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. 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.

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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 hotels. 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. 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, 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.

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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 fodevarer 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

<table>
<thead>
<tr>
<th>Town</th>
<th>Venue</th>
<th>Details of whale meat availability in 2011 (visit)</th>
<th>Details of whale meat availability in 2012 (summary of phone conversations or email)</th>
<th>Details of availability according to online source in 2011/2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aasiaat</td>
<td>Seamen’s Home Hotel (cafeteria)</td>
<td>No</td>
<td>Mostly Danish food</td>
<td></td>
</tr>
<tr>
<td>Alluitsup Paa</td>
<td>Seaside Whale Hotel</td>
<td>Did not visit</td>
<td>Unable to reach by phone or email</td>
<td><a href="http://www.mamartut.gl/english/virksomheder/hotelrestaurant/seaside.htm">http://www.mamartut.gl/english/virksomheder/hotelrestaurant/seaside.htm</a>. See screenshot, page 30</td>
</tr>
<tr>
<td>Cab Inn Hotel</td>
<td>Did not visit</td>
<td>No</td>
<td>Minke currently available; may have bowhead later if available (phone)</td>
<td>Whale, June 2012: <a href="http://www.greenland-travel.com/tours/greenland/discobay_ilulissat">http://www.greenland-travel.com/tours/greenland/discobay_ilulissat</a>. See screenshot, page 10</td>
</tr>
<tr>
<td>H8 restaurant</td>
<td>Did not visit</td>
<td>Minke currently available; may have bowhead later if available (phone)</td>
<td>Whale, June 2012: <a href="http://www.greenland-travel.com/tours/greenland/discobay_ilulissat">http://www.greenland-travel.com/tours/greenland/discobay_ilulissat</a>. See screenshot, page 10</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Café Inuit</td>
<td>Bowhead and minke in May, 2011; minke in September, 2011</td>
<td>Fin, minke and bowhead when available (phone)</td>
<td></td>
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<tr>
<td>---</td>
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<td>---</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Hotel and Restaurant Icefiord</td>
<td>No</td>
<td>Greenlandic buffet every Thursday. Whale meat not available now, but may have later in season (phone). Smoked whale, June 2012: <a href="http://greenlandtoday.com/category/hotel-icefiord-78/">http://greenlandtoday.com/category/hotel-icefiord-78/</a>. See screenshot, page 18</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Restaurant Naleraq</td>
<td>Minke, May, 2011</td>
<td>Greenlandic foods, includes whale (phone).</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Ipiutaq (guest farm)</td>
<td>Did not visit</td>
<td>Gourmet food. Have cooked whale meat. Can pre-arrange package including whale meat (phone). Whale skin, 2012. See screenshot, page 21</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>Uummannaq</td>
<td>Generic ‘hvalkod’, May, 2011</td>
<td>Narwhal meat available (email) Fried whale, July 2010 See screenshot, page 22</td>
<td></td>
</tr>
<tr>
<td>No.</td>
<td>Location</td>
<td>Name / Details</td>
<td>Visited</td>
<td>注</td>
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<tr>
<td>15</td>
<td>Blue Ice cafe (owns Igaliku Country Hotel and hostel &quot;Gardar Hostel&quot; in Igaliku)</td>
<td>Did not visit</td>
<td>Whale meat available year round (phone)</td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>Kangerlussuaq &amp; Conference Center</td>
<td>No</td>
<td>Not currently available, but willing to purchase for minimum of 12 people (phone/email)</td>
<td></td>
</tr>
<tr>
<td>18</td>
<td>Qaqortoq</td>
<td>Restaurant Napparsivik</td>
<td>Did not visit</td>
<td>Unable to reach by phone or email</td>
</tr>
<tr>
<td>19</td>
<td>Nanoq Restaurant at Hotel Qaqortoq</td>
<td>Did not visit</td>
<td>Whale meat available year-round. Minke; bowhead sometimes available (phone); Expect to have whale meat available in July/August (email)</td>
<td>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</td>
</tr>
<tr>
<td>20</td>
<td>Restaurant Ban Thai</td>
<td>Did not visit</td>
<td>Local food cooked in Thai way. Did not respond to question about whale (phone)</td>
<td>Whale and mattak sushi, March 2012. See screenshot, page 14</td>
</tr>
<tr>
<td>21</td>
<td>Sisimiut Hotel Sisimiut/Restaurant Nasaaskaq</td>
<td>Did not visit</td>
<td>No, but would put in touch with local family</td>
<td>Whale dish served in 2009. See screen shot, page 29</td>
</tr>
<tr>
<td>22</td>
<td>Seamen’s Home</td>
<td>Did not visit</td>
<td>No, but would put in touch with local family</td>
<td></td>
</tr>
<tr>
<td>No</td>
<td>Location</td>
<td>Restaurant/Hotel</td>
<td>Variance</td>
<td>Whale Meats Available/Not Available</td>
</tr>
<tr>
<td>----</td>
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</tbody>
</table>
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 |
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.
Hong Kong Café and Hotel Arctic

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 Café 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. - 3 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 Uno serves their feast on Monday evenings. A few of the specialties you'll find are mussel or 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

Day 9  Boat trip to the settlement Rodebay/Oqatsut
Rodebay has about 41 inhabitants and 200 sled 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 whales. The red colour refers to the whaling, where the blood from the whales dyed the water and the ground.

Rodebay/Oqatsut 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 Hill with big letters. Here the menu offers Greenlandic specialties as whale, smoked and fresh fish, music co., shrimps and reindeer.

Day 10  Flight Ilulissat via Kangurluuaq to Copenhagen
It is time to say goodbye to the Disco Bay and Greenland. You fly from Ilulissat via Kangurluuaq 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.”
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”

Forbi læsærige på sejlturen til Qaqortoq (Julianehâåb)

Fremme går vi direkte til restaurant Nanok og får en meget lækkert grønlandsmiddag. Se her:
Varme retter: Alskog med grøntsager - Hvalbaf med både lag - Lammekoteletter med kartofler - Slægte ammasset - Paneret krabbebøn med dressing - Paneret rejer med dressing.
Kolde retter: Røget laks - Røget hval - Røget hellevisk - Orsaq (spæk) - Tør kød og fisk - Reklingsar og tørret ammasset - Mattak (hvalspæk) - Kogt ærred med rejer - Finhval spegepølse.
Det er fantastisk lækkert og, ja, jeg er mæt denne aften!
Trætte efter den lange rejse på havet (og al den gode mad) tørner vi ind på et værelse på højdehøjen.
Hotel Qaqortoq/Nanoq Restaurant (2)

Menu Restaurant Nanoq

KØKKENCHEFENS ANBEFALING
FORRET
Spicy fiskesuppe
Rød fisk - Grøn karry - Ingefaer - Kokosmælk - Chili

MELLEMRET
Carpaccio af Rensdyr
Parmesan - Pesto - Salat

HOVEDRET
Hval
Tagliatelle - Intens tomatsauce

MELLEMRET
Ost
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...”
**Café Mik (June 2012)**

“Dried whale meat with blubber”

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<tr>
<th>Kolkt</th>
<th>Pris pr. person</th>
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<td>30,00</td>
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<td></td>
<td>49,00</td>
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</tbody>
</table>
**Take Away Menu**

701  Stegt oksekød med chili, hvidløg i osterssauce med ris  
Beef with chili, garlic in oyster sauce with rice  
kr. 85,-

702  Oksekød, bambusskad, kokosmelk i rødkarrysuppe med ris  
Beef, bamboo shoots, coconut milk in red curry soup with rice  
kr. 85,-

703  Stegt kylling med karry, peber, løg & ris  
Chicken with curry, pepper, onion & rice  
kr. 85,-

704  Svinekød i sursød sauce med ris  
Pork in sweet and sour sauce with rice  
kr. 85,-

705  Stegt helletfisk med rød karry, blandede græntsager & ris  
Halibut with red curry, vegetables & rice  
kr. 85,-

706  Stegte nudler med svinekød & blandede græntsager  
Noodles with pork & mixed vegetables  
kr. 85,-

707  Hot Wings med salat & bagt kartoffel  
Hot Wings with salad & baked potato  
kr. 85,-

708  Barbecue Spareribs med salat & bagt kartoffel  
Barbecue spare ribs with salad & baked potato  
kr. 85,-

709  Svinekød med græntsager, kokosmelk i grøn karry & ris  
Pork with vegetables, coconut milk in green curry with rice  
kr. 85,-

710  Stegt hvalked med chili, hvidløg, basilikum & ris  
Whale meat with chili, garlic, basil & rice  
kr. 85,-

711  Hjemmelavet burger med pommes frites  
Homemade burger with French fries  
kr. 85,-

712  Halv kylling med pommes frites & salat  
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.”
“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.”
Hotel Kap Farvel

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
<table>
<thead>
<tr>
<th>Nr.</th>
<th>Menuitem</th>
<th>Pris</th>
</tr>
</thead>
<tbody>
<tr>
<td>48</td>
<td>Kammuslinger med chili</td>
<td>139 kr.</td>
</tr>
<tr>
<td>128</td>
<td>Pla Choo Choo</td>
<td>165 kr.</td>
</tr>
<tr>
<td>80</td>
<td>Greenland Sushi, Sashimi</td>
<td>158 kr.</td>
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<tr>
<td>137</td>
<td>Banglok Seafood</td>
<td>149 kr.</td>
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<tr>
<td>101</td>
<td>Soup Poo</td>
<td>64 kr.</td>
</tr>
<tr>
<td>102</td>
<td>Glass Noodle Soup</td>
<td>64 kr.</td>
</tr>
<tr>
<td>103</td>
<td>Wanton Soup</td>
<td>64 kr.</td>
</tr>
<tr>
<td>105</td>
<td>Soup Kai</td>
<td>62 kr.</td>
</tr>
<tr>
<td>106</td>
<td>Creamed Seafood soup</td>
<td>74 kr.</td>
</tr>
<tr>
<td>107</td>
<td>Pho pie gung (2 stk./2 pieces)</td>
<td>75 kr.</td>
</tr>
<tr>
<td>108</td>
<td>Padsee Noodle (4 stk./6 pieces)</td>
<td>55 kr.</td>
</tr>
</tbody>
</table>
Ipiutaq Guest Farm

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”

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 mawtak in Greenlandic - served with our angelica.:

1

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Hotel Uummannaq

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 Uummannaq:

“\textit{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.}”
Restaurant Mamartut

Aftens menu
To night menu

Forret/ Starter:
Hvidløgsgtet rejer i tomatsoace.
Garlic roasted shrimps in tomato-sauce.
85,-

Stenbidder og med blinis pandekager, creme fraiche og løg.
Lumpfish caviar with blinis pancake, sour cream and onion.
90,-

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

Hovedret/Main Course:
Muskusburger i hjemmebagt bolle med coolslaw serveres med fritter og eneberketchup.
Muskox burger in home made bun with coolslaw served with chip and juniper berry ketchup.
165,-

Svinenørbrød & blåmuslinger
Marineret i muslingesaft, paneret i parmesanost serveres med muslingsauce og ristet polenta.
Pork tenderion & Blue mussel
Marineret in mussel juice, breaded in parmesan cheese served with mussel sauce and fried polenta.
195,-
Restaurant Napparsvik

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 woven into fine fashions created 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.

Durations: 1 hour

Max: 10 persons/guide / Max: 25 persons/guide

Prices: DKK 130 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 3,300 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.

Durations: 1 1/4 hour

Max: 10 persons/guide / Max: 25 persons/guide

Prices: DKK 185

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.

Durations: 1 1/4 hour

Max: 15 persons/guide

Prices: 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, makkak (whale skin), dried fish, reindeer meat and the world’s best lamb meat. Restaurant Napparsvik has years of experience in preparing food with Greenlandic ingredients.

Durations: 20 minutes

Max: 60 persons

Prices: DKK 250 per group up to 120 persons, DKK 195 per group if more than 120 persons

Facts about Qaqortoq
Location: 60° 43′ N / 68° 02′ W
Ice conditions: Field ice may occur in Magdalen at Ejidal or outer harbour entrance. Glacier ice likely.

Miles: Atlantic Ocean, Length 100 m, depth 6.8 m
Safe anchorage: 60°42’46”N / 68°05’50”W

(sources: see bottom)
Hotel Narsarsuaq

Photos and videos of Hotel Narsarsuaq

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

Amazing buffet
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."
Lørdag den 22. oktober kl. 19.00

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

**Forret**
Marineret hvolv med syrem
flæde, læg, persilleredchsips & salleribsauce

**Hovedet**
Rosedyr med vildspale, æble-f
ketchup, chiney, pommes
Gajette & solbærsauce

**Dessert**
Strukturen af grønlandiske
tyttebaer, mælkoner, sorbet,
smør og hage med smag af
vanille og chokolade

**Pris pr. Couvert**
KR. 375,-

Spisestedet Sarfalik
Det gastronomiske atværetad

Bordbestilling på tlf. 32 42 22 eller booking@khe.gl

Kotelet af Moskusc

Reserve bord hurtigt med

Starters
(from 18.00 to 21.00)

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

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

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

4. **Greenlandic dish**
   With whale cappachio, shrimps, smoked reindeer, sundried halibut
   108,- Dkr.
Seaman’s Home, Sisimuit (2009)
Seaside Whale Hotel and 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 Unarteq, 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
Tours

Adventure Camp Greenland

Adventure Camp Greenland is an exclusive multi-activity camp offering a Greenlandic experience focusing on quality, safety and comfort. The staff consists of 3 English-speaking guides, a chef, and kitchen staff. Every day we offer 3 spectacular day tours that our guests are free to choose from: a glacier trek, a visit to the Inuit ruins and ice sheet, and paddling among the icebergs. It is also always an option to stay in camp and relax watching ‘The Iceberg Parade’, take a short hike, play a game of Beach Volley/Petanque/Chess, or enjoy a glass of wine and a book from the camp library. Additionally, our kitchen is open from early morning to late evening and the staff takes orders all day.

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

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

Climb the ‘Storfjeld and Ravnefjeldet’

With one of our maps of the surrounding mountain area you can safely climb the 859 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 SISSARISSOQ 250 kr. pr. persons. Duration approx. 3 hours level 1-2
The trips are made by appointment booking: nanortalik@greennet.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 Kitti Fjeld – a favourite among climbers with its 1000 meter vertical wall. Price per. pr. persons 1,080 DKK. Minimum 8 people. We serve coffee and tea.

There are day trips on Sundays following schedule: Closed

Booking: nanortalik@greennet.gl

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

Communication:
Most mobile phones can be used in towns and many areas of the coast. Camps will have Inclum 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 traveler 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 boat 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, sliced whale meat, raw whale meat, caribou meat, smoked halibut, dried ammarnasat and cod... During the day trips we will follow a more practical diet: Breakfast: Coffee, tea, instant, cocoa, powdered milk, biscuits, bread, jam, museli and cereals. Packed lunch: Bread, cheese, chocolate, nuts, biscuits, soup, hot tea... Dinner: Meals cooked at the camp (no precooked dishes). Rice, pasta, fish, mashed potatoes and meat, sausages, bacon, chocolate, 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:
Tasersuatsoq lake, Tumulliatle fjord and Qaassiaruk 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 Qaassiaruk. Mushroom (Boletus Edulis) and blueberry picking is season dependent, although August is usually the best month.
Greenland Cuisine

Founded on a way of life sustained by hunting and fishing, Greenland cuisine consists largely of wild game, fish, and whale. Production 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 cafes 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 fishermen 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 "Breadlet", 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.
Ilulissat Tour

Ilulissat – Illimanaq Tour

Latest Headlines

Ilulissat by Night

From Ilulissat harbor we will sail south across the mouth of the Ilulissat Icefjord with its icebergs. The boat will get to the village of Illimanaq around 10am. In Illimanaq you will have a couple of hours where you can visit the village and have a taste of the Greenlandic culture and food at Amos (a local family) where the traditional ‘sussussat’ (soup with rice, vegetables and seal or whale meat) will be served.

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

The boat will leave Illimanaq 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.

Prices

<table>
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<tr>
<th>Tour Information</th>
<th>Prices per person</th>
<th>DKK</th>
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<td>Illimanaq Tour</td>
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<td>Illimanaq by night Tour (Dinner included)</td>
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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…”
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”
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”
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.

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.”
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 treated, 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 dog sledge and are eating a good solid meal that’s designed to help physically active whalers 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 "market" is full of meat from whale, seals, reindeer, muskoxen, lamb and fish. Here you’re sure of a good and sustainable diet. 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 arctic plants can be taken home to flavour roast lamb, reindeer, musk ox or fish, or else used to make a pot of tea.
Allow for plenty of time in this treasure trove of **qajaqs** 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 unique to their creative and artistic hands. The polar bear heads that lie beneath the glass showcase appear lifelike. Slaatskin 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 pram and gotepol centrepiece. A young boy is having a go at kayaking, while a dinghy arrives with the catch of the day - a narwhal - without its characteristic tusk, 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 ‘bazaar’.

**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 stew**

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 ‘whole suaasait’ - a hot-pot 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 wonder 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 braedtets where meat is available for purchase.
The mamartut.gl site also recommends hotels and restaurants, including the Hotel Kap Farvel, see screenshot above under restaurants.
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 Inuli, Greenland's College of Food Sciences, where students learn “how to celebrate and honour raw ingredients from Greenland.”

In one of the Nynordisk blogs on the Inuli 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.”