



NAA

NORTH ATLANTIC AGENCY



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*Connecting cruise ships and super
yachts with the territory*



A wide-angle landscape photograph of Reykjarfjörður, Iceland. In the foreground, a grassy hillside slopes down towards a valley. The middle ground shows a small village with several white houses and a red-roofed building. To the left, a black sand beach curves along the edge of a fjord. In the background, a massive, dark, layered cliff rises steeply, with a waterfall visible on its right side. Clouds are partially obscuring the top of the cliff.

1. Reykjarfjörður









Reykjarfjörður terms

- One ship a day
- Only in May and June
- Fixed price for all pax (ashore or on board)
- Max 250 pax size ship
- Full price if cancelled call



A large blue and white ship, named TOKATU, is shown from a front-on perspective, sailing on a body of water. The ship has a white upper hull and a blue lower hull, with a red section at the very bottom. The name "TOKATU" is visible on both sides of the blue section. Several people are standing on the upper decks. In the background, there are mountains and a small sailboat on the left. The sky is overcast.

2. Conveyor Belt



20 kN



3. 66°North





4. Icelandic Cuisine on board

Photo: Matarauður Íslands



BRENNIVIN MARINATED ICELANDIC SALMON

PREPERATION TIME:
48 hours

MAKES:
10 Servings



INGREDIENTS

- 1.5lbs Fresh Salmon, Skin On
- 6oz Kosher Salt
- 9oz Sugar
- 3oz Brennivin
- ½oz Crushed Pepper Corns
- 1tsp Caraway Seeds
- 2 bunch Dill *chopped*
- ½ Lemon *juice only*

INSTRUCTIONS

1. Combine salt, sugar caraway seeds and pepper corns in a small bowl to create a dry cure.
2. Lay plastic wrap on a cookie sheet pan.
3. Sprinkle half amount of the dry cure mix and half of the dill on the plastic covered cookie sheet pan.
4. Lay the salmon skin side down on top of it.
5. Sprinkle the rest of the dry cure mix and the dill on top of the salmon.
6. Sprinkle the Brennivin and lemon juice on top.
7. Wrap the salmon as tight as possible in the plastic wrap so the developing juices cannot escape.
8. Place a second cookie sheet on top of the wrapped salmon and place a weight.
9. Place the salmon with the weights on top in the fridge for 40 to 48 hours turning the salmon every 12 hours.
10. After 40-48 hours, remove salmon from fridge, unwrap, and wash under running water to remove the excess salt/sugar dry cure mix. Pat the salmon dry with paper towels. Thinly slice and serve.

HALLGERDA LANGBROK KIOTSUPA *Icelandic Lamb Soup*

PREPERATION TIME:
1 hr & 30 minutes

MAKES:
6-8 Servings

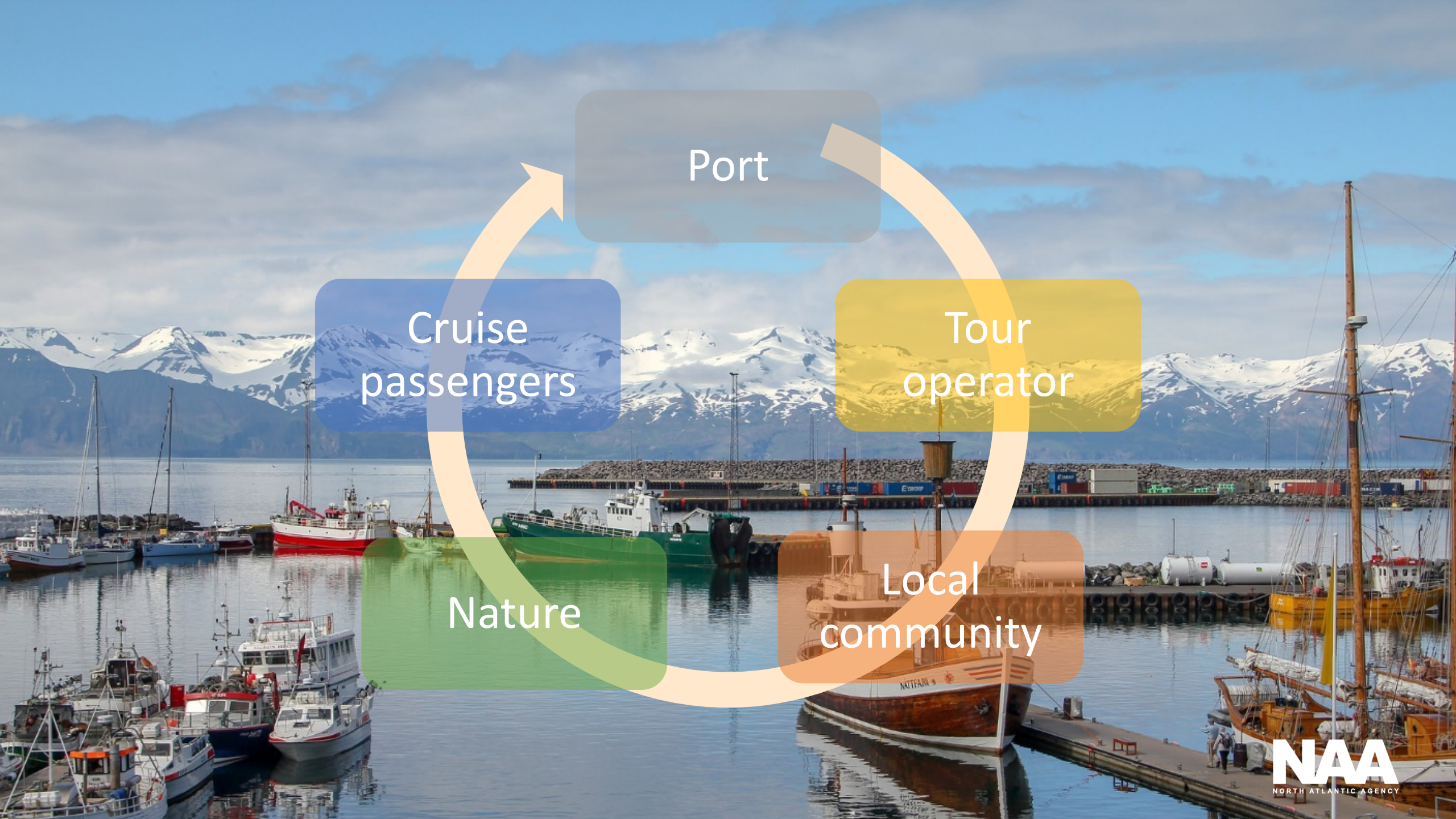


INGREDIENTS

- 3.5qt Water
- 1.5lbs Lamb Shoulder *cut into 1/2-inch cubes*
- 3oz Rolled Oats
- 1 Onion *medium size*
- 1lbs Rutabaga or Turnip
- ½lbs Carrots *peeled and sliced ½ inch*
- ½lbs Potatoes *peeled and diced ½ inch*
- 6oz Savoy Cabbage *shredded*
- 1 Thyme Sprig
- 6 Juniper Berries *crushed*
- Salt and Pepper *to taste*

INSTRUCTIONS

1. Place lamb into a large pot and add water.
2. Put on stove and bring slowly to a simmer.
3. Skim of the impurities.
4. Add oats, salt, onion, thyme and juniper.
5. Simmer for about 35 minutes or till the meat is almost tender.
6. Add all vegetables, except the cabbage and continue to simmer for 10 to 15 minutes or until the vegetable are tender.
7. Add the cabbage and simmer for an additional 10 minutes.
8. Season with salt & pepper and serve.



Port

Cruise
passengers

Tour
operator

Nature

Local
community



Thank you!

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Photo: Mads Phil, Visit Greenland