illualet
 15:20 Pakkenjer skal tiltrække nye turister til Tunu

Regentparret blev modtaget af børn

Kommunalbestyrelsesmedlem Timooq Mølgård bød velkommen

Af Redaktionen | 4 anbefalinger. Copret profil for at se, hvad dine venner anbefaler.
 12:54, 15. juli 2011

I Qeqertarsuaq var det børnene, der tog imod, da regentparret kom op ad Kongebroen. 11-årige Susanne Dahl gav dronningen blomster. Buketten er lavet af Hansignaaq Olsen Broberg. Derefter bød kommunalbestyrelsesmedlem Timooq Mølgård velkommen og holdt tale, hvor han takkede regentparret for at have valgt Qeqertarsuaq.

Kongebroen, som regentparret kom op ad, blev bygget i 1921, da kong Christian den 10. som den første danske konge besøgte Grønland. Siden er broen blevet udsmykket med to store hvalkæber. Det skete i 1973, da byen fejrede 200 år.

- Det er kæber af en grønlandshval, som vi fik lov til at fange dengang, fortæller tidligere museumsleder Karl Tobbassen.

Fra kongebroen besøgte regentparret den gamle inspektarbølg, som i dag er museum. Og uden for museet var der arrangeret kaffemik for gæsterne og borgerne.

Efter kaffemikken besøgte regentparret den arktiske have, som Karl og Hansigne Broberg har arbejdet med siden begyndelsen af 80'erne. Det er den nordligste have i Grønland med det nordligste fyrstæbe.

Karl Broberg får planter fra Canada, Alaska og Island til haven og kunne vise islandsk pil, canadisk pil og Alaska pil for regentparret. Desuden henter han planter alle steder fra.

Regentparret spiser frokost på restaurant Arthur, der serverer mad fra Qeqertarsuaq området. Det er frisk mattak, stegt mattak, hvalfiskeboller, ammussat med kvær, røget laks, røget anret, reje roulade og krabbe lagkage.

I eftermiddag besøger de kongelige Arktisk Station.

LÆS OGSÅ

- [Lottomillionær: Det er helt uventet!](#)
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- [Gør Maj Sund i Qeqertarsuaq](#)
- [Fiske møde vil have beredningsplaner](#)

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Regentparret i Qeqertarsuaq

EMNER



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Hong Kong Café and Hotel Arctic

www.cruisecritic.com/ports/newport.cfm?ID=199

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Lunching

Ilulissat sits on a cliff overlooking a sea filled with spectacular icebergs, so why not pick a restaurant with windows on the waterfront? Unless you're at the far end of town, that should be a piece of cake.

Rustic with a View: Hong Kong Cafe serves both the familiar (hamburgers for about \$6.50) and the new (whale curry for \$12.60). If you're not feeling adventuresome, you can always order chicken or beef curry off the English menu. The cafe is open 10 a.m. - 9 p.m., Monday through Saturday, and noon - 8 p.m. on Sundays.

Casual Snacking: The Hotel Hvide Falk (White Falcon) is perched on a bluff overlooking the harbor. You can grab a pizza to go from \$11 (small) to \$18 (large).

Greenlandic Buffet Experience: Both the Hotel Hvide Falk and the Hotel Arctic (newer, nicer and on the opposite side of town) offer typical Greenlandic buffets. Check first, as these feasts don't happen every day. The Hotel Arctic's Restaurant Ulo serves their feast on Monday evenings. A few of the specialties you'll find are musk ox soup, "mattak" (whale fat), shrimp, scallops, marinated salmon and halibut, steamed catfish, smoked whale, reindeer and lamb. The price for the meal runs about \$45.

H8 Restaurant

www.greenland-travel.com/tours/greenland/discobay_ilulissat

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Day 9 Boat trip to the settlement Rodebay/Oqaatsut

Rodebay has about 41 inhabitants and 200 sledge dogs, and the small and functional settlement lives close to and with the huge surrounding nature. The small settlement has got its name from the Dutch whalers. The red colour refers to the whaling, where the blood from the whales dyed the water and the ground.

Rodebay/Oqaatsut was awarded as a pilot project by the WWF for sustainable tourism and nature conservation in the Arctic. You will go by boat from Ilulissat to Rodebay, and after a walk around the settlement you can enjoy a lovely lunch at the local restaurant, H8. The restaurant is situated in an old warehouse close to the water, and on the roof is painted H8 with big letters. Here the menu offers Greenlandic specialties as whale, smoked and fresh fish, musk ox, shrimps and reindeer.

Day 10 Flight Ilulissat via Kangerlussuaq to Copenhagen

It is time to say goodbye to the Disco Bay and Greenland. You fly from Ilulissat via Kangerlussuaq to Copenhagen arriving in the evening.

Further information

[Suggested packing list](#)

[About the guide](#)

Hotel Qaqortoq/Nanoq Restaurant (1)


From the on-line magazine Greenland Today:

“But fish, lamb, whale beef and reindeer are also on the menu.”

greenlandtoday.com/category/hotel-qaqortoq-77/

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HOTEL QAQORTOQ



Hotel Qaqortoq i Sydgrønland
 Centralt i byen ligger Hotel Qaqortoq hævet et niveau over havnen, så der er frit udsyn ud over vandet. Her har det ligget, siden det blev bygget i 1987. Restauranten med fantastisk udsigt over havnen har plads til 100 spisende gæster, men kan deles op, så det er hyggeligere ved f.eks. mindre private selskaber. Også her går man meget op i at tænke lokalt, og grønlandske specialiteter serveres med grønsager hentet primært fra Upernaviarsuk på den anden side af fjorden. Som eksempler på det kreative sydgrønlandske køkken kan nævnes marineret alkebryst med blåbærsaucе, kartofler og grøntsager. Men fisk, lam, hvalbøf og rendyr står også på menuen. Her kan man sagtens bo en uge, før man har smagt på hele Sydgrønland.

HOTEL ARCTIC
 HOTEL HANS EGEDE
 HOTEL ICEFIORD
 HOTEL KAP FARVEL
 HOTEL QAQORTOQ
 HOTEL SISIMIUT
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WORLD OF GREENLAND Online booking: www.worldofgreenland.com

BROR OG SØSTER

Hotel Qaqortoq/Nanoq Restaurant (2)

“From there we went directly to the restaurant Nanok [sic] and got a very delicious Greenlandic dinner. See here:


Warm dishes: Elk steak with vegetables- whale beef with fried onions-lamb chops with potatoes-fried capelin-breaded crab legs with dressing-breaded shrimp with dressing

Cold dishes: smoked salmon-smoked whale-smoked halibut-orsaq(blubber)-dried capelin-mattak-boiled trout with shrimp-fin whale salami”

http://www.rejseavisen.dk/Groenland-Vandretur-i-syden.html

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Blandt isbjerge og hvaler til Qaqortoq (Julianehåb)
 Næste dag er der tid til at gå en lille tur i området inden vi tager rutebåden til Qaqortoq (Julianehåb). Vejret er blevet helt fint, så vi bliver på dækket. På dækslet til motorrummet kommer der varme op, så her sætter jeg mig, godt pakket ind og med huen trukket ned om ørerne.
 Hvor er det flot at sidde her og betragte isbjergene og hvaler, medens vi sejler på havet og gennem skærgården i næsten 6 timer.

Forbi isbjerge på sejturen til Qaqortoq (Julianehåb)

Fremme går vi direkte til restaurant Nanok og får en meget lækker grønlandsmiddag. Se her:
 Varme retter: Alksteg med grøntsager - Hvalbøf med bløde løg - Lammekoteletter med kartofler - Stegte ammassat - Paneret krabbeben med dressing - Paneret rejer med dressing.
 Kolde retter: Røget laks - Røget hval - Røget hellefisk - Orsaq (spæk) - Tør kød og fisk - Reklinger og tørret ammassat - Mattak (hvalspæk) - Kogt ørred med rejer - Finhval spegepølse.

Det er fantastisk lækkert og, jo, jeg er mæt denne aften!
 Trætte efter den lange rejse på havet (og al den gode mad) tørner vi ind på et værelse på højskolen.



Hotel Qaqortoq/Nanoq Restaurant (2)

Preview File Edit View Go Tools Bookmarks Window Help menu januar marts2012(1).pdf (page 2 of 2)

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Menu Restaurant Nanoq

KØKKENCHEFENS ANBEFALING

FORRET

Spicy fiskesuppe
Rødfisk - Grøn karry - Ingefær - Kokosmælk - Chili

MELLEMRET

Carpaccio af Rensdyr
Parmesan - Pesto - Salat

HOVEDRET

Hval
Tagliatelle - Intens tomat sauce

MELLEMRET

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Ban Thai (March 2012)

From the Norwegian travel website Travelmarket.no:

"I have also had some at the Ban Thai. I pushed myself to taste the Greenlandic sushi with both raw whale and mattak..."

www.travelmarket.no/travellog/linette/groenland/journals:descid=96861

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Vinteropdatering fra Sydgrønland

Hej Derhjemme,

Det er ved at være et stykke tid siden, jeg sidst har oppdatert bloggen – og selvom alt er som det plejer heroppe, er der alligevel sket lidt nyt siden sidst...

Vi har stadig vinter og sne. Ja og snedynger op i to meters høyde, vil jeg tro. En nat frøs det helt ned til -31 grader og jeg har, i perioder, haft is på innersiden af mit soveværelsesvindue. I dag har vi kun -11 grader. I går skinnede solen lunt og jeg gikk en lang tur ned til Salthytten. Ja så som I nok kan høre, skifter vejret hurtigt heroppe!

I sidste uge hadde vi også et par dages stormvejr, hvor samtlige flyavgange blev aflyst. Og før det voldsomt tøvejr. Alt var oversvømmet, gaderne og butikkene – og regnen resulterede i et stort sneskred, hvor et helt hus blev skubbet ned af fjeldsiden (<http://sermitsiaq.ag/node/118495>) Vi har også haft problemer med is, i fjorden, så det ugentlig fragtskib måtte seile forbi Qaortoq – og efterlade butikkernes hylder tomme. Her den anden dag var der dog rigelig med "tilbud" i Brugsen: kakao til 50 kr., yoghurt til 30 kr. og æbler til 60,-.

Heroppe regerer vejret tydeligvis! Heldigvis har vi også haft nogle rigtig skønne solskinsdage, hvor jeg har kælket, lavet sneengle og stået på ski. Og gået lange ture. Og om aftenen set det smukkeste nordlys. Jeg har også spist en del på Ban Thai. Presset mig selv til at smage grønlandsk sushi med både rå hval og metak – og spist den lækreste ret med stykker af moskus i cremet sovs. Jeg har prøvet byens bus og været i den gamle kirke – og forrige fredag var jeg til koncert i byen, hvor to av grønlandske hotteste bands spillede opp til fest. Inden var vi en flok, der mødtes til pizza og øl og bagefter fulgtes vi ned til koncerten. Det er jo med at være med, når der sker noget – men musikken var faktisk overraskende god. Nanook er nok det mest kendte rockbands i Grønland, mens Nina synger nogle meget melodiske sange. Der er et link til én av deres fælles numre lige her: <http://www.youtube.com/watch?v=BUHfjBp04SE>

På arbejdet er jeg nu den eneste pædagog tilbage, da Shøena og Katrine (de to andre danskere) er flyttet til Nuuk, hvor de har fået arbejde på et børnehjem. Afdelingen har også været ramt av voldsom sygdom, både blandt børn og personale, så vi i en lang periode har haft rigelig til se til. I torsdags blev jeg også selv ramt og sidder nu herhjemme med forkølelse og ørepine. Men her den dag er det ved å være i morgen – og håber derfor på snart at

Info om beretninger

Grønland
12. mar. 2012
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Neste

Café Mik (June 2012)

"Dried whale meat with blubber"



Sammensæt selv deres buffet – platte – anretning

Min. 10 kuverter/portioner

| Koldt | Pris pr. person |
|--|-----------------|
| Antal | |
| ___ Marinerede sild med karrysalat | 25,00 |
| ___ Ruth's Christiansø kryddersild m/æble-peberrodssalat | 30,00 |
| ___ Rejer med mayonnaise | 28,00 |
| ___ Kippers med æg og tomat | 22,00 |
| ___ Tunsalat m/flutes | 25,00 |
| ___ Røget ål med rørag | 44,00 |
| ___ Røget laks med rørag og asparges | 35,00 |
| ___ Røget hellefisk med rørag og asparges | 35,00 |
| ___ Pasta salat med rejer | 30,00 |
| ___ Roastbeef med peberrod og surt | 25,00 |
| ___ Flæskesteg med rødkål og asier | 22,00 |
| ___ Skinke med italiensk salat | 22,00 |
| ___ Rullepølse med sky og løg | 22,00 |
| ___ Røget okseinderlår m/trøffelolie og parmasan | 33,00 |
| ___ Hønsesalat m/sprødstegt bacon | 35,00 |
| ___ 2 frikadeller m/kartoffelsalat | 39,00 |
| ___ Pølsebord. Div. Pølser m/tilbehør (min. 10 pers.) | 85,00 |
| ___ Tørfisk m/spæk | 28,00 |
| ___ Tørrer hvalkød m/spæk | 30,00 |
| ___ Mattak | 49,00 |



Take Away Menu


| | | |
|-----|--|----------|
| 701 | <i>Stegt oksekød med chili, hvidløg i østerssauce med ris</i> <i>Beef with chili, garlic in oyster sauce with rice</i> | kr. 85,- |
| 702 | <i>Oksekød, bambusskud, kokosmælk i rødkarrysuppe med ris</i> <i>Beef, bamboo shoots, coconut milk in red curry soup with rice</i> | kr. 85,- |
| 703 | <i>Stegt kylling med karry, peber, løg & ris</i> <i>Chicken with curry, pepper, onion & rice</i> | kr. 85,- |
| 704 | <i>Svinekød i sursød sauce med ris</i> <i>Pork in sweet and sour sauce with rice</i> | kr. 85,- |
| 705 | <i>Stegt hellefisk med rød karry, blandede grøntsager & ris</i> <i>Halibut with red curry, vegetables & rice</i> | kr. 85,- |
| 706 | <i>Stegte nudler med svinekød & blandede grøntsager</i> <i>Noodles with pork & mixed vegetables</i> | kr. 85,- |
| 707 | <i>Hot Wings med salat & bagt kartoffel</i> <i>Hot Wings with salad & baked potato</i> | kr. 85,- |
| 708 | <i>Barbecue Spareribs med salat & bagt kartoffel</i> <i>Barbecue spare ribs with salad & baked potato</i> | kr. 85,- |
| 709 | <i>Svinekød med grøntsager, kokosmælk i grøn karry & ris</i> <i>Pork with vegetables, coconut milk in green curry with rice</i> | kr. 85,- |
| 710 | <i>Stegt hvalkød med chili, hvidløg, basilikum & ris</i> <i>Whale meat with chilli, garlic, basil & rice</i> | kr. 85,- |
| 711 | <i>Hjemmelavet burger med pommes frites</i> <i>Homemade burger with French fries</i> | kr. 85,- |
| 712 | <i>Halv kylling med pommes frites & salat</i> | kr. 85,- |

Hvide Falk (2)

From a Danish travel/tour website, referring to the menu at the Hvide Falke, "The main dish was somewhat mixed Danish-Greenlandic as a slice of fin whale with potatoes and fried onions."

Rejsebeskrivelse_Groenland.pdf (page 1 of 2)

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er ikke kold som den danske. Er man klædt på til at holde varmen, så er de klare frostdage med knitrede sne fantastiske. Lander man i Kangerlussuaq om sommeren, kan det være lige omvendt. Det kan godt være 20 graders varme, og det er sikkert ikke det, man tænker ved Grønland som det første, men også her sidder man ude i shorts og t-shirt og griller, når vejret er til det.

Naturens symfoni

Grønland er et af de bedste steder i verden at se nordlysets spil på det himmelske bagtæppe. Men husk lige, at det skal være mørkt for at se det. Om sommeren er der mange steder lyst hele døgnet rundt, men hvad med om vinteren, er der så helt mørkt? Nej, det er der ikke, for sneens hvide uendelighed reflekterer det lys, der gemmer sig lige under horisonten, så selv uden sol er der mange timer med lys – og heldigvis også mange vintertimer, der er overladt til mørket, hvor nordlyset spiller som en symfoni på himlen.

Sælsuppe, hvalbøf med bløde løg og pandekager med is!

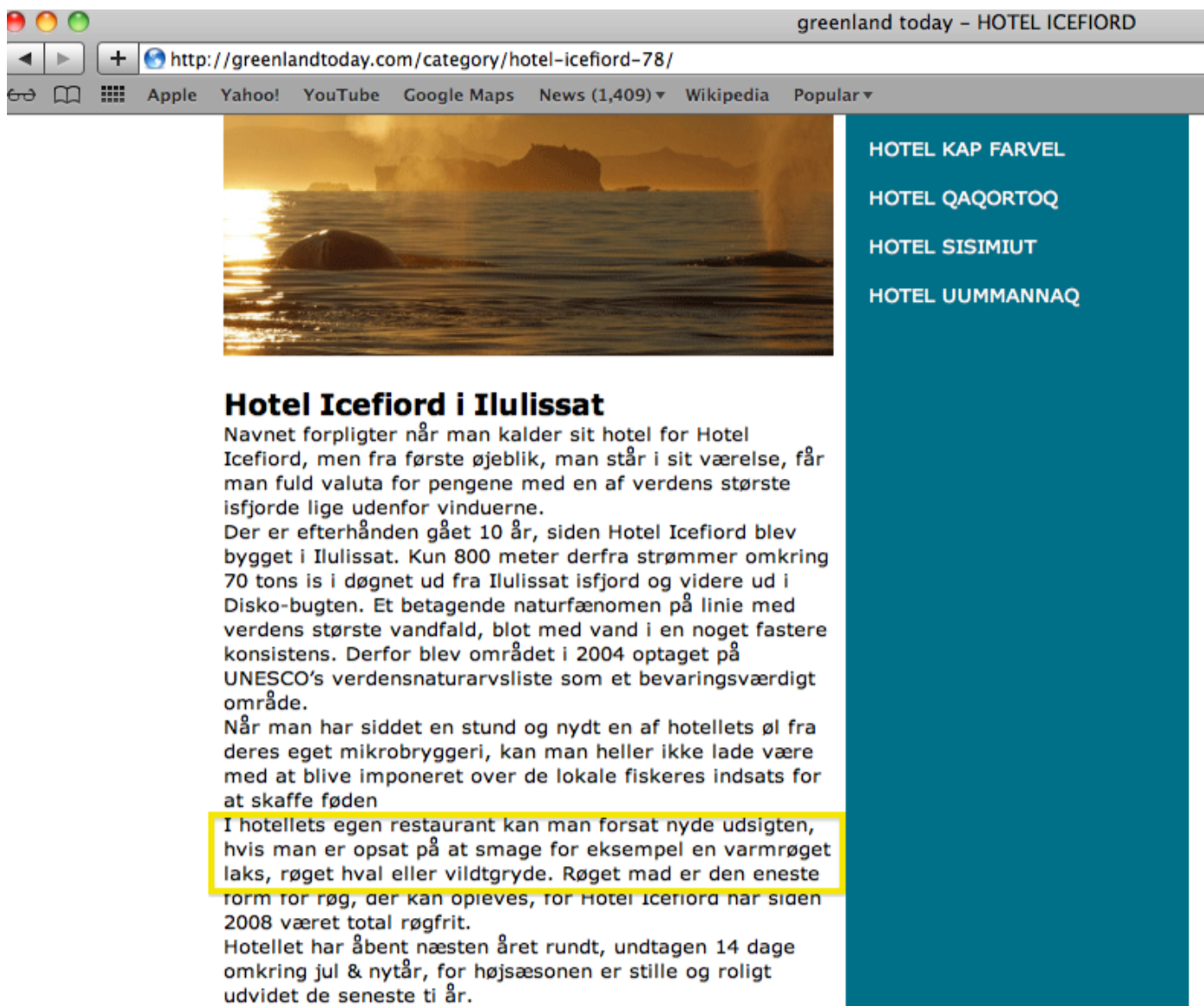
Ja, denne trereters menu diskede Hvide Falk i Ilulissat op med den dag, hvor jeg måtte smage noget sælkød. Personalet i køkkenet stod på hovedet for at finde noget sæl, og det lykkedes. En klar suppe med ris og store stykker sælkød kom på bordet. Lidt peber satte prikker over i'et på den lækre forret. Hovedretten var noget så blandet dansk-grønlandsk som en skive finhval med kartofler og bløde løg. Det er altså noget, der er værd at gå efter på det grønlandske menukort. Arsiutningen var en klassisk gang pandekager med is, og så var vi straks tilbage i Danmark for en stund.



Menuen er bare et eksempel på nogle eksotiske ingredienser i det grønlandske køkken, som også kan diske op med moskus, rensdyr, massevis af fisk og så verdens lækreste rejer, som var dem, vi smagte på Hotel Arctic i Ilulissat. Ser man et skilt med "grønlandsk buffet", så er det en genvej til mange spændende retter.

Hotel Icefiord


“In the hotel’s own restaurant you can try new prospects, if you are keen to taste for example a warm smoked salmon, smoke whale or game casserole.”



greenland today - HOTEL ICEFIORD

http://greenlandtoday.com/category/hotel-icefiord-78/

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Hotel Icefiord i Ilulissat

Navnet forpligter når man kalder sit hotel for Hotel Icefiord, men fra første øjeblik, man står i sit værelse, får man fuld valuta for pengene med en af verdens største isfjorde lige udenfor vinduerne.

Der er efterhånden gået 10 år, siden Hotel Icefiord blev bygget i Ilulissat. Kun 800 meter derfra strømmer omkring 70 tons is i døgnet ud fra Ilulissat isfjord og videre ud i Disko-bugten. Et betagende naturfænomen på linie med verdens største vandfald, blot med vand i en noget fastere konsistens. Derfor blev området i 2004 optaget på UNESCO’s verdensnaturarvsliste som et bevaringsværdigt område.

Når man har siddet en stund og nydt en af hotellets øl fra deres eget mikrobryggeri, kan man heller ikke lade være med at blive imponeret over de lokale fiskeres indsats for at skaffe føden

I hotellets egen restaurant kan man forsat nyde udsigten, hvis man er opsat på at smage for eksempel en varmrøget laks, røget hval eller vildtgryde. Røget mad er den eneste form for røg, der kan opleves, for Hotel Icefiord har siden 2008 været total røgfrit.

Hotellet har åbent næsten året rundt, undtagen 14 dage omkring jul & nytår, for højsæsonen er stille og roligt udvidet de seneste ti år.

HOTEL KAP FARVEL
HOTEL QAQORTOQ
HOTEL SISIMIUT
HOTEL UUMMANNAQ

Hotel Kap Farvel

www.mamartut.gl/english/virksomheder/hotelrestaurant/farvel.htm

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[Seaside Whale Hotel](#)
[Ipiutaq quest farm](#)
[Fåreholderstedet Kangerluarsorujuk](#)

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Restaurant in Hotel Kap Farvel



Located in Greenland's southernmost town, the restaurant provides an ideal setting in Nanortalik for everything from festive occasions and business lunches to a quiet cozy evening meal with friends.

We use primarily local ingredients that are meticulously prepared by our skilled chef who has many years of experience in the restaurant business.

Everything from fish, Greenlandic lamb and whale stakes is prepared in a traditional manner and tastes delightful with a good glass of wine.

The restaurant is also a favorite spot among the large numbers of tourist groups that visit the many sights in the area around Nanortalik during the summer - and like to top off their trip in style with local delicacies at the restaurant.

Hotel Kap Farvel
P.O. Box 140
3922 Nanortalik
Greenland

Charoen Porn Thai Restaurant

Charoen Porn - Menukort

http://www.charoenporn.gl/menukort.aspx

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Charoen Porn - Menukort Google Translate

Laks stegt med ingefær og soya

| | | |
|------------|--|---------|
| 48 | Kammuslinger med chili Med pasta sauce og Jasmin ris | 139 kr. |
| 128 | Pla Choo Chee Hel, ovnbagt rødfisk med sauce af kokosmælk, chili-pasta & citrongræs | 165 kr. |
| 80 | Greenland Sushi, Sashimi Igennem mange år en af vore gæsters helt store favoritter ! Hellefisk, hvalkød, fantail rejer, mattaq, laks, risruller (Maki) syltet Ingefær, wasabi & soya | 158 kr. |
| 137 | Bangkok Seafood Dybstegete, blandede skaldyr og fisk i i lækker Barbecue-sauce | 149 kr. |
| 101 | Soup Poo Klar suppe med lækkert krabbekød. | 64 kr. |
| 102 | Glass Noodle Soup Glasnudelsuppe med kylling og kinesiske champignoner | 64 kr. |
| 103 | Wonton Soup Wonton-pasta fyldt med krydret svinefars, i klar suppe | 64 kr. |
| 105 | Soup Kai Klar høsekødssuppe | 62 kr. |
| 106 | Creamed Seafood soup Hellefisk, rejer, blæksprutter og kammuslinger | 74 kr. |
| 107 | Pho pie gung (2 stk./ 2 pieces) Dybstegete kongerejer i forårsrullepasta med sød palmesauce | 75 kr. |
| 108 | Spring rolls (2 stk. / 2 pieces) | 73 kr. |

Ipiutaq Guest Farm

harvest time at Ipiutaq

at the foot of a waterfall

on the warm outside

view on the neighbour fiord

At Ipiutaq guest farm, you can experience **Greenland's wilderness and agriculture**, enjoy **home cooked meals** and sample **new food**, enjoy **outdoor activities**, such as fishing, hiking, camping or working in the farm, or just relax and take in the scenery in **sumptuous and unusual surroundings**.

An original gourmet cuisine from traditional products to a french "savoir-faire"



whale skin

fish soup

spicy scones

angelica

prawns

wild sorrel soup

wild dried herbs

The place, opened in 2007, is known for its **original French-Greenlandic gourmet cuisine** based on local products. After a wonderful walk in the area, you can **enjoy a nice dinner in our house**. Your starter could be **whale skin** - called mattak in Greenlandic - served with our angelica-

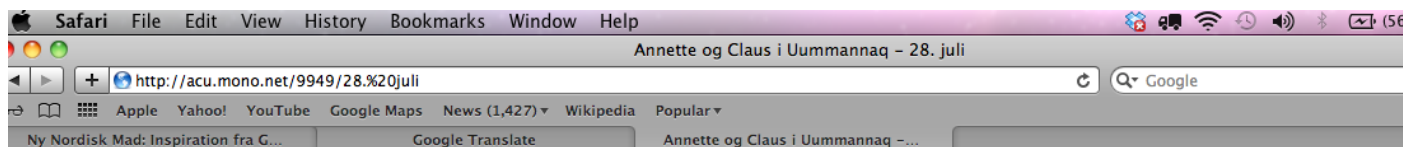
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Hotel Uumannaq

Although they had to buy the food and bring it in themselves, to be cooked by someone else, whale meat was made available to the visitors staying at the Uumannaq:

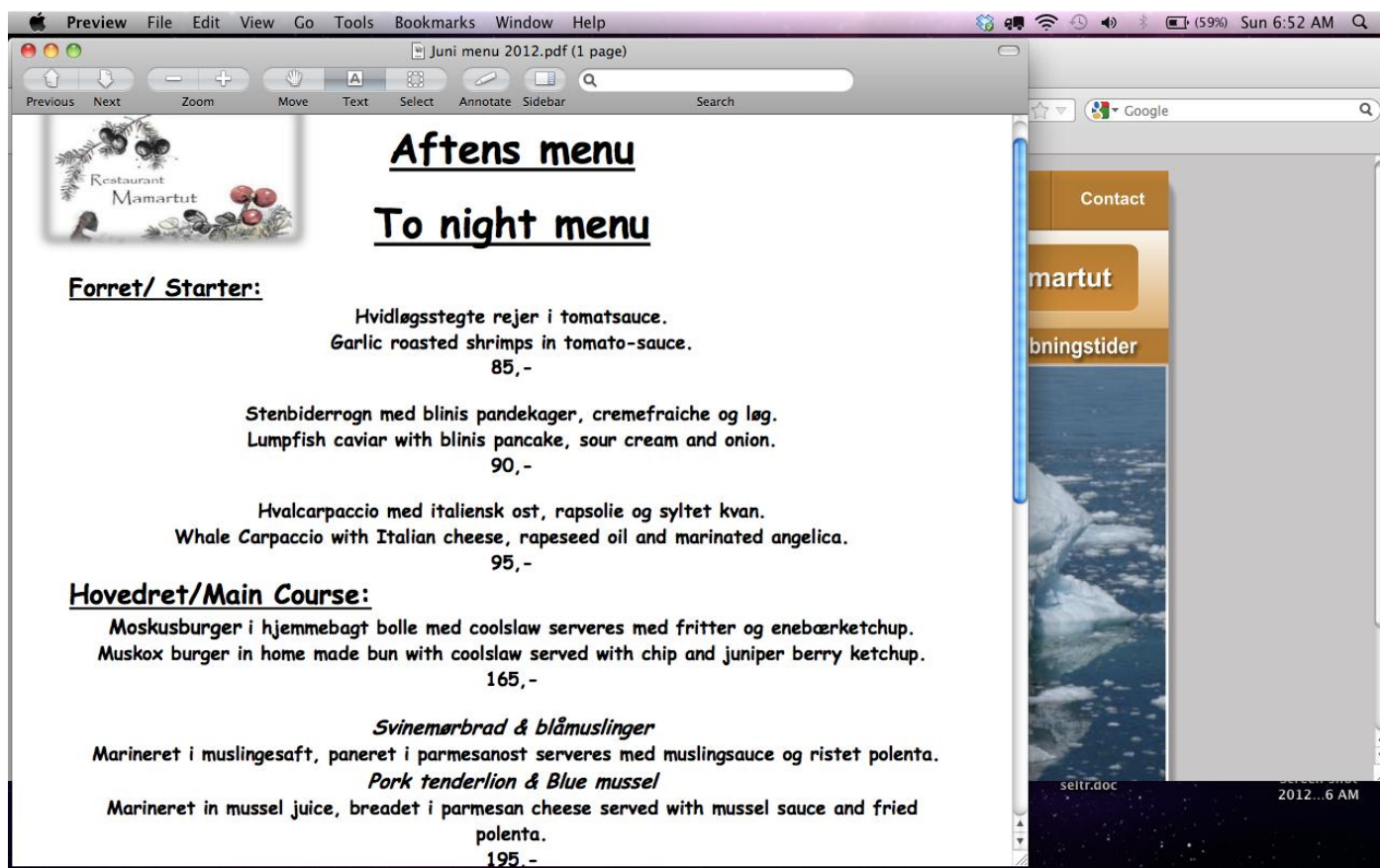
“It was a really nice buffet with a lot of seafood - fried halibut, fried cod, baked salmon, fish cakes, shrimp, smoked halibut and fried whale. And dried "goodies" - dried capelin (larger than anchovies, smaller than herring, but with just as many bones), dried cod, dried halibut, dried musk ox meat.”



Jeg var på Hotel Uumannaq og spise i går. Uden Claus, for han var i aftenvagt. Én af lægerne havde spurgt, om det var muligt, at de arrangerede Grønlandsk buffet, og det blev så i går. Det var økonomaen fra sygehusets, der lavede maden, for hotellets kok er Filippiner og nys ankommet, så han kender ikke de grønlandske råvarer endnu. Vi var 12 gæster i alt, 11 danskere og en enkelt svensker. Vores kollega Lisbeth havde måttet lægge penge ud for økonomaen til indkøb af råvarer, for da der skulle købes ind, var Hotel Arne bortrejst, og så var pengekasen låst.

Det var en rigtig flot buffet med en del godt fra havet – stegt hellefisk, stegt torsk, ovnbagt laks, fiskefrikadeller, rejer, røget hellefisk, og stegt hval. Og tørrede "lækkerier" – tørrede ammassetter (større end ansjoser, mindre end sild, men med mindst lige så mange ben), tørret torsk, tørret hellefisk og tørret moskuskød. Jeg synes ikke, det svandt ret meget på fadet med de tørrede ting, men til gengæld spiste vi op af stegt lam og stegt moskusokse. Som tilbehør fik vi rugbrød, franskrød, kartoffelsalat og pastasalat. Desværre glemte jeg alt om kameraet. Der var ingen dessert, så vi sluttede af med kaffe, og nogle valgte endda grønlandsk kaffe. Grønlandsk kaffe minder om Irish Coffee, blot er der ikke kun én, men hele tre slags sprut i. Og de, der fik grønlandsk kaffe, kunne til morgen melde om, at de havde sovet rigtig godt i nat.

Restaurant Mamartut



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Juni menu 2012.pdf (1 page)

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Restaurant Mamartut

Aftens menu

To night menu

Forret/ Starter:

Hvidløgssstegte rejer i tomat sauce.
Garlic roasted shrimps in tomato-sauce.
85,-

Stenbiderrogn med blinis pandekager, cremefraiche og løg.
Lumpfish caviar with blinis pancake, sour cream and onion.
90,-

Hvalcarpaccio med italiensk ost, rapsolie og syltet kvan.
Whale Carpaccio with Italian cheese, rapeseed oil and marinated angelica.
95,-

Hovedret/Main Course:

Moskusburger i hjemmebagt bolle med coolslaw serveres med fritter og enebærketchup.
Muskox burger in home made bun with coolslaw served with chip and juniper berry ketchup.
165,-

Svinemørbrad & blåmuslinger

Marineret i muslingesaft, paneret i parmesanost serveres med muslingsauce og ristet polenta.
Pork tenderlion & Blue mussel

Marineret in mussel juice, breadet i parmesan cheese served with mussel sauce and fried polenta.
195,-

Contact
mamartut
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Restaurant Napparsivik

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naparsivik Found on 0 pages

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Price: DKK 650 per person, Transport: by boat

Great Greenland tannery
Hunting and fishing remain important industries in Greenland today. Great Greenland is the only tannery in the country. Most of the furs are exported abroad, but some are sewn into fine fashion creations directly at the tannery. On this tour you will learn about the processes used to treat these beautiful furs. The tour includes a visit to the fashion design studios and the impressive fur storage rooms, with huge piles of seal-skins and polar bear furs.
Duration: 1 hour
Min: 10 persons/guide / **Max:** 25 persons/guide
Price: DKK 110 per person.



Walking tour of Qaqortoq
Join us for an exciting walking tour through the centre of town. Guests will learn about the development of the town, from its establishment in 1775 to its current status as South Greenland's largest community with 3,200 inhabitants. Along the way, we will admire some of the stone sculptures carved into living rock around the town by local artist Aka Høegh. The guide will tell about daily life here in this town with its mixture of charming old colonial buildings and modern architecture. The tour includes the fish market and both the old and new churches.
Duration: 1½ hour
Min: 10per/guide / **Max:** 25 per/guide
Price: DKK 185

Price: DKK 325

Kaffemik in private houses and the national costume
Greenlanders celebrate many events with a »kaffemik« – a tradition of inviting friends and relatives for coffee, tea and cake. We attend a »kaffemik« in a private home. While guests are enjoying their coffee and cake, they are shown the Greenlandic national costume. It takes hundreds of hours to create each unique outfit. Guests will be given a demonstration of how it is made by one of the women in town who still has the traditional skills.
Duration: 1½ hour
Max: 15 per/guide
Price: DKK 155 incl. coffee and cake

Taste of Greenland
Greenland offers a fascinating array of fresh meat and fish. For discerning gourmets, we have put together a buffet with some of the best Greenlandic foods. Try dried seal, reindeer and whale, mattak (whale skin), dried fish, reindeer meat and the world's best lamb meat. Restaurant Napparsivik has years of experience in preparing food with Greenlandic ingredients.
Duration: 20 minutes
Min: 80 persons
Price: DKK 250/per for groups up to 120 persons, DKK 195/per if more than 120 persons

Facts about Qaqortoq
Location: 60° 43' N / 46° 02' W
Ice condition: Field ice may occur in May/June at fjord or outer harbour entrance. Glacier ice likely.
Pier: Atlantic Quay. Length 100 m, depth 6.8 m
Safe anchorage: 60°42'765"N / 46°02'307"W (muddy/rocky sea bottom)

guchi
hi@gmail.com
w details

2012...6 AM

Hotel Narsarsuaq

www.tripadvisor.com/Hotel_Review-g609124-d506235-Reviews-Hotel_Narsarsuaq-Narsarsuaq.html

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introductory annual fee for the first year

Terms, Conditions, and Restrictions apply.

Photos and videos of Hotel Narsarsuaq



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Whale meat - a greenlandic speciality (Rambla1, Nov 2011)
Amazing buffet

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- View from room (4)
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21 travel

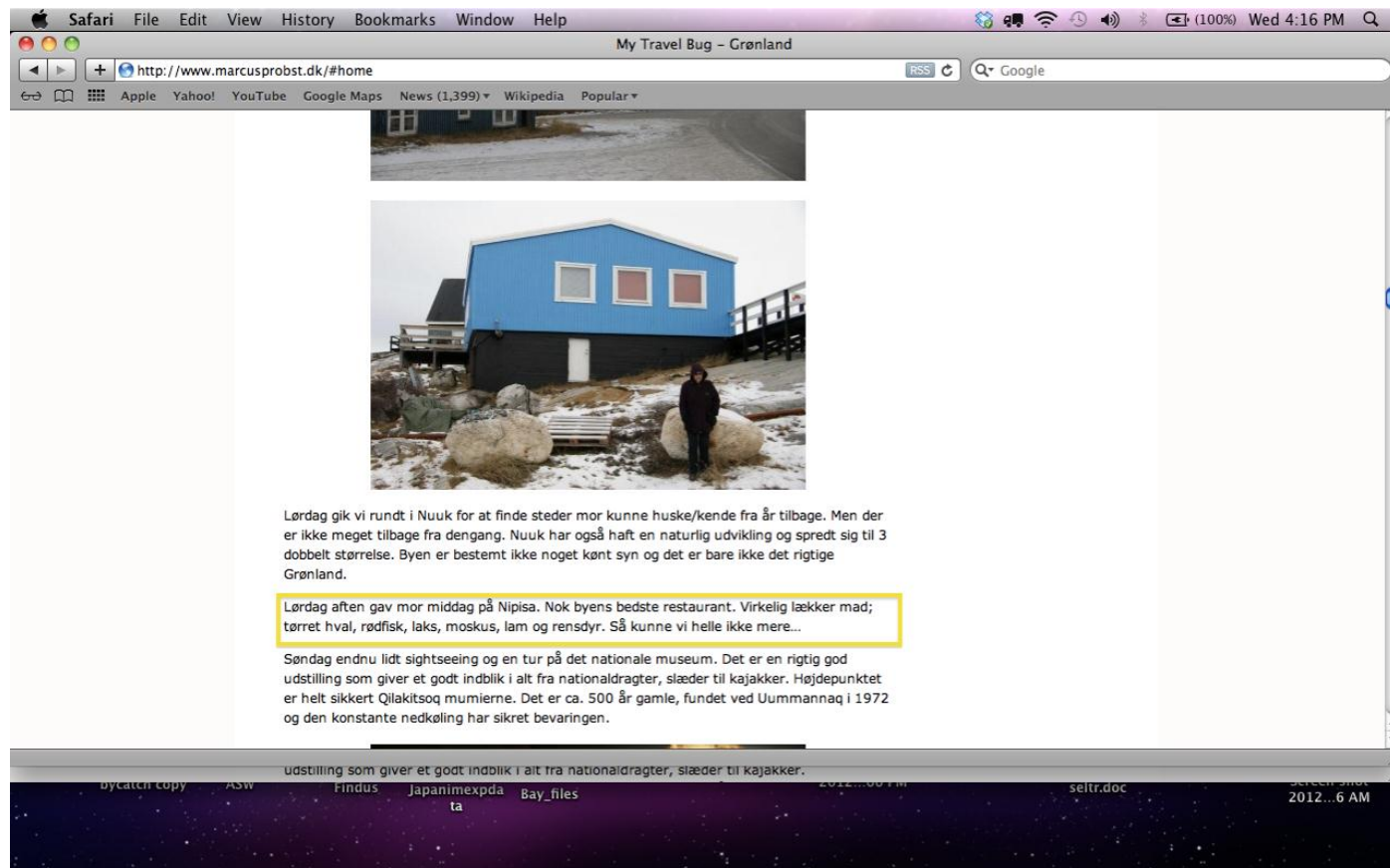
Greenland: Booking.com

7 reviews

Traveler rating
Excellent

Restaurant Nipisa



From 5 November, 2011: ""We gave mom a dinner Saturday evening at Nipisa. Probably the best restaurant in town. Really delicious food; dried whale, redfish, salmon, musk ox, lamb, and reindeer.""



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http://www.marcusprobst.dk/#home

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Lørdag gik vi rundt i Nuuk for at finde steder mor kunne huske/kende fra år tilbage. Men der er ikke meget tilbage fra dengang. Nuuk har også haft en naturlig udvikling og spredt sig til 3 dobbelt størrelse. Byen er bestemt ikke noget kønt syn og det er bare ikke det rigtige Grønland.

Lørdag aften gav mor middag på Nipisa. Nok byens bedste restaurant. Virkelig lækker mad; tørret hval, rødfisk, laks, moskus, lam og rensdyr. Så kunne vi helle ikke mere...

Søndag endnu lidt sightseeing og en tur på det nationale museum. Det er en rigtig god udstilling som giver et godt indblik i alt fra nationaldragter, slæder til kajakker. Højdepunktet er helt sikkert Qilakitsoq mumierne. Det er ca. 500 år gamle, fundet ved Uummannaq i 1972 og den konstante nedkøling har sikret bevaringen.

udstilling som giver et godt indblik i alt fra nationaldragter, slæder til kajakker.

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Sarfalik Restaurant



LØRDAG DEN 22. OKTOBER KL. 19.00

Hotellens mesterkokke har udviklet deres egen hyldest til årstidens vildt. Vi præsenterer årets "vildtmenu" på Spisestedet Sarfalik lørdag den 22. oktober.

| | |
|---|---|
| <p>FORRET Marineret hval med syrnede fløde, løg, persillerodschips & selleribisque</p> <p>HOVEDRET Reinsdyr med vildtpølse, æble-/rødløgsschutney, pommes Galette & solbærsauce</p> | <p>DESSERT Strukturer af grønlandske tyttebær: makroner, sorbet, skum og kage med smag af vanilje og chokolade</p> <p>PRIS PR. COUVERT, KR. 375,-</p> <p>SPISESTEDET Sarfalik Det gastronomiske strømsted</p> <p>Bordbestilling på tlf. 32 42 22 eller booking@hhe.gl</p> |
|---|---|



Forret
Laks a la Orange, med selleri, grøn peber & friske krydderurter

Hovedret
Andesteg med æble, løg, svøsker, brune kartofler & skysauce

Dessert
Chokolade, mango & mynte

Reserver bord hurtigst muligt

Starters

(from 18,00 to 21,00)

- 1. *Shrimp cocktail*** **88,- Dkr.**
With salad, spicy dressing, bread and butter

- 2. *Smoked Greenlandic halibut*** **88,- Dkr.**
With salad, asparagus and mustard dressing

- 3. *Scallop in dill sauce*** **98,- Dkr.**
With salad, bread and butter

- 4. *Greenlandic dish*** **108,- Dkr.**
With whale cappachio, shrimps, smoked reindeer, sundried halibut

Seaman's Home, Sisimuit (2009)

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Mik kammur, so mik kan frystas eða ryggja. Gooð poling. To store rum, mange lommer. Egnir til same op-
 pakningar. Bugt et par same. Vandossé til drikkvand er
 atig bugt. Nýrs 2500 kr. Selgja for 1500 kr. Ples ken
 et. forhand. Henvendelse til: 22.08.09

Kolefryseskab
 Atlas kolefryseskab, brugt men i god stand. Måler Højde/
 Bredde/Dybde 175/50/60cm. Selgja for 500kr. Henvendelse til
 Dorthe på mobil: 25.02.09.

Fryser og vaskemaskine søges!
 Så kontakt mig hvis du ønsker at sælge. Tårnes #1259293

Nullemluqqut
 Nullemluqqut inuutassaqarpiut atulatuusamit qullit
 turgaanut ukullinnorut tuninarpakka plerimtoqarut
 suuffisaq.25.02.09.

Inmik atartugassarsiorpunga
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 inuutassaqarpiut atulatuusamit atulatuusamit. Perussar-
 tarmik. Henvendelse til: 22.08.09.

Ønskes til leje
 23 rumshul lejlighed af enlig mor med et barn.
 Et lille rum værelse med et adgang til toilet. Til brug som
 klinik massage og zoneterapi. Ring til 228507

2009, melumimikvassessiorpunga.
 Atulatuusamit.
 Kun
 U/Nindil 23.1964

Selgja:
 Trille sort klappvogn Trille Sport 2 selgja incl. regnetag,
 liggemål 95 cm. Pris som ny 2000,00 kr. og selgja for
 500,00 kr.
 Henvendelse: 866289

Naalagiaritsivissat Gudstjenesteliste
Sapaat 23. august 2009
Trinitatisp kingulissa 11.
 Nal. 10.00
 Palasqaatik Sisimiat, Aqqusinersuaq 22.

Kanarisk Rejcocktail
 Serveres med vores hjemmelavet brød.
Mix Grill
 Lammekotelet, Oksemarbrød & Spæribø.
 Serveres m/Majkolbe, valgfri kartoffel og sauce.
2 retter for kun kr. 240,-
Åbent: Mandag - Søndag fra Kl. 18
Bordbestilling Tlf. 86 48 89
Nikkorsuit 4 - 3911 Sjalmit

Spiseseddel

| | | |
|---------|------|---|
| Onsdag | 19/8 | Stegt flæsk m/ kartofler & persillesovs |
| Torsdag | 20/8 | Hvalbøf m/ bløde løg, kartofler & sovs |
| fredag | 21/8 | spæribø m/ pommes rtes & øst-ovs |
| Lørdag | 22/8 | Stegt torsk m/ kartofler & sovs |
| Søndag | 23/8 | Flæskesteg m/ brune- & hvide, rødkål & sovs |
| Mandag | 24/8 | Boller i karry m/ løse ris |
| Tirsdag | 25/8 | Mandaringryde m/ kartofler & agurkesalat |
| Onsdag | 26/8 | Kogt oksekød m/ kartofler & sur/sød sovs |

Velkommen på Sømandshjemmet
 Åbent alle hverdage fra 06.00 til 22.00. Søn- og helligdage fra 7.00 til 22.00
 Vi har pommesfrites, kylling, fiskefilet og forårsruller hver dag fra 13.30 - 19.30
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Seaside Whale Hotel and Qaannivik Hotel, Alluitsup

www.mamartut.gl/english/virksomheder/hotelrestaurant/seaside.htm

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[Businesses](#) > [Hotels/Restaurant/Places to eat](#) > [Seaside Whale Hotel & Qaannivik Hotel](#)

Seaside Whale Hotel & Qaannivik Hotel

Welcome to Seaside Whale Hotel and Qaannivik Hotel in Alluitsup Paa



The hotel facilities in Alluitsup Paa are in two adjacent buildings. The main building with the restaurant has a central location in the middle of the village, with a fantastic view of the fjord and the icebergs that drift by.

In the restaurant's cozy atmosphere, we serve meals according to the different seasons, with arctic char, whale steaks and Greenlandic lamb during the summer and the autumn - to name just a few of the wonderful dinners that you can enjoy in Qaannivik Hotel.

The restaurant is also popular among groups of tourists who take boat trips to visit the many sights in the area. During the summer, many guests come to visit the hot springs at Uunartoq, which is located roughly half an hour by boat from Alluitsup Paa.

On the way back, guests like to drop by and enjoy a fine dinner at the restaurant in Qaannivik Hotel.

Seaside Whale Hotel & Qaannivik Hotel
P.O. Box 550
3919 Alluitsup Paa
Greenland

[Ban Thai Restaurant](#)

[Hotel Kap Farvel](#)

[Hotel Narsaq](#)

[Hotel Narsarsuaq](#)

[Hotel Qaqortoq](#)

Seaside Whale Hotel

[Ipiutaq guest farm](#)

[Fåreholderstedet Kangerluarsorujuk](#)

Tours

Adventure Camp Greenland


The screenshot shows a web browser window with the URL www.eastgreenland.com/database.asp?lang=eng&num=593. The page title is "Adventure Camp Greenland".

Navigation Menu (Left):

- Welcome
- Nature and people
- Ammassalik District
- Tourist Video
- Where to stay
- Tour Operators
- What to do
- How to get here
- Contact us

Main Content:

Adventure Camp Greenland



What to do:

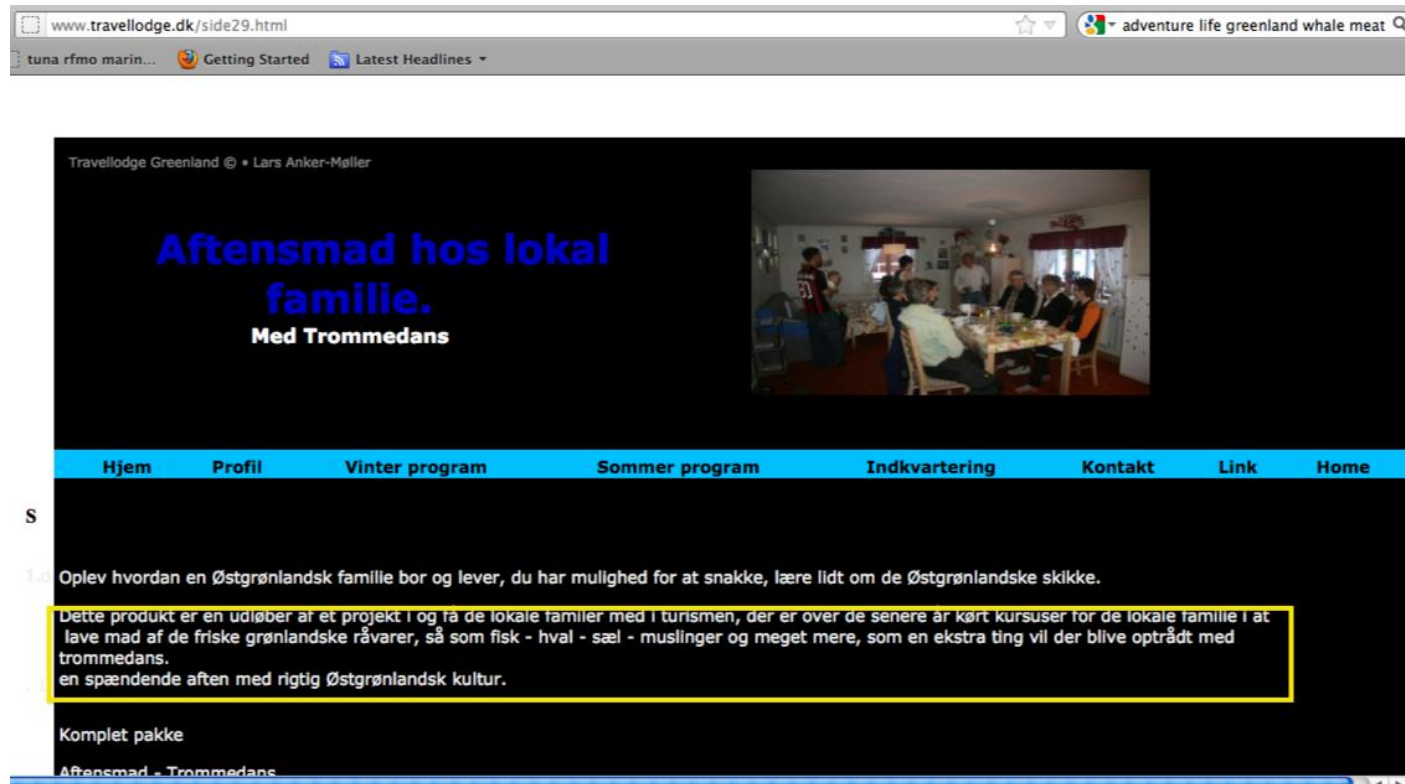
Being slightly fewer than 100 kilometres south of the polar circle, the sun sets for just a few hours each night. In the evenings we have a Greenlandic barbecue - including fish, whale, Greenlandic lamb, and beef - and a perfect view of the sunset over the Ice Cap across the Sermilik Fjord. Concluding each day we offer Greenlandic entertainment and storytelling. Adventure Camp Greenland can accommodate 30 guests per week.

Right Side Navigation:

- Dansk
- Map
- What's on
- Site map

Travelodge

"This product is an offshoot of a project and that gets local families involved in tourism, in recent years short courses for local families to cook fresh Greenlandic ingredients such as fish -whale-seal-mussels and much more , as an extra thing there will be a drum dance performed an exciting evening of east Greenland culture"



Travelodge Greenland © • Lars Anker-Møller

Aftensmad hos lokal familie.

Med Trommedans

Hjem Profil Vinter program Sommer program Indkvartering Kontakt Link Home

Oplev hvordan en Østgrønlandsk familie bor og lever, du har mulighed for at snakke, lære lidt om de Østgrønlandske skikke.

Dette produkt er en udløber af et projekt i og få de lokale familier med i turismen, der er over de senere år kørt kursuser for de lokale familie i at lave mad af de friske grønlandske råvarer, så som fisk - hval - sæl - muslinger og meget mere, som en ekstra ting vil der blive optrådt med trommedans. en spændende aften med rigtig Østgrønlandsk kultur.

Komplet pakke

Aftensmad - Trommedans

Nanortalik Tours

Day trips | Nanortalik Tourism ...

nanortaliktourism.com/groenland-dagture

Most Visited tuna rfmo marin... Getting Started Latest Headlines

Guided town tour with Kaffemik, Greenland suit and Shipmodel Museem. Hendrine and Museum 300 kr. pr. persons. Duration approx. 3 to 4 hours Level 1

TRADITIONAL DINNER at a Greenlantic family. Tasty cooked whale meat, seal suaasa, blubber of South Greenland manners, dried meat / fish. Minimum 3 persons price per. person DKK 325 Duration: 2-3 hours: booking: nanortalik@greenet.gl

Climb the 'Storfjeld and Ravnefjeldet'

With one of our maps of the surrounding mountainside you can safely climb the 559 meter Storfjeld (Big Mountain) or the 308 meter Ravnefjeld (Raven Mountain). From both you get breathtaking views of the island. You can also walk the coast to the ruins of the first Nanortalik settlement from 1797.

Guided tours RAVN MOUNTAIN 250 kr. pr. persons. Duration approx. 3 hours Level 2-3
Guided tours SISSARISQOQ 250 kr. pr. persons. Duration approx. 3 hours level 1-2
 The trips are made by appointment booking: nanortalik@greenet.gl

Boat trip to the ice cap

One of our most beautiful day trips is the boat trip to the ice cap in the Tasermiut Fjord. We also visit the remote village Tasiusaq and sail by high peaks, among them the Ketil Fjeld – a favourite among climbers with its 1000 meter vertical wall.
Price per. pr. persons 1.050 DKK. Minimum 8 people. We serve coffee and tea.
There are day trips on SUNDAYS following schedule: Closed
 Booking: nanortalik@greenet.gl

Rent gear here

| | |
|--------|----------|
| Tent | 100 DKK. |
| Kayak | 400 DKK. |
| Zodiac | 850 DKK. |

We rent tents, kayaks, Zodiac speedboats and other gear that bring you even closer to the wildlife.

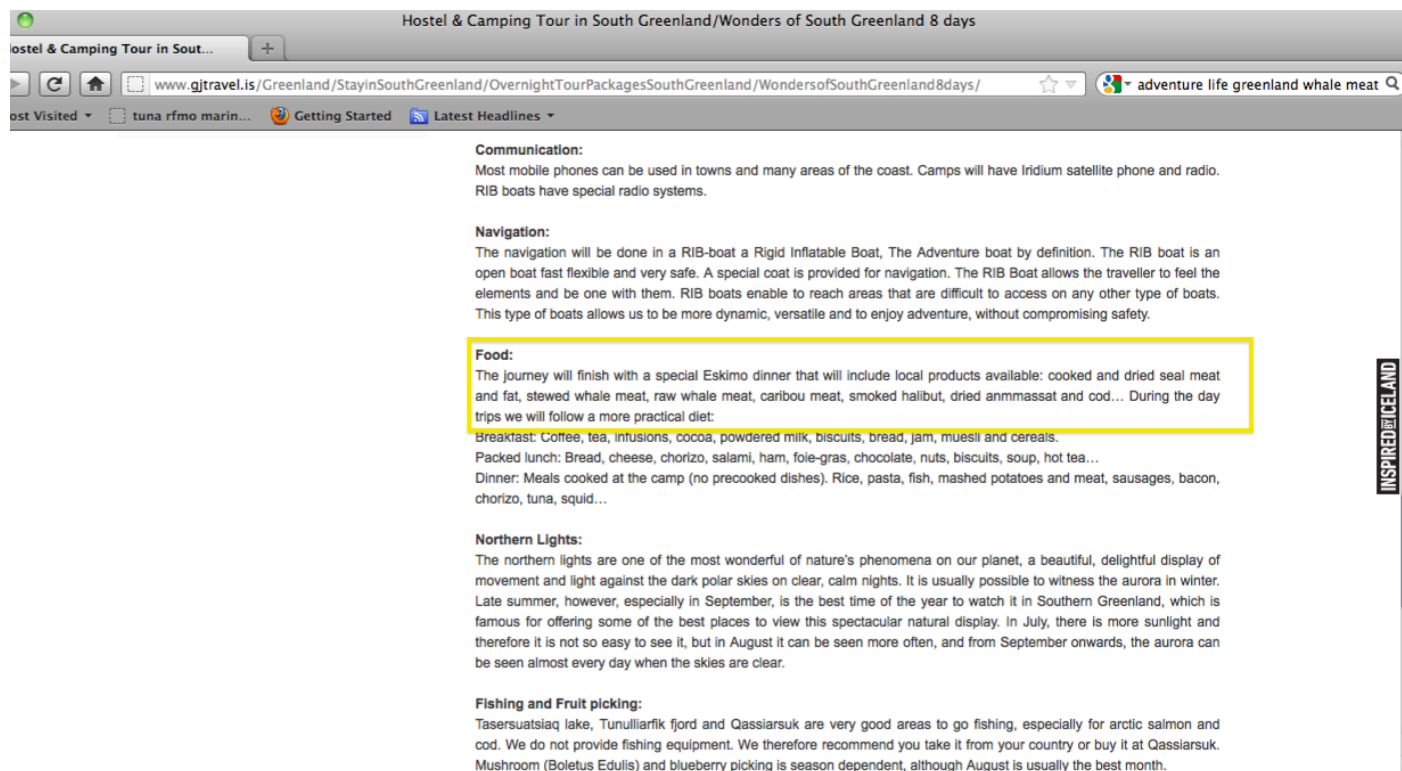
Read more and see prices

Greenland cuisine

During your stay you can taste many delicious local dishes. Look forward to smoked salmon, shrimp, lamb, whale steaks, catfish, Greenland halibut and even musk ox. You will also enjoy traditional Danish dishes like smørrebrød and meatballs with potatoes.

Hostel and Camping Tour of South Greenland

This website is operated by the Icelandic tourism company Guðmundur Jónassen Travel



Hostel & Camping Tour in South Greenland/Wonders of South Greenland 8 days

www.gjtravel.is/Greenland/StayinSouthGreenland/OvernightTourPackagesSouthGreenland/WondersofSouthGreenland8days/

adventure life greenland whale meat

Getting Started Latest Headlines

Communication:
Most mobile phones can be used in towns and many areas of the coast. Camps will have Iridium satellite phone and radio. RIB boats have special radio systems.

Navigation:
The navigation will be done in a RIB-boat a Rigid Inflatable Boat, The Adventure boat by definition. The RIB boat is an open boat fast flexible and very safe. A special coat is provided for navigation. The RIB Boat allows the traveller to feel the elements and be one with them. RIB boats enable to reach areas that are difficult to access on any other type of boats. This type of boats allows us to be more dynamic, versatile and to enjoy adventure, without compromising safety.

Food:
The journey will finish with a special Eskimo dinner that will include local products available: cooked and dried seal meat and fat, stewed whale meat, raw whale meat, caribou meat, smoked halibut, dried anmmassat and cod... During the day trips we will follow a more practical diet:
Breakfast: Coffee, tea, infusions, cocoa, powdered milk, biscuits, bread, jam, muesli and cereals.
Packed lunch: Bread, cheese, chorizo, salami, ham, foie-gras, chocolate, nuts, biscuits, soup, hot tea...
Dinner: Meals cooked at the camp (no precooked dishes). Rice, pasta, fish, mashed potatoes and meat, sausages, bacon, chorizo, tuna, squid...

Northern Lights:
The northern lights are one of the most wonderful of nature's phenomena on our planet, a beautiful, delightful display of movement and light against the dark polar skies on clear, calm nights. It is usually possible to witness the aurora in winter. Late summer, however, especially in September, is the best time of the year to watch it in Southern Greenland, which is famous for offering some of the best places to view this spectacular natural display. In July, there is more sunlight and therefore it is not so easy to see it, but in August it can be seen more often, and from September onwards, the aurora can be seen almost every day when the skies are clear.

Fishing and Fruit picking:
Tasersuatsiaq lake, Tunulliarfik fjord and Qassiarsuk are very good areas to go fishing, especially for arctic salmon and cod. We do not provide fishing equipment. We therefore recommend you take it from your country or buy it at Qassiarsuk. Mushroom (*Boletus Edulis*) and blueberry picking is season dependent, although August is usually the best month.

INSPIRED ICELAND

Adventure Life Tours

Sample the local cuisine of mea... +

www.adventure-life.com/articles/greenland-cuisine-309/

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Home > Articles > Greenland Cuisine

Greenland Cuisine

Founded on a way of life sustained by hunting and fishing, Greenland cuisine consists largely of wild game, fish, and whale. Produce is not very prominent, as the land does not provide the opportunity for commercial harvesting. On a trip to Greenland you will have plenty of chances to try the local dried cod, cubes of whale skin, dried seal and reindeer meat. These are fairly typical entrees served usually with condiments and desserts. Most small towns do not have cafés or restaurants available, but larger towns tend to offer more choices for dining out. Self-catering is very common for travelers on the Greenland tour. You will find multiple opportunities to purchase fresh fish or sea birds from local fisherman simply by wandering down to the waterfront. A supermarket or shop might also have a good selection of local meat and fish. Almost every town also has what is known as a "Brædtet", or a market place for hunters and fishermen. Typical selections at these markets include geese, ducks, other sea birds, arctic char, wolf fish, red fish, cod, halibut, reindeer, musk oxen, and lamb. Other larger marine options may include seal meat, minke whale, fin whale, and other narwhale. It may be difficult to decide what market would be the most appropriate to visit during your travels, dependent on your desires. Locals tend to have excellent recommendations as to finding the best cuisine opportunities in the area.

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Ilulisaat Tour

Ilulissat - Ilimanaq Tour

www.ilulissatn.com/English/Ilimanaq.htm

Getting Started Latest Headlines

greenlandic buffet based on dry and smoked fish and seal, cakes and biscuits and, of course, coffee.
At 2pm the boat will sail back to Ilulissat crossing the Icefjord again. Arrival in Ilulissat is around 4pm.

Ilimanaq By Night

From Ilulissat harbour we will sail south passing the mouth of the Ilulissat icefjord with its icebergs. The boat will get to the village of Ilimanaq around 3pm. In Ilimanaq you will have a couple of hours where you can visit the village and have a taste of the greenlandic culture and food at Arnes (a local family) where the traditional "suasaat" (soup with rice, vegetables and seal or whale meat) will be served.

During the dinner some of the local women will wear the traditional beautiful greenlandic clothes.

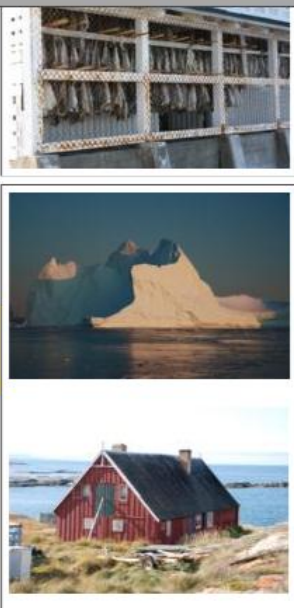

The boat will leave Ilimanaq at 10:30pm. On the way back to Ilulissat you will be able to admire the midnight sun. Arrival in Ilulissat will be around half an hour after midnight.

Arrival in Ilulissat will be around half an hour after midnight.

4 destinations Tour
3 days and 2 night with full board accommodation.
4.550,- Dkk
624 Euro

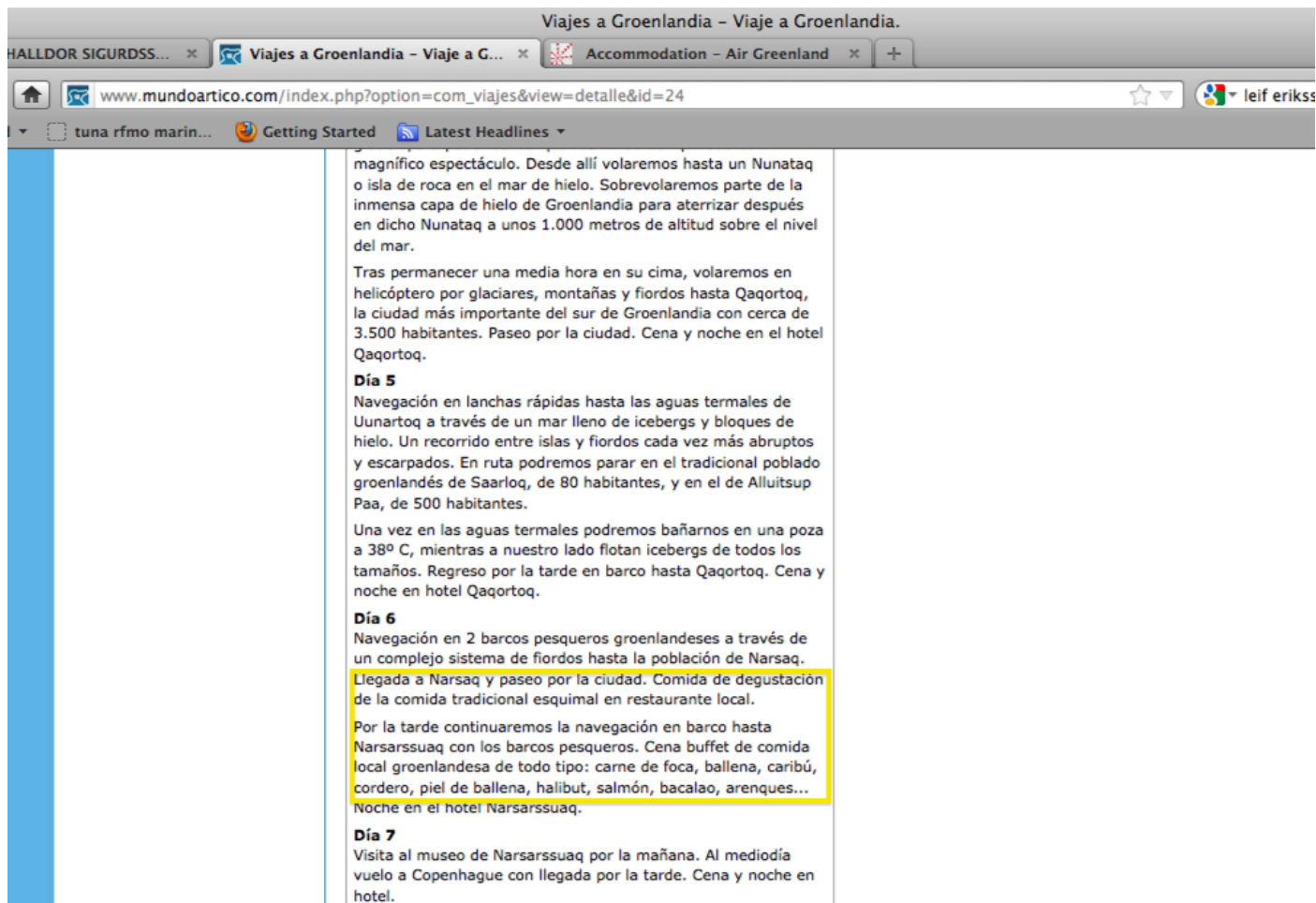
Prices

| Tour Information | Prices per person | Dkk | Euro |
|-------------------------------|--|---------|------|
| Duration: 5 Hours | Ilimanaq Tour | 900,- | 123 |
| Difficulty Level: easy | Ilimanaq by night Tour (Dinner included) | 1.395,- | 191 |
| Participants : Min 3 - Max 12 | | | |

Mundo Arctico

“Arrival at Narsaq and walk about the town. Traditional Eskimo foods tried in local restaurant. For the afternoon we continue the boat tour to Narsarsuaq in fishing boats. Buffet supper with local Greenlandic food of all types: seal meat, whale, caribou, lamb, whale skin, halibut, salmon, cod, herring...”



Viajes a Groenlandia - Viaje a Groenlandia.

HALLDOR SIGURDSS... x Viajes a Groenlandia - Viaje a G... x Accommodation - Air Greenland x +

www.mundoartico.com/index.php?option=com_viajes&view=detalle&id=24

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magnífico espectáculo. Desde allí volaremos hasta un Nunataq o isla de roca en el mar de hielo. Sobrevolaremos parte de la inmensa capa de hielo de Groenlandia para aterrizar después en dicho Nunataq a unos 1.000 metros de altitud sobre el nivel del mar.

Tras permanecer una media hora en su cima, volaremos en helicóptero por glaciares, montañas y fiordos hasta Qaqortoq, la ciudad más importante del sur de Groenlandia con cerca de 3.500 habitantes. Paseo por la ciudad. Cena y noche en el hotel Qaqortoq.

Día 5

Navegación en lanchas rápidas hasta las aguas termales de Uunartoq a través de un mar lleno de icebergs y bloques de hielo. Un recorrido entre islas y fiordos cada vez más abruptos y escarpados. En ruta podremos parar en el tradicional poblado groenlandés de Saarloq, de 80 habitantes, y en el de Alluitsup Paa, de 500 habitantes.

Una vez en las aguas termales podremos bañarnos en una poza a 38° C, mientras a nuestro lado flotan icebergs de todos los tamaños. Regreso por la tarde en barco hasta Qaqortoq. Cena y noche en hotel Qaqortoq.

Día 6

Navegación en 2 barcos pesqueros groenlandeses a través de un complejo sistema de fiordos hasta la población de Narsaq.

Llegada a Narsaq y paseo por la ciudad. Comida de degustación de la comida tradicional esquimal en restaurante local.

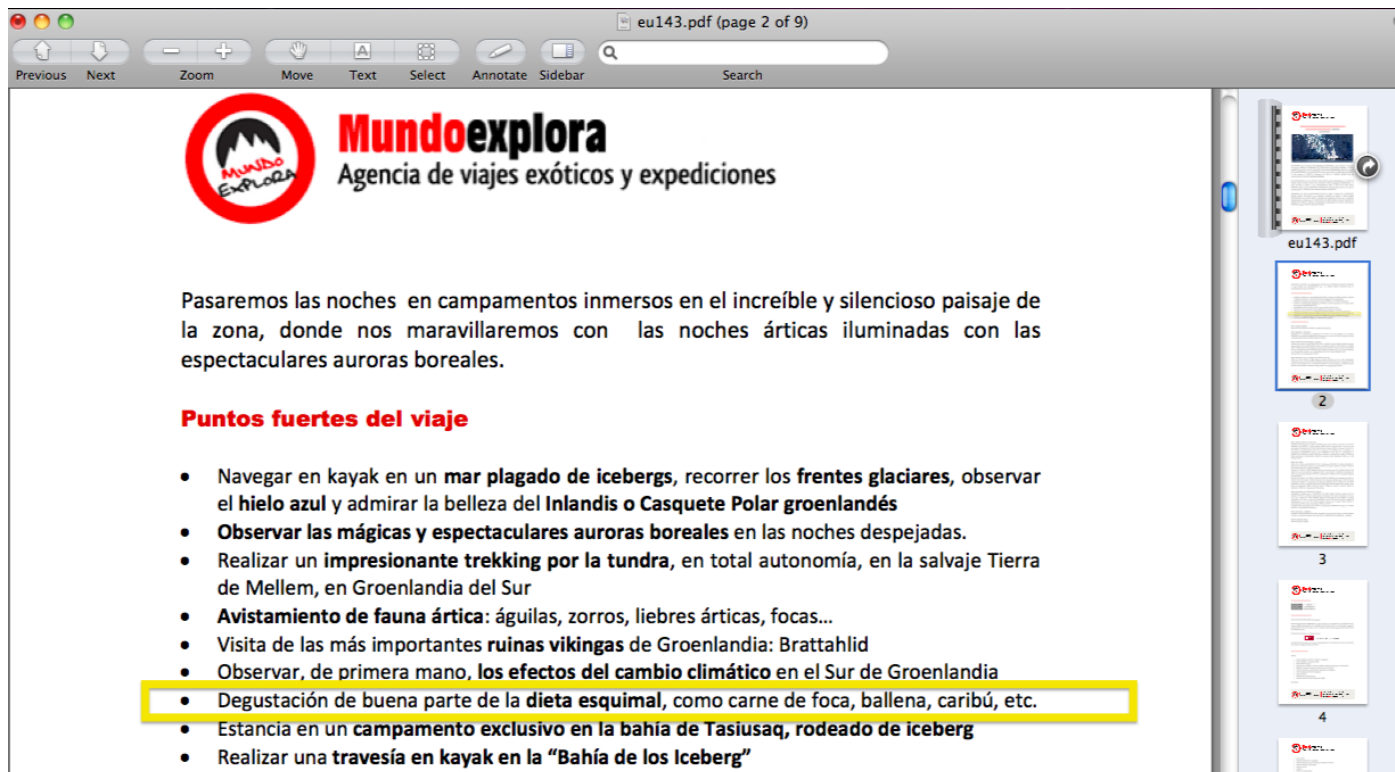
Por la tarde continuaremos la navegación en barco hasta Narsarsuaq con los barcos pesqueros. Cena buffet de comida local groenlandesa de todo tipo: carne de foca, ballena, caribú, cordero, piel de ballena, halibut, salmón, bacalao, arenques... Noche en el hotel Narsarsuaq.

Día 7

Visita al museo de Narsarsuaq por la mañana. Al mediodía vuelo a Copenhague con llegada por la tarde. Cena y noche en hotel.


Mundoexplora Tours

Listed under high points of the trip: "Taste a large part of the Eskimo diet, such as meat from seals, whales, caribou, etc"



eu143.pdf (page 2 of 9)

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 **Mundoexplora**
Agencia de viajes exóticos y expediciones

Pasaremos las noches en campamentos inmersos en el increíble y silencioso paisaje de la zona, donde nos maravillaremos con las noches árticas iluminadas con las espectaculares auroras boreales.

Puntos fuertes del viaje

- Navegar en kayak en un **mar plagado de icebergs**, recorrer los **frentes glaciares**, observar el **hielo azul** y admirar la belleza del **Inlandis o Casquete Polar groenlandés**
- **Observar las mágicas y espectaculares auroras boreales** en las noches despejadas.
- Realizar un **impresionante trekking por la tundra**, en total autonomía, en la salvaje Tierra de Mellem, en Groenlandia del Sur
- **Avistamiento de fauna ártica**: águilas, zorros, liebres árticas, focas...
- Visita de las más importantes **ruinas vikingas** de Groenlandia: Brattahlid
- Observar, de primera mano, **los efectos del cambio climático** en el Sur de Groenlandia
- Degustación de buena parte de la **dieta esquimal**, como carne de foca, ballena, caribú, etc.
- Estancia en un **campamento exclusivo en la bahía de Tasiusaq, rodeado de iceberg**
- Realizar una **travesía en kayak en la "Bahía de los Iceberg"**

eu143.pdf

2

3

4

Tierras Polares tour company

Offers a “traditional supper with diverse Inuit products, such as seal, whale, mattak, caribou..spend the night in the Leif Eriksson Hostel in Qassiarsuk”

www.tierraspolares.es/viaje-12_groenlandia-icebergs-y-frentes-glaciares-/

Greenlandic dish whale carpa

Getting Started Latest Headlines

Paseo por el pueblo Qassiarsuk, el antiguo Brattahlid, habitado por unas 100 personas, mayoritariamente granjeros y el lugar donde Eric el Rojo se asentó en el 985 al comienzo de la colonización de los pueblos bárbaros. Leif Eriksson, hijo de Eric el Rojo, partió desde este mismo lugar y protagonizó el primer viaje de colonización europeo del continente americano.

Opcional: Visita de las ruinas de la iglesia y asentamiento de Eric el Rojo.

Noche en el Leif Eriksson Hostel.

Día 2. Tasiusaq, la “Bahía del Hielo”
 Marcha a pie hasta la granja de Tasiusaq, habitada por 7 personas que viven en notable aislamiento junto al fiordo de Sermilik, casi siempre bloqueado por el hielo del glaciar Eqaqoruutsit.

Opcional: Posibilidad de contratar in situ una impresionante excursión en kayak en la “Bahía de los Icebergs”.
 Se trata de una etapa de aproximadamente dos horas de duración. Se navegará entre numerosos icebergs e hielo, en uno de los mejores y más seguros enclaves de toda Groenlandia.

Paseo por la zona. Regreso a Qassiarsuk.
 Noche en el Leif Eriksson Hostel.

Día 3. Glaciar y Valle de las Mil Flores
 Cruce en embarcación motora a Narsarsuaq. Marcha a pie por el Valle de las Mil Flores con espectaculares vistas de un enorme valle formado por el retroceso glaciar y la consiguiente sedimentación. Marcha por sendero con cierto desnivel hasta observar el glaciar Kiattut. Hermosas panorámicas del glaciar y sus nunataks. Nos encontramos en la que posiblemente se trata de la excursión más famosa de toda Groenlandia.
 Regreso a Qassiarsuk en embarcación motora.

Cena típica con diversos productos inuit, como foca, ballena, mattak, caribú...
 Noche en el Leif Eriksson Hostel en Qassiarsuk.

de julio
Agosto: del 4 al 7, del 11 al 14, del 18 al 21, del 25 al 28 de agosto
Septiembre: del 1 al 4 y del 8 al 11 de septiembre

Estancia de 5 días:
 Salidas desde Reykjavik: Todos los martes, desde el 19 de junio hasta el 11 de septiembre de 2012 (última salida)
Junio: del 19 al 23, del 26 al 30 de junio
Julio: del 3 al 7, del 10 al 14, del 17 al 21, 24 al 28 de julio
Agosto: del 31 de julio al 4 de agosto, del 7 al 11, del 14 al 18, del 21 al 25 de agosto, del 28 de agosto al 1 de septiembre
Septiembre: del 4 al 8, del 11 al 15 de septiembre

Precio

Groenlandia en 4 o 5 días
! Escápate !

desde: **1.295 €**

Para 4 días: 1.295 € desde/hasta Reykjavik
 Para 5 días: 1.395 € desde/hasta Reykjavik

Municipal and government tourism sites

Nanoq.gl confirms that www.greenland.com is “Greenland's official tourism and business portal”: “At Greenland.com you can find much information about Greenland as a tourist destination, as well as investment opportunities. The Greenland Tourism and Business Council is 100% owned by the Government of Greenland and works to create growth by developing the knowledge, entrepreneurship and marketing of the country's experience and resources.

The screenshot shows a Safari browser window displaying the Nanoq website. The address bar shows the URL <http://dk.nanoq.gl/emner/om%20groenland/turist.aspx>. The page title is "Turist". The website header includes the Nanoq logo and the text "KALAALLIT NUNAANNI NAMMINERSORLUTIK QARTUSSAT GRØNLANDS SELVSTYRE". A navigation menu is visible with items: "BORGER", "ERHVERV", "INATSISARTUT", "NAALAKKERSUISUT", "NYHEDER", and "OM GRØNLAND". The main content area is titled "Turist" and contains text about Greenland.com. A sidebar on the left has a menu with "Om Grønland", "Turist", and "CITES".

From, www.greenland.com

Under a section on the Danish version of the website, entitled, “First class hotels, restaurants and dining”, it states: “Hotel Hvide Falk is known for a sumptuous Greenlandic buffet where in addition to fish and shellfish there is also whale, muskox, and reindeer on the menu.”

www.greenland.com/da/explore-greenland/nordgroenland/ilulissat/trip-inspiration.aspx

tuna rfm... Getting Started Latest Headlines

med direkte fare at opholde sig på stranden ved bopladsens gamle mødding på grund af risiko for flodbølger ved isfjeldskælvning.

Hoteller, restauranter og spisesteder i særklasse

Afhængigt af, hvor anstrengende rundturen i byen har været, så behøver man ikke at gå sulten i seng. Hotellernes restauranter udnytter adgangen til de friske, lokale råvarer. På Hotel Arctic står prisbelønnede kokke for kreationen af et gourmetmåltid. På Hotel Icefiord er der mulighed for at forfriske sig med hotellets eget bryggede øl, mens Hotel Hvide Falk er kendt for en overrådig grønlandsk buffet, hvor der foruden fisk og skaldyr også er hval, moskusokse og rensdyr på menuen.

Gourmetskere bør ikke snyde sig selv for Restaurant Mamartut, som sandelig lever op til sit navn, der på grønlandsk betyder "Det smager godt" og der er altid grønlandske råvarer på menukortet, prøv fx rensdyr chilli con carne med chokolade til frokost. For den lidt mindre pengepung serverer Café Hong Kong, tæt på museet god, kinesisk inspireret mad til rimelige penge. Hvis man har mod på selv at kokkerere, så er brættet midt i byen stedet at handle fiskernes og fangernes friske råvarer.

Om eftermiddagen kan cafeerne på byens hovedstrøg Kussangajannuaq varmt anbefales. Icy Cafes kaffekort er imponerende og stemningen er hyggelig og afslappet, ligesom på Cafe Iluluaq, som serverer byens bedste burgere. Alle byens cafeer har i øvrigt udeservering

Friske hellefisk fra den rene, dybblå isfjord

Fiskeri er Grønlands hovederhverv, og den aktive havn med Royal Greenlands store reje- og hellefiskefabrik er et kapitel for sig. I Diskobugten er det særligt hellefisk, der fanges, og når bådene kommer ind er der rig lejlighed til at kigge nærmere på fangsten. Havnen besejles også af kystskibe og rutebåde, ligesom den er udgangspunkt for de bådture, der går sydpå ned til Isfjordens munding og nordpå til Eqi-gletsjeren. Krydstogtskibe må imidlertid ligge på reden og sende deres passagerere med Zodiacs ind til havnen.

GRØNLANDSVIDEOER AKTUELT VEJR TILMELD NYHEDSBREV FØLG OS

On the English language version:

http://www.greenland.com/en/things-to-do/kulturoplevelser/groenlandsk-gastronomi.aspx

Apple Yahoo! YouTube Google Maps News (1,388) Wikipedia Popular

Land of milk and honey between the icebergs

Greenland is a land of milk and honey when it comes to food and drink. You'll be in for a treat, regardless of whether you visit one of the country's numerous gourmet restaurants which combine Greenlandic ingredients with French, Japanese or Thai cuisine, whether you're staying in a private home offering Bed & Breakfast, whether you have accommodation with access to your own kitchen, whether you're invited to a **kaffemik** (where the quantity and range of cakes will easily exceed what you can eat), or whether you're sitting in a tent after a long day spent on a **dogsled** and are eating a good solid meal that's designed to help physically active winter tourists keep warm.

The daily meat

Meat is a key element of Greenlandic food culture. It has its roots in the old Inuit's traditional strong sense of community, where the survival of the community depended on what the men brought home with them from a hunting trip. You'll quickly realise the importance of meat when you visit the country. It's good and cheap, and many a conversation revolves around earlier or imminent hunting and fishing trips - regardless of whether it involves commercial or recreational hunters, men, women or children.


Easy to be a chef

You can easily cook the country's range of ingredients. All supermarkets have Greenlandic provisions in their display freezers. Close to the harbour in all towns, the so-called "Board" is full of meat from **whales, seals, reindeer, muskoxen**, lamb and fish. Here you're sure of a good and sustainable deal: On hiking trips in the summer you can pick the same mushrooms, berries and herbs which have provided the Inuit with their daily dose of vitamins for the last 4,500 years. The berries are ready to eat, whilst herbs and angelica can be taken home to flavour roast lamb, reindeer, musk ox or fish, or else used to make a pot of tea.

VIEW MAP

www.greenland.com/en/explore-greenland/nordgreenland/qaanaaq/trip-inspiration.aspx

Most Visited tuna rfmo marin... Getting Started Latest Headlines



Allow for plenty of time in this treasure trove of **tupilaks** and polar bear heads made from fangs, bones and reindeer teeth. The little blue sign with ice caps signifies high quality and is recognised along the entire coast. Local artisans produce detail and precision in the figures thanks to their dextrous and artistic hands. The polar bear heads that lie beneath the glass showcase appear lifelike. Sealskin mittens and slippers are also part of the range. Your credit card might take a beating in this fascinating world, but remember that exporting products made from polar bears or narwhals is forbidden.

The beach

Down at the beach at the foot of the tiny relocation houses there is no fixed programme, but the chances of having an unusual experience are high. The beach is the town's centre and gossip central. A young boy is having a go at **kayaking**, while a dinghy arrives with the catch of the day - a narwhal - without its characteristic tooth, but a narwhal all the same. Then there is 'mattak' (raw whale skin) for everyone and for a brief period in time the beach transforms into the town's local market - also known as 'brættet'.

The shop

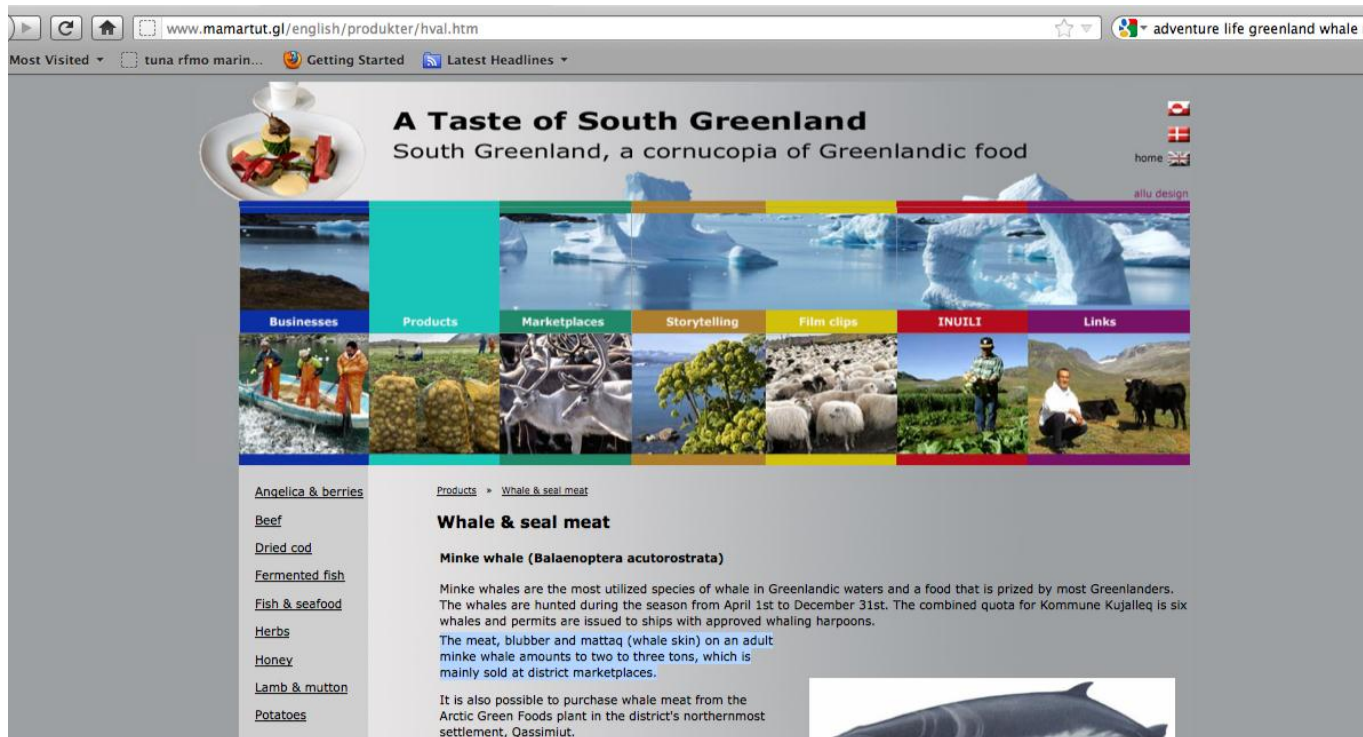
There is huge respect for the selection of rifles and ammunition in the shop, which looks more like a local corner shop that sells a bit of everything and nothing. The further north you go, the more the selection of local goods reflects the needs of the whaling family and that supply ships only come twice to three times a year.

Grete's meat stews

Why not finish the day with a good Greenlandic meal at Hans and Grete. Gathered round the table, we await the first dish. And we guessed right: The "mattak" we saw on the beach earlier now lies before us in delicate squares on our plates. The nutty flavour pervades the mouth. This is followed by 'whale suaasat' - a hotchpotch soup of herbs, rice and potatoes - a warming and filling dish. As we let the day's good food and polar impressions digest, our eyes wander to the view from the hotel's panoramic windows.

Mamartut.gl

This website is from Kommune Kujalleq's Business and Labor Committee. The website maintenance is sponsored by the Brugsen supermarket chain. In the section on products, there are pages dedicated to whale meat which include information on businesses and braedtetts where meat is available for purchase.



A Taste of South Greenland
South Greenland, a cornucopia of Greenlandic food

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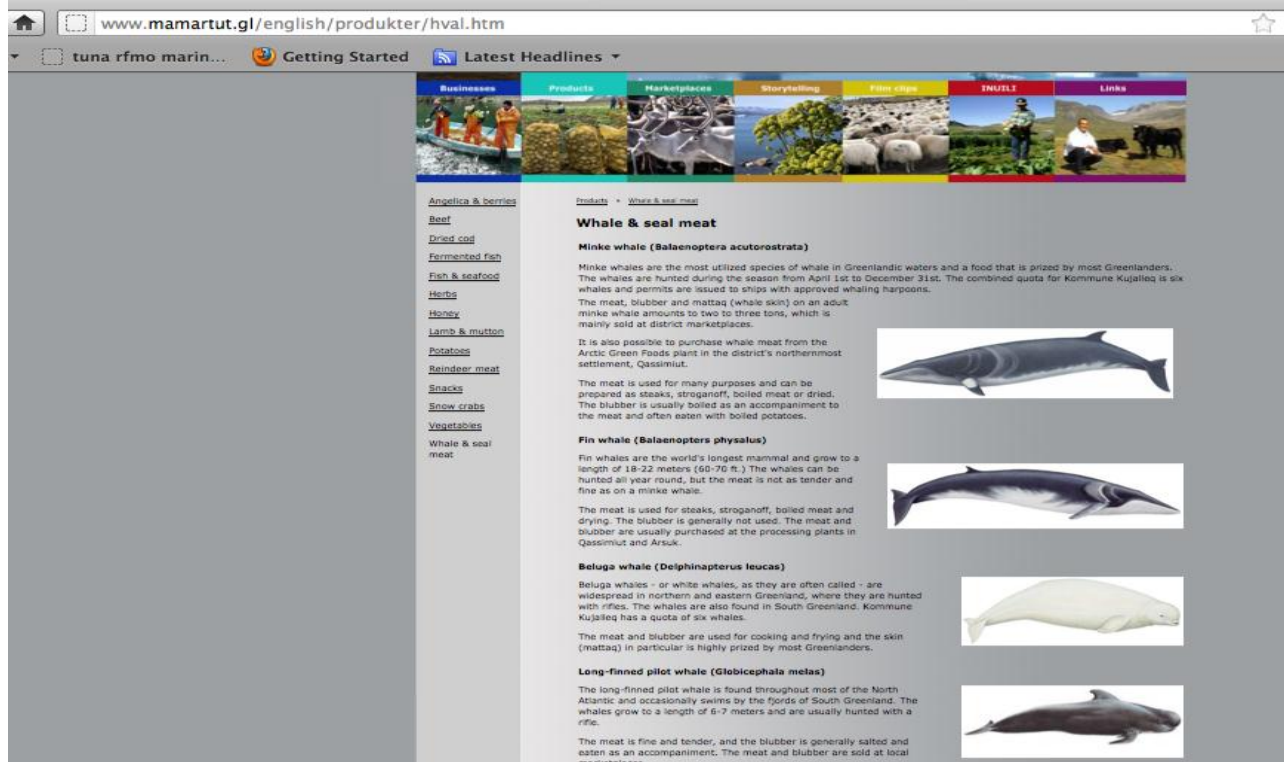
Whale & seal meat

Minke whale (*Balaenoptera acutorostrata*)

Minke whales are the most utilized species of whale in Greenlandic waters and a food that is prized by most Greenlanders. The whales are hunted during the season from April 1st to December 31st. The combined quota for Kommune Kujalleq is six whales and permits are issued to ships with approved whaling harpoons.

The meat, blubber and mattaq (whale skin) on an adult minke whale amounts to two to three tons, which is mainly sold at district marketplaces.

It is also possible to purchase whale meat from the Arctic Green Foods plant in the district's northernmost settlement, Qassimiut.



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The meat is used for many purposes and can be prepared as steaks, stroganoff, boiled meat or dried. The blubber is usually boiled as an accompaniment to the meat and often eaten with boiled potatoes.

Fin whale (*Balaenoptera physalus*)

Fin whales are the world's longest mammal and grow to a length of 18-22 meters (60-70 ft.). The whales can be hunted all year round, but the meat is not as tender and fine as on a minke whale.

The meat is used for steaks, stroganoff, boiled meat and drying. The blubber is generally not used. The meat and blubber are usually purchased at the processing plants in Qassimiut and Arsuk.

Beluga whale (*Delphinapterus leucas*)

Beluga whales - or white whales, as they are often called - are widespread in northern and eastern Greenland, where they are hunted with rifles. The whales are also found in South Greenland. Kommune Kujalleq has a quota of six whales.

The meat and blubber are used for cooking and frying and the skin (mattaq) in particular is highly prized by most Greenlanders.

Long-finned pilot whale (*Globicephala melas*)

The long-finned pilot whale is found throughout most of the North Atlantic and occasionally swims by the fjords of South Greenland. The whales grow to a length of 6-7 meters and are usually hunted with a rifle.

The meat is fine and tender, and the blubber is generally salted and eaten as an accompaniment. The meat and blubber are sold at local marketplaces.




The mamartut.gl site also recommends hotels and restaurants, including the Hotel Kap Farvel, see screenshot above under restaurants.

www.mamartut.gl/english/virksomheder.htm















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A Taste of South Greenland

South Greenland, a cornucopia of Greenlandic food

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Producers



Hotels/
Restaurants/
Places to eat

Businesses

Here you will find a complete list of all companies, businesses and restaurants that grow, raise, produce, sell, cook and serve Greenlandic food.

Come take a tour with us around South Greenland and find out more about the many places to eat that use Greenlandic ingredients.

First choose between "Producers" or "Hotels/Restaurants/Places to eat".

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Ny nordisk mad/New Nordic foods

Greenland is also a part of the Nordic Council of Ministers' Programme "New Nordic Food II (2010-2014)", which promotes regional cuisines from its member countries, in particular "culinary tourism". The programme currently features Inuili, Greenland's College of Food Sciences, where students learn "how to celebrate and honour raw ingredients from Greenland."

Nordic Region among the best in the world NORDIC REGION: Nordic chefs have once again clearly made their mark among the 100 best restaurants in the world. Once again Restaurant Noma in Copenhagen took 1st place as the Best Restaurant in Europe and the World's Best Restaurant. In addition, new entry Stockholm restaurant Frantzen/Lindeberg was ranked 20th best in the world. Swedish Fäviken in Järpen is also new and ranked 34th in the world, and finally Mathias Dahlgren is back in the world class at number 41. He has previously been on the list up until 2009. Danish Geranium is new on the list at number 49. The Finnish top restaurant Chez Dominique is number 56, and Danish Restaurant Relae is number 75. www.theworlds50best.com/awards/1-50-winners/noma/ www.frantzen-lindeberg.com, www.favikenmagasinet.se, www.mathiasdahlgren.com, www.geranium.dk

Inspiration from Greenland's larder GREENLAND: Narsaq, at the foot of the Qaqqarsuag Mountain. New students are now arriving at Inuili, Greenland's College of Food Sciences. The new students will study at Greenland's Provisions (Grønlands Proviant). The name is reminiscent of ship cargoes, warehouses and larders full of pickle pots. And that's just what it is. This course is for inspiration and learning and it's about how to celebrate and honour raw ingredients from Greenland. New Nordic Food journalist, Iben Danielsen, is travelling in Greenland just now. Read Iben's blog on www.nynordiskmad.org

Local food on the menu NORWAY: The Food Strategy Group in Troms held its annual "Food workshop" in April on the theme of "What is food from Troms - and what do we want it to be?" At the food workshop there was discussion on how producers, the travel industry and places where food

In one of the Nynordisk blogs on the Inuili program it states, "Many Greenlandic towns have gourmet restaurants that have really taken local produce unto themselves, and here they conjure fish and shellfish into Greenlandic sushi rolled with seaweed, while others throw themselves into thinly sliced carpaccio of seal and flambéed whale meat with crowberries."

Inspiration fra Grønlands spisekammer

GRØNLAND: Narsaq, ved foden af Qaqqarsuagfjeldet. I disse dage møder nye studerende op på Inuili, Grønlands centrale skole for levnedsmiddel uddannelserne. Her går omkring 100 elever året rundt, de nye studerende skal gå på Grønlands Proviant. Siden 2000 har skolen flere gange årligt udbudt netop det kursus blandt levnedsmiddelassistenter, kokke og andre ansatte indenfor restaurationer og turisme. Grønlands proviant, det navn lyder af skibslastninger, pakhuse og spisekammer med syltekrukker. Og det er lige hvad det er. Sådan et kursus er til inspiration og læring. Og det handler om at hylde og hædre de grønlandske råvarer.

Her i forårsmånederne hvor himlen er lys i mere end 20 timer, og hvor isen smelter og brydes og ligger i dekorative blåhvide formationer ved havneindløbene, er der masser af mad. Der er kød fra land og hav. Der er skaldyr, fugl og fisk.

Den grønlandske menu har altid stået på hovedsagelig fisk og kød, og på levnedsmiddelskolen prøver man de kendte varer som sæl, hellefisk og lam i nye tilberedninger og nye menuer. Den grønlandske mad rykker sig, det handler ikke længere udelukkende om overlevelse, men om at få det bedste frem i råvarerne, så de ikke blot ender i en kogende gryde.

Marie Toftdahl er en af kurssets lærere, og hun fortæller at lige nu dukker nye sæler op langs de sydgrønlandske kyster, og deres kød er mørkt og godt. Især har sælen store gode røststykker, som kan bruges i anderledes udskæringer end traditionel madlavning. **de større grønlandske byer har gourmetrestauranterne for alvor taget de lokale råvarer til sig, og her trylles skaldyr og fisk om til grønlandsk sushi rullet i tang, og andre kaster sig ud i tyndskivet carpaccio af sæl og flamberet hvalkød med sorte bær.**

For Grønland er også urter og bær, svampe, tang og grøntsager. Lige nu kravler kvanen, den c-vitamin rige urt, som har reddet mange mennesker fra skørbug og andre sygdomme

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