

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 crispbread

Reindeer salami with blackberries, celery remoulade, lingonberries and malt crumble

Main Course

Catfish fillet with rucola ravioli, sautéed rucola and onions, grilled Espelette pepper, seafood sauce with chilli and orange

Chicken with potato purée, green beans, carrots, pickled gooseberries and jus lié

Oxtail ballotine with rosemary and thyme potatoes, parsnips, cherry and apple compote, mushroom sauce and gremolata

Bean and yellow pea ragout with tomato, baked beetroot, goat cheese and caramelized walnuts

Cheese

Fourme d'Ambert and Saint-Nectaire with Dammann Frères tea marmalade

Dessert

Red fruit tart

Raspberry yogurt ice cream from Gute Glass

Halves of fresh figs

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 or if you require any allergen information.

Menu

Pre-landing

Served with a selection of bread and butter

Cold Meal

Roast beef
Kamut salad with pickles, onions and tomato
Leek and cheese pie
Pesto dressing

Dessert

Fresh cut 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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