

Menu

Main Event

Served with a selection of bread and butter

Starter

Mixed salad with olive oil and balsamic vinaigrette

Poached lobster tail, mango, radish and basil oil

Vitello tonnato – veal loin with tuna sauce, fava beans and tarragon oil

Main Course

Grilled swordfish and purple mashed potato, spinach, white asparagus with lemon and dill butter

Chicken breast with truffled parsnip purée, baby eggplants, cherry tomatoes and Burgundy sauce

Beef filet with horseradish mashed potato, sautéed mushrooms, carrots and Merlot demi-glace

Ravioli filled with red beets, sautéed vegetables, walnuts and Pecorino cheese sauce

Cheese

Basque Extraordinaire and Saga blue with Dammann Frères tea marmalade

Dessert

Bakewell tart with orange crème anglaise

Manhattan beach ice cream

Seasonal fruit

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

Breakfast

Served with a selection of bread and butter

Buffet

Yogurt, muesli, Morten Heiberg raspberry marmalade, assorted charcuterie and cheeses, cucumber, cherry tomatoes, peppers, sausage, spinach frittata, 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 and 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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