

# 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

*- this dish may be enjoyed with Mikkeller vodka*

Air-dried beef from Vellingegård and cheese with pickled shallots, redcurrants and herb emulsion

### Main Course

Slow-baked catfish fillet with saffron kernel, baby fennel, grilled Espelette peppers and chunky caponata tomato sauce

Duck ballotine with roasted thyme potatoes, green beans, cherry and apple compote, mushroom cream sauce

Ibérico pork loin with lentil and chickpea ragout, smoked yellow cherry tomatoes and vegetable nage

Panzerotti pasta with sautéed chanterelle and shimeji mushrooms, mini courgette and Parmesan cream sauce

### Cheese

Comté and Tomme de Montagne with clementine marmalade from Favols

### Dessert

Warm chocolate fondant with Øllingegaard organic crème fraîche

Ice cream from Gute Glass

Fruit salad with cardamom

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## Spirits

### Sake

Nøgne Ø  
Junmai

The countryside of Grimstad, southern Norway, is home to Nøgne Ø, an internationally-acclaimed craft beer brewery and manufacturer of Europe's very first sake, Nøgne Ø Junmai. Hand-brewed using traditional methods, pure local water, and premium ingredients, the sake is great on its own or with a variety of foods, including sushi and cheese. Featuring peach, melon, and yellow flower aromas and flavors, the sake has a rollicking complexity and delightful mouthfeel. Best served slightly chilled.

*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*

**Breakfast** Organic yogurt, muesli, assorted charcuterie and cheese, Morten Heiberg marmalade, cucumber, cherry tomatoes, radish, matured cheese and mushroom quiche, seasonal fruit

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## Beverage Selection

**Tea & Coffee** Black tea  
Nescafé – decaffeinated or regular

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## 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.

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## Beverage Selection

**Soft Drinks** Mineral water, Fentimans Indian Tonic Water, Coca-Cola, Coke Zero, Sprite, Fentimans Ginger Ale, bitter lemon, Fentimans Pink Grapefruit Tonic Water

**Juices** Tomato, cranberry, apple, orange

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