

Menu

Main Event

Served with a selection of bread

Butter from Øllingegaard dairy farm with salt from the Kalahari Desert

Starter

Mixed salad with olive oil and balsamic vinaigrette

Caviar of Kalix "Löjrom" with crème fraîche, chives and Västerbotten cheese flavoured hardbread

Norwegian coppa ham and goat cheese with caramelized walnuts, sweet drop peppers and salsa verde

Main Course

Dill butter baked haddock fillet with cabbage in lemon oil, carrots and potatoes in sweet and sour nage sauce

Turkey breast with salt-baked celeriac, fried endive and romanesco, lingonberries, apple and Calvados sauce

Pork cheek with potato gratin, broccoli, asparagus, carrots and rosehip sauce

Spinach semolina Upma with mixed vegetables, Makhani butter sauce and cucumber raita

Cheese

Comté and Tomme de Montagne with Dammann Frères tea marmalade

Dessert

Warm chocolate fondant and organic crème fraîche

Raspberry yogurt ice cream from Gute Glass

Fruit salad with cardamom

We apologize if your first choice is not available due to high demand.

Please contact a cabin attendant if you have pre-ordered a special meal.

Menu

Pre-landing

Served with a selection of bread and butter

Breakfast Organic yogurt, muesli, assorted charcuterie and cheese, Morten Heiberg marmalade, cucumber, cherry tomatoes, radish, apple and cabbage quiche, seasonal fruit

Beverage Selection

Tea & Coffee Black tea
Nescafé – decaffeinated or regular

Mid-flight

Snack Bar Stroll over to the snack bar between meals where a selection of tea and coffee, cold drinks, fresh fruit, sweets or snacks will be available for your enjoyment.

Beverage Selection

Soft Drinks Mineral water, tonic water, Coca-Cola, Coke Zero, Sprite, ginger ale, bitter lemon

Juices Tomato, cranberry, apple, orange

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