

# Ipiutaq guest farm in South Greenland

*Relax and enjoy gourmet food in amazing surroundings at the ends of the earth...*

## Along the waterway “route” in South Greenland



spring at Ipiutaq



summer at Ipiutaq



sheep and ices



the ends of the earth

**Situated along the waterway "route"** from South Greenland's airport in Narsarsuaq to the main towns of Narsaq and Qaqortoq, Ipiutaq guest farm's surroundings offer a large **diversity of landscapes**, from snow-covered mountain peaks and clear streams with waterfalls to rocky beaches and green pastures.



harvest time at Ipiutaq



at the foot of a waterfall



on the warm outside



view on the neighbour fjord

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 (*Arctic char in the river/lake Ilua under concession and cod in the fjord*), hiking and 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**.

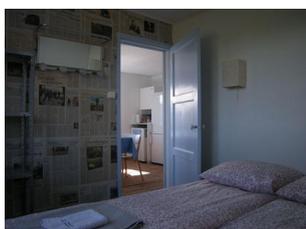
Your starter could be whale skin - called mattak in Greenlandic - served with our angelica-garlic-rosemary pickles, your main course could be a reindeer French "daube", a stew cooked with Greenlandic plants and spices and you could end your meal with Agathe's apple-angelica cake.

### Warm and personal welcome

We like to welcome our guests in our house. We can speak several languages – Greenlandic, French, English, Danish and Spanish – to tell you stories about Greenland and Ipiutaq guest farm...

### Cozy cottage guesthouse, gourmet food and unforgettable views

You can choose to stay in a guestroom with meals included or you can also decide to rent our cottage guesthouse (up to 6-8 persons).



guestroom



view from the guestroom



guestroom



bathroom

**Our small double guestroom** is very cozy, with a double bed (bed-linen, bath towels), an original decoration on walls and an amazing view on the fjord and mountain peaks.



view from the room...



kitchen



living room



kitchen

**Our cottage guesthouse** near the fjord is renovated and open from the 1st of July 2013. The house can accommodate up to 6/8 persons and is fully equipped: a bedroom with a double bed, a bedroom with 4 beds, a living room with sofa-bed, a kitchen with dining place, a bathroom with 2 showers, and toilets (bed-linen and bath towels included).

**It is also possible to book for a triple or quadruple room** in the guesthouse and choose to be cooking yourself or/and to order meals and food in advance.

## Services and meals with booking

If you do not wish to cook each day, and if you would like to enjoy our French-Greenlandic special cuisine, you can book for **a gourmet dinner** in our home, a **picnic lunch** for your hiking-fishing days, a **“take away potful”** with fish or meat (you just have to heat it up and add yourself the side dish), and a **breakfast** (ingredients ready in the kitchen, you prepare your breakfast when it fits you better).

## Grocery shopping with booking

Ipiutaq is a very isolated place, from where you cannot go shopping. A **list of food products** is available, so you can **“go shopping” in advance** and order supplying with booking of your stay.

## One of the best places for fishing in Greenland



photo: Han Van Vierssen



photo: Fons Van Westerloo



photo: Thomas Bjerrum



photo: Han Van Vierssen

If you like fishing, why not catch some Arctic char in the river Ilua (at about 45 minutes hike from the farm), **one of the best places for fishing in Greenland**. From June 2013, the river and lake system Ilua is under **a fishing concession** from the Government of Greenland.

Just down our house, you can also catch some Greenland cod or Atlantic cod in the fjord. Agathe will be happy to cook them for her “Greenlandic bouillabaisse” or simply oven-steam them with wild herbs and seaweeds.



Greenlandic bouillabaisse



fish in the kitchen



Greenland cod



Arctic char

***“Ipiutaq’s rare combination of excellent gastronomy, comfort and wild greenlandic nature is absolutely unique, highly addictive and completely unforgettable...”***

in “The arctic settlers”, Greenland Today n.1, November 2007