

Menu

Main Event

Served with a selection of bread and butter

Starter

Mixed salad with olive oil and balsamic vinaigrette

Halibut and conch ceviche with jalapeño, cilantro and olive oil

Grilled chicken breast with herbs, fresh papaya, roasted piquillo pepper and chimichurri sauce

Main Course

Seared grouper with herbed fingerling potatoes, baby zucchini and pattypan squash, lemon and chive cream sauce

Slow-cooked lamb with blue cheese polenta, Brussels sprouts, sautéed leeks and jus lié

Venison medallion with shallot bread pudding, cauliflower purée, fava beans and Merlot demi-glace

Fettuccine with chanterelles, arugula and pine nuts, truffle and Pecorino cheese sauce

Cheese

Cheddar from Grafton Village and Humboldt Fog Chevre with clementine marmalade from Favols

Dessert

Warm chocolate cake and berry compote

Lulu's organic nitrogen 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

Pre-landing

Served with a selection of bread and butter

Breakfast Yogurt, muesli, Morten Heiberg raspberry marmalade, assorted charcuterie and cheeses, cucumber, cherry tomatoes, peppers, sausage, goat cheese 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, Fentimans Indian Tonic Water, Coca-Cola, Coke Zero, Sprite, Fentimans Ginger Ale, bitter lemon, Fentimans Pink Grapefruit Tonic

Juices Tomato, cranberry, apple, orange

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