

Beer Mixology

Mikkeller Spirits Ginger & Lime Beer Cocktail

A delicate balance of zesty lime, warm spicy ginger and our small batch vodka blended with a fruity & tart Berliner Weisse. The palate is both fresh and herbaceous with touches of citrus and just the right amount of dryness.

Ginger, lime, passion fruit, vodka & Weisse beer

Beers

Beers brewed exclusively for SAS by Mikkeller – one of the most innovative breweries in the world. When creating the artwork, the American artist Keith Shore found inspiration in the 1950s very clean design of SAS and of course the Mikkeller universe. Enjoy!

Northern Trails, Denmark, ABV 6.6%

This classic IPA mixes bright crisp citrus and light malt on the nose. Palate is delicately balanced with fresh and grassy hop notes from the dry hopping of Polaris, Mosaic and Amarillo.

Wing Pin Series 2 Spontanbeet, ABV 7.7%

Spontanbeet is filled with aromas of sour red fruit, pickled beetroot and funky flavors. The deep magenta wild ale has a palate filled with earthy beetroot notes combined with a tart zing to electrify your palate.

Carlsberg Pilsner, Denmark, ABV 5%

Founded in 1847, Carlsberg is now one of the world's largest brewery groups with its flagship beer, Carlsberg Pilsner, being served in millions of bars. With a flavor of hops, grains, pine needles, sorrel and Danish summer apples, Carlsberg have created a unique and refreshing premium beer.



Wines

Champagne

Charles Heidsieck Brut Réserve, France

Charles Heidsieck is a top-ranking boutique Champagne house whose brut has been repeatedly recognized in international competitions as one of the world's best multi-vintages. Key to this recognition is the brut's unusual blend: 60% is composed of Heidsieck's outstanding 2008 vintage and 40% of reserve wines with an average age of 10 years forming the very soul of the Champagne and imbuing it with a rare maturity and elegance. A complex flavor that is full of life.

Whites

Mâcon la Roche Vineuse Blanc, Bourgogne, France, 2015

Produced by Sylvaine and Alain Normand in Mâcon, an area in southern Bourgogne famed for its white wines, this Chardonnay was awarded a Gold Medal by Gilbert & Gaillard. The grapes are grown using environmentally-sustainable techniques in limestone and clay soils with a southeastern exposure, and are fermented in a steel tank with natural yeast. The wine is dry with a bright yellow colour, intense, aromatic nose and fine minerality. On the palate, it is fresh and balanced, with notes of white flower and tropical fruit lifted by a crisp acidity. Perfect with seafood, fish courses, salads or cheese.

Hesketh Regional Selection Adelaide Hills Sauvignon Blanc, Australia, 2016

This Sauvignon Blanc by the respected Hesketh winery is made using grapes grown on the temperate Adelaide Hills. Cool fermented in stainless steel, contact with the skins is limited to 12 hours, resulting in a clean, crisp finish. This dry wine displays a steely, fresh nose with lime zest, gooseberry and pink grapefruit. The palate features classic notes of citrus and green apple, while the aftertaste is long and limey. Perfect with seafood, goat cheese or as an aperitif.



Apple Must

Gravenstein, Norway, 2016 (alcohol free)

Located west of Oslo, Upper Ringi farm has been around since the Stone Age and in the same family for ten generations – since 1661. They take pride in producing the best juices and all apples are sorted by hand before going into the press. The Gravenstein apple originates from Denmark and was first introduced to Scandinavia during the 1500s. The juice has a full-bodied sweetness with a lovely, long-lasting taste.

Reds

Peter Yealands Pinot Noir, Marlborough, New Zealand, 2016

Peter Yealands' mission is to produce the most environmentally-friendly wines in the world, and his carboNZero-certified, organic winery was nominated NZ Winery of the Year in the 2014 International Wine and Spirit Competition. The nose of this approachable, medium-bodied wine displays vibrant notes of cassis and ripe red and dark berry. The palate is overflowing with juicy ripe fruit, leading into a supple tannin finish. A great example of modern New Zealand winemaking that goes perfectly with lamb, venison, chicken or cold meats.

Please ask your cabin attendant about today's guest wine.

Here at SAS, we believe that every trip you take should be an adventure, no matter how often you travel. That's why we like to offer our passengers something a little special, such as our international guest wine. This artisan wine is handcrafted by a small batch producer and selected by SAS for its premium quality, originality and flavor. So: if you're not sure what to choose, and if you're keen to try something new, speak to a member of our inflight team now and let our guest wine surprise you!



Round It Off

Château la Rivière, Sauternes, France, 2012

Produced in what is known as the world's most famous sweet wine area by a family estate who pride themselves on their high quality focus, this Sauternes blends the Sémillon, Muscadelle and Sauvignon grapes to create an elegant 2012 vintage. With a rich and aromatic nose of honey, white flowers, apricots, and a slight spiciness and Seville orange, the palate is found to be round and velvety, with an elegant structure giving a balanced sweetness and long smooth aftertaste.

Churchill's Late Bottled Vintage Port, Portugal, 2012

Churchill's is considered to be a dynamic and highly respected Port house being founded in 1981 and becoming the first independent Port house to be registered in 50 years. The wine produced goes through a calm and natural vinification and after aging in wood for 4 years, this Port is bottled. Today it's showing a welcome complexity and elegance with notes of dark cherries, chocolate, spices and some leather. The aftertaste is long and velvety.

Busnel Fine Calvados Pays d'Auge, France

Originating in 1820, Busnel is considered the number one brand of Calvados worldwide and is created by the careful selection of apples that yields the cider which is then distilled to brandy and aged. This fine Busnel blend is aged for a minimum of two years producing a smooth, rich Calvados with a balanced taste, wood and apple aromas and an almond finish.

Cognac des Borderies XO, Moyet, France

Moyet has been the exclusive cognac of choice for Scandinavian Airlines since the year 2000. Cognac des Borderies XO is a powerful, authentic and very rare cognac being produced in the smallest vineyard of the area. This beautiful, flowery eau-de-vie, with smells of undergrowth, dried fruits, and above all deep smells of violet and iris is typical of this vineyard and very much desired.

Liqueurs

Cointreau, Bailey's Irish Cream



Tea & Coffee

Tea by DAMMANN FRÈRES

Earl Grey Yin Zhen

This well-balanced, premium Earl Grey is a subtle marriage of black teas, delicate silver tips tea, flower petals, and bergamot essential oil from Calabria.

Carcadet Provence

A blend of hibiscus flowers, apple pieces, rosehips, orange peels, and flower petals, flavored with apricot and peach.

Genmaicha

This blend of Bancha green tea, roasted rice, and puffed rice produces a light green liquor with a sea-like aroma and hints of roasted cereals. An excellent accompaniment to a cooked breakfast.

Miss Dammann

As feisty as a Parisian mademoiselle, Miss Dammann combines green tea and ginger with flower petals and tangy lemon and passionfruit aromas. A fresh, lively blend.

Oolong Caramel

Natural, velvety oolong tea meets the sweet yet savory aroma of caramel. A subtle balance of vegetal notes and indulgent toffee that's a treat for any tea lover.

Coffee by

The perfect balance of nine great Coffea Arabica coffees. A unique blend of an incomparable taste, characterized by delicate notes of caramel and toasted bread. Indulge in its taste and aroma.

Espresso

Rich, aromatic and velvety – all at once

Cappuccino

illy espresso enriched with a creamy and velvety foam



This is our story

As airplanes change, so too do passengers' wishes and demands, no more so than when it comes to food. SAS' response comes in the shape of locally sourced, organic produce.

The SAS Food & Beverage Team pays homage to Scandinavia's culinary past and is constantly on the lookout for new gastronomic experiences. From our tableware, personal service and in-cabin atmosphere to our on-board food and drink offer with its modern meal options, Scandinavian brands and premium drinks, our focus is on providing our customers with a holistic in-flight experience. This experience is complemented by our beautiful menu card featuring unique seasonal illustrations of Scandinavia. The simple, natural, seasonal Scandinavian diet has made Scandinavian cuisine a global trendsetter. Here at SAS we have embraced this philosophy with an honest, tempting menu that sets us apart from the rest. The menus and recipes reflect Scandinavian flavors and cooking, but it's not just dill, cream and fish. With Nordic cuisine having such an impact on the international food scene in recent years, it's the perfect time to introduce new flavors alongside more familiar ones.

On-board we are proud to serve our customers with a selection of great wines to suit every taste and occasion, spanning a variety of styles and countries of origin. And of course when selecting what wines are featured in our menu, finding just the right pairings for our onboard meals is always at the forefront of our mind. Most of our wines are sourced directly from an international network of winemakers from every continent. Less well-known grapes and up-and-coming countries of origin also have a place on our menu, as long as the quality meets our exacting standards.

We look forward to making your experience on board a pleasant one!

