

SAS Inaugural A350
28 January 2020
Copenhagen – Chicago
SK943



Drinks

Cocktails & Co

Herb & tonic

Stockholms Bränneri Dry Gin, Fentimans Indian Tonic, lemon and a fresh sprig of rosemary

Exotic Traveler

Dark rum, Ringi apple juice and Fentimans Indian Tonic Water

Dark & Stormy

Dark rum, Fentimans Ginger Ale and lime

Pink Gin

Harahorn Gin, Fentimans Pink tonic and lime

The Cosmopolitan

Vodka, Cointreau, cranberry and lime

Mr Ginger

Whiskey, Fentimans Ginger Ale and lemon

Miss Cranberry (also available alcohol free)

Vodka, cranberry juice, Fentimans Pink Grapefruit Tonic Water and lime

Spirits

Vodka with Hops, Mikkeller, Denmark, ABV 44%

With an amazingly fresh aroma and taste, this is a drink that can be enjoyed with or without ice. Vodka with Hops is handmade from the finest winter wheat with a dry hop signature.

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

A clear and clean gin that gives a true taste of Norway, comprising of a blend of juniper berries, blueberries, rhubarb, bladder wrack, angelica and wild marjoram from the local region.

Stockholms Bränneri Dry Gin (organic), Sweden, ABV 40%

With a bold juniper character and floral notes from elderflower and heather, this is a Scandinavian take on a classic dry gin. Perfect straight as an aperitif, in a dry martini or for a gin & tonic.

Swedish Oak, Mackmyra Whisky, Sweden, ABV 46%

This treasurable whisky has a powerful and spicy taste. The palate is fruity and soft with a balanced aftertaste of dark chocolate tones.



A proud partnership

With brewing thought to have begun some 13,000 years ago, SAS would like to introduce you to some of the finest beers and ciders on the market today. We are immensely proud of our long-standing partnership with two of the world's most respected breweries, Mikkeller and Carlsberg, and hope you'll love their premium tipples as much as we do.

Beers & Ciders

Drink'in The Sky, Mikkeller, Denmark, ABV 0.3%

A hazy orange beer, with a palate that is light bodied and filled with peach and grapefruit as well as herbal notes. On the nose are herbs and peaches with hints of grass and apricot.

Air Bubbles, Mikkeller, Denmark, ABV 5.9%

This organic cider blends the best of Danish orchards with French tradition. Finesse, intensity and bittersweet tannins makes you want to fly for more.

Organic Dream, Mikkeller, Denmark, ABV 5.5%

Fresh, crisp and easy drinking, this organic hoppy lager is filled with notes of citrus peel and peach. Enjoy in the sky as you dream of your next destination.

Ciel Blue, Mikkeller, Denmark, ABV 7%

A deep violet sour beer with herbal blueberry and floral notes of elderflower and sweet honeysuckle. Subtle blueberry and red fruit on the palate with a hint of oak.

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

Gosset Grande Réserve NV, Champagne, France

Founded in 1584, Gosset is the oldest wine house in Champagne. Its award-winning Grande Réserve is blended from three vintages of Chardonnay, Pinot Noir and Pinot Meunier and is cellar aged for at least three years. This Champagne has an expressive nose with brioche, yellow fruit and roasted hazelnut notes. The palate is concentrated yet nuanced with elegant fruit and a refreshing minerality that lingers into the finish.

Whites

Peter Yealands Sauvignon Blanc, Marlborough, New Zealand, 2019

Determined that the only way to craft truly beautiful, award-winning wines is in partnership with nature, it is clear Peter Yealands' path is not only sustainable but also award winning. Named the 'Most Successful Winery of Competition' at 2019 Sydney International Wine Competition (SIWC) for the third year, Yealands received nine awards here, including one award and one trophy for this Sauvignon Blanc. A crisp Marlborough-style Sauvignon Blanc with an attractive bouquet of blackcurrant leaf and citrus blossom, and a palate brimming with zingy tropical fruit, balanced by a long, crisp mineral finish.

Paco & Lola Albariño, Rías Baixas, Spain, 2018

The freshest, most fun and chic Albariño of the Rías Baixas according to the young, bold wine making team. Paco & Lola incorporates over 400 independent winegrowers and is committed to, in a sustainable way, becoming Spain's most modern winery, while retaining all the classic features of an Albariño DO Rías Baixas. This fresh Albariño boasts a fruity, floral nose of grapefruit, lime, white flowers, lychee and orange blossom. The taste is fruity and intense with citrus notes and a fresh acidity leading into an elegant, lingering 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

Herdade de São Miguel, Escolha dos Enólogos, Alentejano Escolha, Portugal, 2017

Devoted to the environment, Casa Relvas has planted over 700 ha cork oaks and incorporated nesting areas into the vineyards to support the local stork population, allowing the endangered Ciconia stork to become a frequent sight in the skies above. This wine reflects Relvas' respect for the environment. Only the best batches are selected by the winemakers, resulting in complex aromas of ripe red fruit, wild-flowers and spice, integrated well with vanilla and toasted notes. The palate is well-balanced with a beautiful structure of smooth tannins.

St John's Road Motley Bunch GSM, Barossa, Australia, 2016

The maker behind this wine is Phil Lehmann, son of two wine industry icons, Peter and Margaret Lehmann. Phil's wines are known for their clarity and brightness, and always overdeliver on quality. This full-flavored wine is made of the classical blend of Grenache, Mataro (aka Mourvèdre) and Shiraz. The nose is generous, brimming with forest fruit, sweet spice and a touch of oak. The well-balanced palate shows fresh plums and raspberry, alongside savory smoked peat and spice, combined with a fine line of acidity, firm, grippy tannins and a moreish finish.



Menu

Main Event

Served with a selection of bread and Danish organic butter

Starter Mixed salad with olive oil and balsamic vinaigrette

Caviar of Kalix "Löjrom" with Øllingegaard organic crème fraîche, chives and Västerbotten cheese flavored crispbread
- this dish may be enjoyed with Mikkeller vodka

Smoked reindeer steak and reindeer salami, pickled shimeji mushrooms, matured Vesterhavssost cheese, lingonberries and ryebread crumble

Main Course Cod with black garlic, chervil fumet, mashed carrot and potato, roasted pumpkin seeds, green beans and grilled peppers

Venison ballotine with cider and pepper sauce, baked potato with Jerusalem artichoke, gooseberries and pickled carrot strips

Tortellini pasta with rocket in puttanesca sauce with spinach, yellow tomatoes and Kalamata olives

A traditional Western favorite

Turkey with horseradish sauce, mashed potato, fried onion, cabbage palm, cranberries and chestnuts

Cheese Fourme d' Ambert and Mausing organic cheese with marmalade

Dessert Brownie with blueberry crème

Pear Tosca

Lingonberry ice cream from Österhagen

Fresh cut fruit

*We apologize if your first choice is not available due to high demand.
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or if you require any allergen information.*

Round It Off

Kracher Beerenauslese Cuvée, Burgenland, Austria, 2017

Kracher is considered one of the world's greatest producers of sweet wine. This elegant, versatile wine is a refined blend of Welschriesling and Chardonnay grapes and displays the perfect balance of acidity and sweetness. On the nose, the wine leaves aromas of white peach, passion fruit and honeydew, while on the palate the wine shows exotic fruit and a refined acid structure, with a fresh, lingering finish. The perfect companion to any dessert.

Churchill's Late Bottled Vintage Port, Portugal, 2013

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.

Saint James XO, AOC Martinique, Agricole Rum

With a tradition dating back to 1765, Saint James XO is a complex AOC Martinique cane juice rum, blended from a selection of six to ten-year-old rums, aged in small oak casks. A pleasant, intense nose with notes of dried fruit and spicy toast, and a soft palate of subtle prune, toasted mocha and cocoa, culminating in a long, elegant 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

SAS are proud to serve a varied selection of exquisite teas from Dammann Frères, one of the world's most famous purveyors of fine tea.

Dammann Frères has a long and illustrious history, stretching back to the late 1600s, when Louis XIV granted Sir Damame the "exclusive privilege" of selling tea in France. Today, the company is supplier to some of the world's finest delicatessens and restaurants.

Dammann Frères invented the world's first modern flavored tea, and today boasts a repertoire of over 3,000 different tea recipes. For each creation, the flavorists at Dammann Frères draw on their olfactory and gustatory memories, combining fragrances and flavors from essential oils, natural flavorings and spices, all while preserving the tea's natural complexity.

Sample some of Dammann Frères' exceptional teas on board today. Ask our cabin attendants for today's selection.

Coffee by

If your preference is for coffee, then why not treat yourself to a delicious illy cappuccino or espresso. illy's unique blend boasts a perfect balance of nine exceptional Arabica origins, expertly refined since the company's inception in 1933.

The result is a complex, velvety cup of coffee with a symphony of floral and fruit notes, complemented by tones of caramel, toast and chocolate and fragrant aromas of almond and honey. Indulge in its taste and aroma.

Espresso

A 100% arabica espresso available in both medium and dark roast

Medium: Rich and balanced with notes of caramel and chocolate

Dark: Intense, robust and full flavored with notes of deep cocoa

Cappuccino

illy espresso enriched with a creamy and velvety foam



Menu

Pre-landing

A traditional Scandinavian open-faced sandwich

Chicken curry with coriander mayonnaise, apple, shallots and bacon crumble

Fresh cut fruit and handmade pralines from Hedh Escalante

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, Fentimans Indian Tonic Water, Coca-Cola, Coke Zero, Sprite, Fentimans Ginger Ale, Fentimans Pink Grapefruit Tonic Water

Juices

Tomato, cranberry, apple, orange

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This is our story

As airplanes change, so too do passengers' wishes and demands, no more so than when it comes to food. SAS' response comes in the shape of locally sourced, organic produce.

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. The menus and recipes reflect Scandinavian flavors and cooking, but it's not just dill, cream and fish. With Nordic cuisine having such an impact on the international food scene in recent years, it's the perfect time to introduce new flavors alongside more familiar ones.

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 onboard 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!



About the cover artist – Natsko Seki

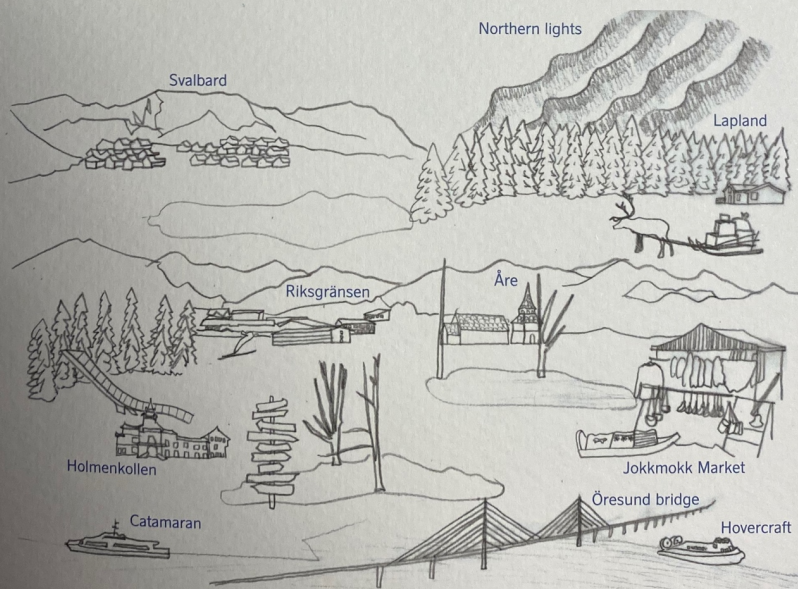
Born in Japan in 1976, Natsko lives and works in London as an illustrator. She creates children's books and beautiful edition prints as well as collaborating with renowned clients worldwide including Louis Vuitton, Hermès and Transport for London.

Commissioned by SAS, Natsko has illustrated Scandinavia's four distinct seasons and unique landscapes. Sweden in spring, Norway in summer, Denmark in autumn and Scandinavia in winter.

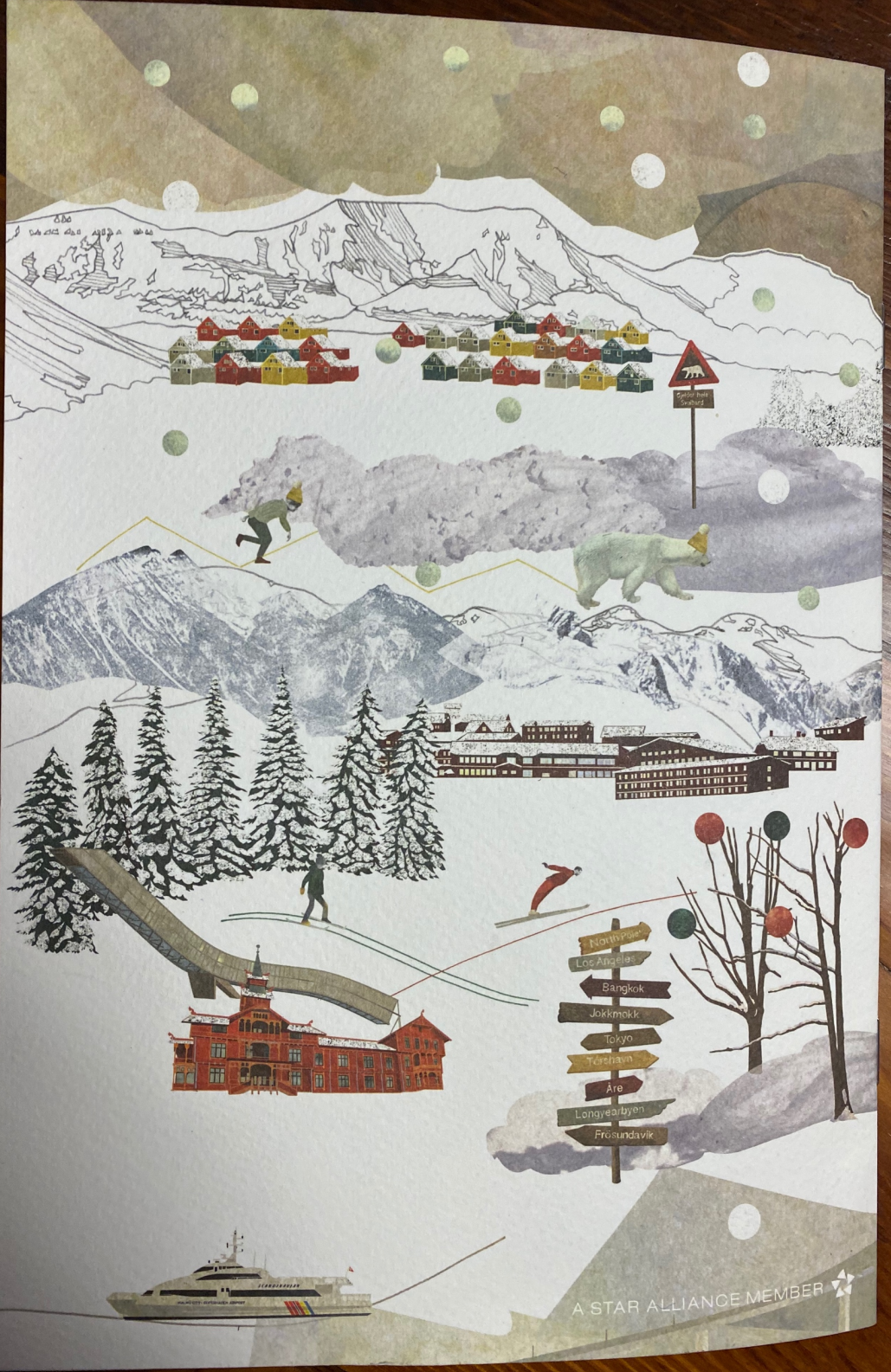


Photo by Olivia Beasley

Concept for Winter



The snow of winter makes everything look even more beautiful. From the bright colors in clothing to the vibrant buildings, twinkling lights and festive decorations of the city, colors of all kinds seem more striking against a snow-white background. All appears fresh, cheerful and magical. I'd love to visit Scandinavia again during winter, and hope to catch a glimpse of the Northern Lights myself one day!



A STAR ALLIANCE MEMBER





NEW EXPERIENCES

Alongside our regular onboard menu, here are some exciting new product highlights to sample this month while flying Business class.

We hope you will enjoy!

COCKTAIL MENU

Introducing ready-made, organic cocktails and mocktails created especially for SAS, with flavors tailored to conditions in the air. SAS travelers can enjoy the same taste experience onboard as they would on the ground.

Developed and presented in collaboration with Tjoget - a neighborhood restaurant-bar in Stockholm ranked 37th in the World's Best Bars league tables.

NEGRONI MOCKTAIL | Blood orange, blackcurrant, rosemary and grape bitters - **non-alcoholic**

BEETS BY TJOGET | Spa retreated beetroot vodka, lemon, coconut, nutmeg, ginger - *available during cocktail hour*

BLOODY MARY | Parsley infused vodka, akvavit, sherry, Tjoget spice mix, tomato juice

ABOVE THE CLOUDS | Gin, lemon, pomegranate, rosé pepper, sugar, pink pepper bitters and a dash of champagne

MILANO | Aperol infused with coffee, tonic
- available during cocktail hour

And what else is new...

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