

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

Shrimp smørrebrød with smoked cream cheese, semi-dried cherry tomatoes, salted cucumber and dill mayonnaise

Salted cured beef with baked Jerusalem artichoke, truffle mayonnaise and juniper shoot oil

Main Course

Fillet of coalfish with spinach and ricotta ravioli, baby fennel, sweet drop peppers, parsley pesto and seafood sauce with chilli and orange

Beef ballotine with potato and celeriac purée, sautéed chanterelle mushrooms, mini zucchini, lingonberries and red wine sauce

Herbed chicken thigh with rosemary and thyme potatoes, green beans, cherry tomato and béarnaise sauce

Artichoke with goat cheese, roasted red onions and chunky caponata tomato sauce

Cheese

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

Dessert

Blueberry crumble cake with Øllingegaard organic crème fraîche

Raspberry yoghurt ice cream

Fresh halves of 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.

Menu

Pre-landing

Served with a selection of bread and butter

Cold Meal

Serrano ham with marinated heirloom tomato salad
Buffalo mozzarella
Parsley pesto

Dessert

Fresh cut fruit
Mariage de Grands Crus by Valrhona

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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