

SAS



Drinks

Cocktails & Co

Taste and flavor tend to be affected at high altitude so it is essential to spice things up! A cocktail's sweetness needs to be amplified, yet should remain refreshing.

Gin & tonic

Fever tree tonic, gin & lemon

Vodka Martini

Vodka, vermouth, olives

Bloody Mary

Tomato, lemon, vodka, celery & spices

Whiskey Honey Bee

Whiskey, vodka, lemon & honey

Spirits

Vodka with Hops, Mikkeller, Denmark, ABV 44%

Vodka with Hops is handmade from the finest winter wheat with a dry hop signature. Dry hopping is a process by which small amounts of hops are introduced in 'teabags' to the vodka after production. By never allowing the hops to overpower the base spirit this process produces an amazingly fresh aroma and taste. Superb, with or without ice.

Harahorn Gin, Det Norske Brenneri, Norway, ABV 46%

Awarded a gold medal at the World Spirits Competition 2016, Harahorn gin is a genuine craft gin produced in small batches only to help retain total control of quality. With a blend of juniper berries, blueberries, rhubarb, bladder wrack, angelica and wild marjoram from the local region this clear and clean gin gives a true taste of Norway.

Swedish Oak, Mackmyra Whisky, Sweden, ABV 46%

Barrels made of Swedish oak give this whisky a uniquely powerful and spicy taste with an aroma combining a mixture of sandalwood, dried ginger, black pepper, roasted oak and spices. The palate is fruity and soft with a blending of citrus, caramel and honey and the aftertaste is very balanced with tones from dark chocolate. A whisky to treasure.



Crew Mixology *Created by Air Purser Sofi Forssell Brost*

Ginger Forest

The ginger & apple ingredients make a fruity, sweet, crisp and easily accessible whisky drink that works perfectly as a pre-dinner aperitif that can also be enjoyed at any other time during the flight.

Whisky, Ringi Apple Must, ginger ale & lime

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!

Plane Ale, Denmark, ABV 5.2%

This crisp IPA is filled with aromas of caramel, grassy hops and a hint of pine. Brewed with American hops, the taste blends notes of bitter citrus with sweet malt and a long crisp finish.

Past, present & future, Belgium, ABV 9%

A light Belgian Ale enriched through aging in Chardonnay barrels. Notes of apricot, funk and white wine on the nose with a vinous and slightly tart palate. The creamy mouthfeel leads to a dry, oaky finish imparted by the Chardonnay barrels.

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

Fontev ecchia, Verdicchio dei Castelli di Jesi, Classico Superiore Marche, Italy, 2015

This dry Verdicchio is a complex and structured white wine from the heart of Italy, Marche. The company CasalFarneto have focused their production to honor this versatile grape which was made famous in the fifth century AD for its strong personality and decisive character and today is known for creating top white wines. Produced in limited volumes only and exclusively in the hilly area that surrounds the province of Ancona, this wine offers a palate that is fresh and elegant, with hints of lime, white flowers, citrus, peach and some mineral notes in the nose.

Delaunay, La Vignette Touraine Sauvignon Blanc, Touraine, France, 2015

Pale lemon in color with an aromatic and elegant classic Sauvignon Blanc nose with blackcurrant leafs, grapefruit, peach as well as some floral notes. From Touraine in the Loire valley, this Sauvignon Blanc is an aromatic wine winning many competitions around the world. The palate is well-balanced with a fresh acidity lifting the flavors from the nose in combination with nice minerality from the silex soil, the same soil as the more famous Sancerre. The wine is very fresh but well-balanced with a long and fresh aftertaste.



Apple Must

James Grieve, Ringi Farm, 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 James Grieve apple originates from Dickson's orchards in Edinburgh and was first introduced to Scandinavia during the early 1900s. The juice has an elegant, bright and crisp apple flavor with a balanced, long-lasting taste.

Reds

Collovray & Terrier “Côté Pierre Lys” Pinot Noir, Pays d’Oc, France, 2015

This wine, named for the wind that rushes through the Pierre Lys canyon, is made using Pinot Noir grapes from Languedoc's highest vineyards. Although poor in organic matter, the soil is rich in schist and marine fossils, giving the wine its complexity. The fresh, spicy nose features red fruits and oak notes, whilst the palate is well-balanced with silky tannins, a lovely acidity and complex aromas of cherries, smoke and hints of spice, culminating in a long aftertaste.

La Vie d'Arnaud Corbières, France, 2014

Located between the cities of Carcassonne, Perpignan and Béziers, the Corbières appellation is divided into 11 Terroirs consisting predominantly of slate, limestone, sandstone and marl near the Mediterranean Sea with the cooler Atlantic winds. This brings a fascinating diversity of mainly red wines. From terroirs surrounding the tiny village of Ornaisons nestled at the Montagne d'Alaric foothills, this wine from southern France blends 65% Syrah grapes with 35% Grenache creating a lovely cassis aroma enriched with liquorice and black pepper in the nose. The taste is fruity with good structure that has been rounded off slightly with some bottle aging. The finish is elegant and silky.



Menu

Main Event

Served with a selection of bread and butter

Starter

Mixed salad with olive oil and balsamic vinaigrette

Wild giant shrimp with pickled vegetable salad and blackberry sauce

Poached scallops with grilled corn, jícama, sautéed tomato and cactus

Main Course

Almond-crusted halibut with butternut squash purée, sautéed leek, kale and brown butter sauce

Apple-glazed chicken breast with roasted sweet potatoes, green beans, porcini mushrooms, balsamic demi-glace

Seared beef fillet, plum chutney, squash with sweet potato and cilantro purée

Lemon and ricotta ravioli with broccolini, cherry tomatoes, eggplant, fennel and saffron cream sauce

Cheese

Grafton Village Cheddar and Cypress Grove Humboldt Chevre with Dammann Frères marmalade

Dessert

Lemon tart with blueberry sauce

Three Twins 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.

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, 2010

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

Gunpowder

This tea, which is known as Gunpowder in the West and more commonly as “Pearl Tea” in China, is used to brew traditional Maghrebi mint tea: simply combine one tablespoon of tea, two cups of water, a small bunch of mint and sugar to taste.

Bali

Combining fresh, floral and fruity notes, this delicately flavored blend can be enjoyed all year round either hot or served iced. Composed of Sencha tea, jasmine green tea, flower petals and lychee, grapefruit and rose flavors.

Nuit d'été

This blend of hibiscus flowers, apple pieces and rosehip is enhanced with flavors of raspberry, strawberries and cream.

Tisane Fidji

Fresh lemongrass and ginger come together in perfect harmony to deliver a warm, invigorating cup of tea bursting with peppery notes and a tangy lime flavor.

Earl Grey Yin Zhen

A subtle marriage of black teas from China's Qimen region, enhanced with delicate silver tips, flower petals and Calabrian bergamot to create a balanced, premium Earl Grey.

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

Coffee – regular

Available on our Boeing 737 Boston route



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, chicken and apple 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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This is our story

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.

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 on-board 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!

We stay loyal

SAS works towards sustainability using Scandinavian, local, seasonal, organic or close to market produce inspired by Scandinavian and international tastes. All of this to ensure that you receive the freshest and best tasting food when flying with SAS.

Enjoy!



About the cover artist – Natsko Seki

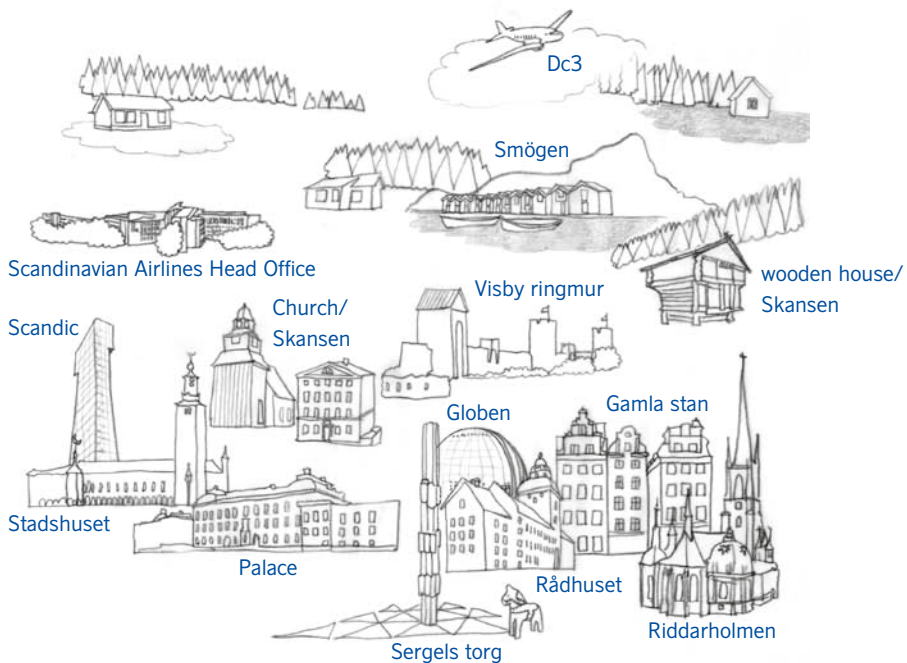
Born in Japan in 1976, Natsko lives and works in London as an illustrator. She creates children's books and beautiful edition prints as well as collaborating with renowned clients worldwide including Louis Vuitton, Hermès and Transport for London.

Natsko will, this year, be illustrating Scandinavia's four distinct seasons and unique landscapes. Sweden in spring, Norway in summer, Denmark in autumn and Scandinavia in winter.



Photo by Olivia Beasley

Concept for Sweden in Spring



Scandinavia has always been one of Natsko's favorite travel destinations. What she particularly loves about Sweden is the combination of design oriented city culture and the lovely countryside with great nature, lakes and forests. In this illustration she aimed to visualize the vibrant colors of Spring time when people enjoy picnics, walks and picking flowers.



A STAR ALLIANCE MEMBER

