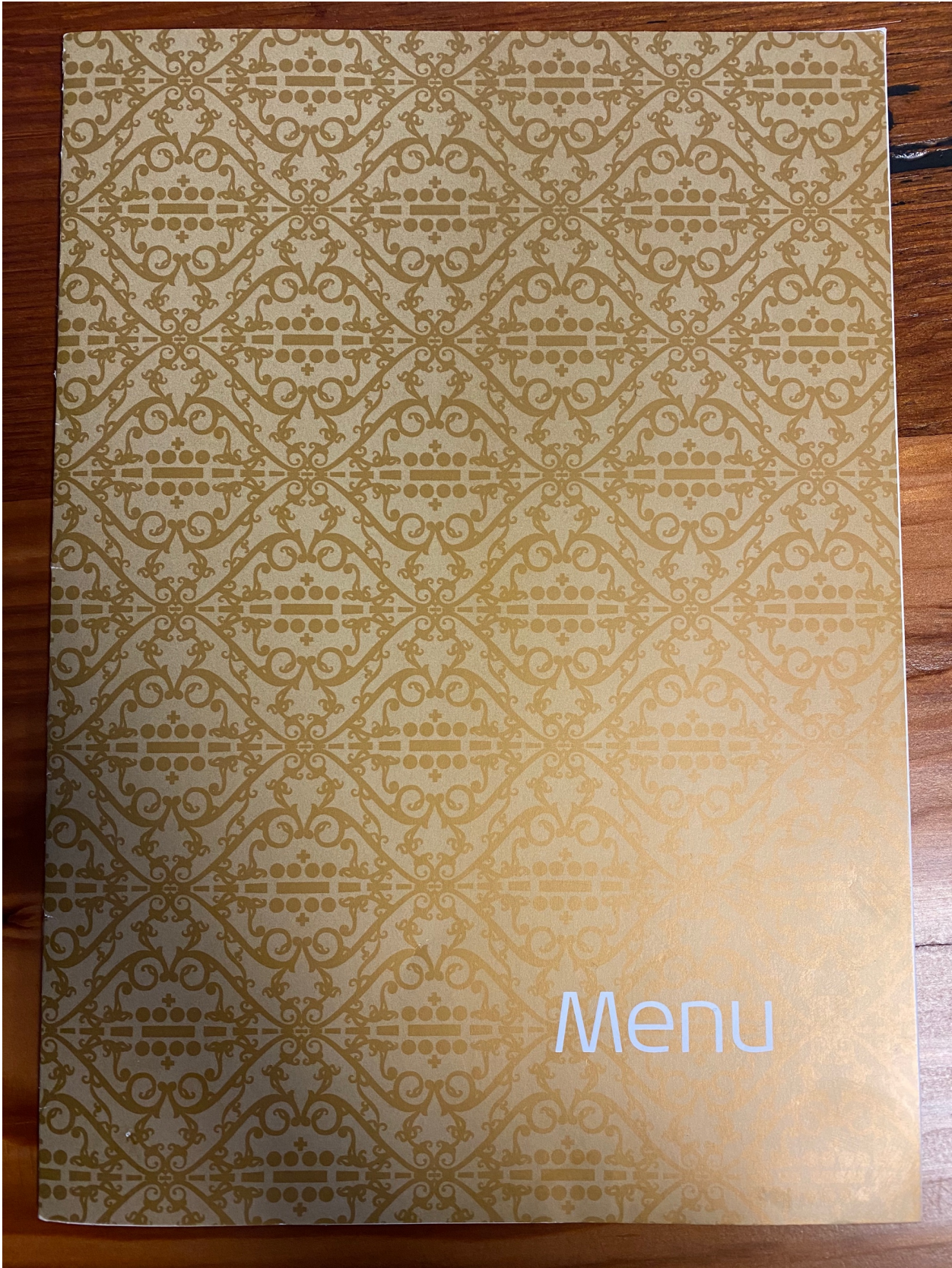


KL597 Amsterdam – Cape Town
14 February 2020



KL597 Amsterdam – Cape Town
14 February 2020

Welkom op uw vlucht naar Cape Town

Al jaren verzorgt driesterrenchef Jonnie Boer van restaurant De Librije zeer hoog gewaardeerde maaltijden aan boord van onze vluchten vanuit Amsterdam.

Des te groter was de uitdaging die wij het KLM personeel voorlegden met de prijsvraag om een hoofdmaaltijd te bereiden die wij naast de gerechten van Jonnie Boer op het WBC menu kunnen zetten. Onder het toezien van hem en de overige deskundige en kritische juryleden is de vismaaltijd van captain Folkert Stikvoort, verkozen tot winnaar van de Cookoff 2019.

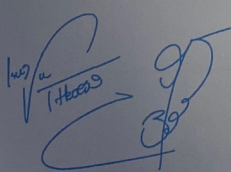
Met trots presenteren wij u het nieuwe WBC-menu, vergezeld van bijpassende wijnen aanbevolen door Thérèse. Deze maand is de Nederlandse Kleine Schorre bezegeld met haar befaamde KUS.

Welcome aboard your flight to Cape Town

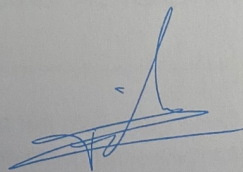
For many years now, three-starred chef Jonnie Boer of the restaurant De Librije, has created highly appreciated meals on board our flights leaving Amsterdam.

Therefore, the challenge we imposed upon our KLM staff to create a maindish that could pair well with Jonnie's dishes on the WBC menu, was an enormous one. Under the supervision of Jonnie Boer and the other critical experts in the jury, the fish dish of captain Folkert Stikvoort, was chosen to be the winner of the Cookoff 2019.

We proudly present to you the new WBC menu, accompanied of course by suitable wines recommended by Thérèse.



Jonnie & Thérèse Boer
Restaurant De Librije ***



Folkert Stikvoort
KLM Captain A330

KL597 Amsterdam – Cape Town
14 February 2020

Lunch served after departure

The meal of your choice is served with a mixed salad with Reypenaer cheese and pumpkin seeds in a beetroot dressing and assorted hot rolls

- | | |
|-------------|---|
| Appetiser | Beef and mushrooms with sesame cream and cashews
or
Tomato soup |
| Main course | Captain's Choice; Grouper filled pasta on spinach in a creamy noilly prat sauce with broad beans, carrot, asparagus and pearl onions
Award winning dish of the KLM cooking contest 2019.
or
Selection of Oriental dishes: Chicken in Thai basil sauce, cod with vegetables and jasmine rice, served with shrimp crackers and sambal
or
Braised beef tartlet with cashew in a madras curry sauce, fondant potatoes, broccoli and pickled cucumber |
| Dessert | Cheese plate with creamy blue cheese with raisin and nuts, matured Klaver and Gooische Caractère cheeses
Vanilla ice cream with red fruit
Apple tartlet with crème Anglaise |
| Digestif | Coffee or tea with a liqueur and a miniature chocolate KLM house. |

A Quick Start instead of the above menu

Mixed salad with Reypenaer cheese
Beef and mixed mushrooms
Tomato soup
Your choice of the above desserts

KL597 Amsterdam – Cape Town
14 February 2020

Anytime for you

Below dishes are available for you after the first service until 1h30 before landing.
Please accept our apologies if your preferred choice is not available.

- | | |
|---------------------|--|
| Crunchy salad combo | Poké bowl with tuna and wasabi mayonnaise served with Dutch shrimp crackers and Indonesian layered cake |
| Fancy veggie | Vegetarian club sandwich served with crisps and tomato pepper dip |
| Going local | Amsterdam stew with veal meatballs and jus, served with Dutch cheese and rhubarb compote |
| Guilty pleasure | Angus beef burger on brioche with spicy sriracha mayonnaise, pickled red onions, lettuce, tomato and potato wedges, served with tomato ketchup, mayonnaise, coleslaw and a brownie |

A little hungry? Feel free to ask your cabin attendant for the sweet and savoury options available on your flight.

KLM leads the airline industry in sustainability, ranking first in the Dow Jones Sustainability Index 2019. Please ask the cabin crew if you would like to know more about the responsibly made products on your flight, as well as food allergen information.

Cocktails



The Anniversary Cocktail

Exclusively made by Lucas Bols; the Bols Negroni

KLM and the original Italian Negroni cocktail both originate from 1919. To mark both of these milestone anniversaries, Dutch distiller Lucas Bols has created a lighter and fresher version of the Negroni for KLM using Bols Genever, Bols red orange and Galliano L'Aperitivo.

Non-alcoholic

Virgin Cocktails

Virgin Cosmopolitan - Cranberry juice, sparkling water, lemon
Orange Fizz - Orange juice, tonic water, lemon
Apfelschorle - Apple juice, sparkling water

Champagne



Nicolas Feuillatte, Brut Réserve

Champagne, France

Nicolas Feuillatte wines offer an impressive quality, as shown by this Brut Réserve, an elegant, refreshing, pleasantly fruity Champagne with fine bubbles.

A festive aperitif and perfect partner to appetisers and salads.

Alcoholic beverages

Beer	Heineken Pilsner Heineken 0.0
Spirits	Bols Corenwyn - aged Dutch genever Damrak Gin Ketel One Vodka Bacardi white Rum Jack Daniel's Whisky Johnnie Walker Black Label Scotch Whisky Aberfeldy Single Malt Whisky
Cognac	Courvoisier VSOP
Liqueurs	Drambuie Licor 43 Baileys Irish cream
Port Wine	Taylor's Late Bottled Vintage Port 2013
Dessert Wine	Tschida Muskat Ottonel Auslese 2017, Austria



Non-alcoholic beverages

Soft drinks

- Coca-Cola
- Coca-Cola Light
- Coca-Cola Zero
- Fanta Orange
- Sprite
- Finley Ginger Ale
- Finley Tonic Water
- Soda Water
- San Pellegrino sparkling water
- Spa Reine mineral water

**Juices
& Milk**

- Freshly squeezed orange juice
- Freshly squeezed apple juice
- Cranberry juice
- Tomato juice
- Fresh milk

Coffee

- Freshly brewed DE coffee
- Decaffeinated DE coffee
- DE Espresso (on B-787 only)

Tea

- Pickwick Slow Tea;
- Earl Grey Tea
- Breakfast Tea
- Green Tea
- Rooibos Red Fruit Tea
- Herbal Chamomile Mint Tea
- Rooibos Vanilla Tea



'Green chocolate'

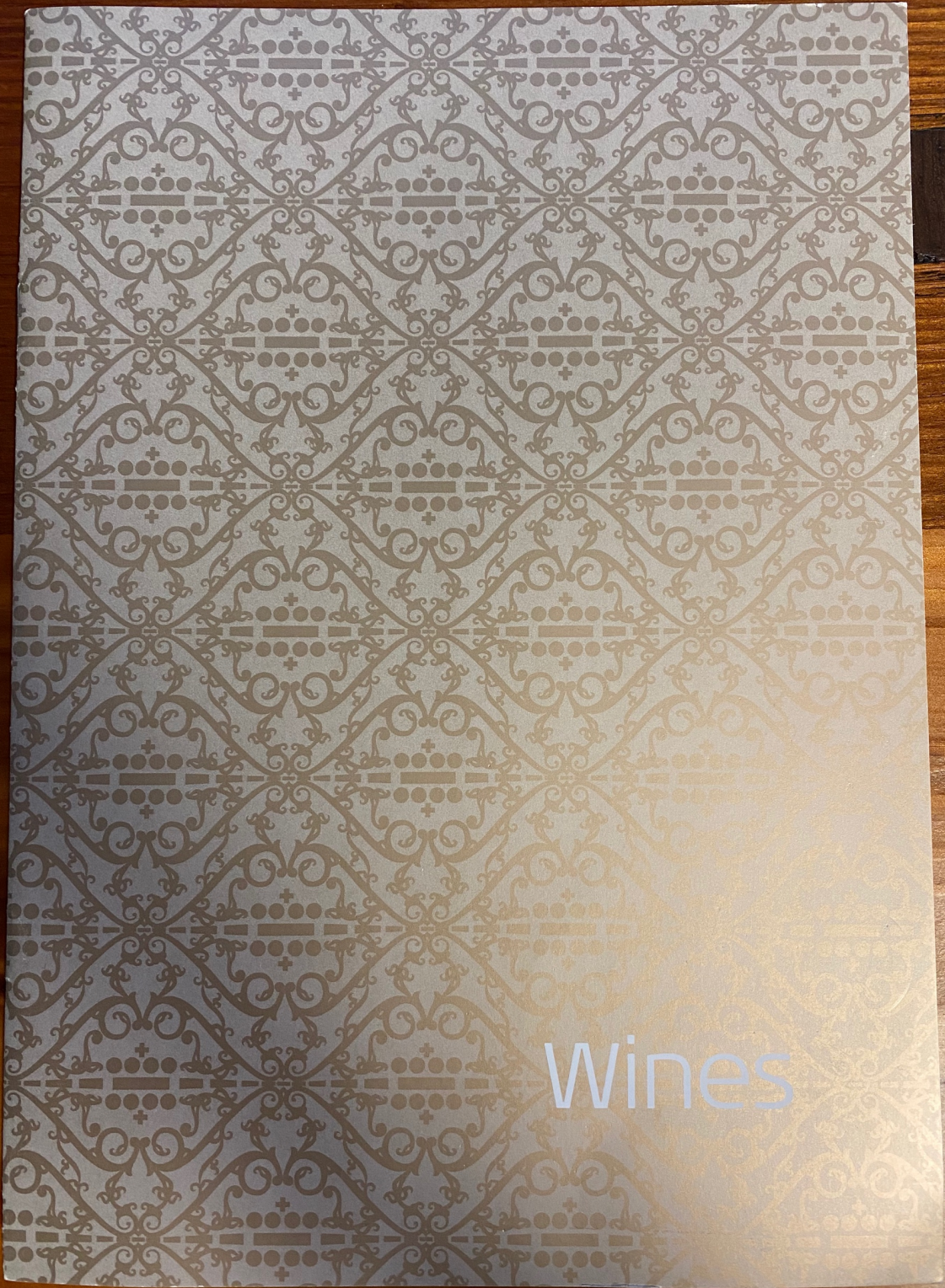
Our new miniature chocolate house is so good in every sense of the word, you might as well enjoy another one! It's made of top quality UTZ-certified cocoa from a small-scale plantation in Bocas del Toro in Panama.

We've invested contributions to the CO2ZERO service - our passengers' means of compensating for their carbon footprint when flying with us - in a Tropical Mix reforestation project in Panama. Besides preserving a variety of native trees, this project also generates sustainable cocoa. And this excellent cocoa is what we've used to create our special edition KLM house no. 99 - especially for you!

Together we can make a difference.



KL597 Amsterdam – Cape Town
14 February 2020



Winter Wines

While vineyards in Europe are resting and might seem deserted in January, there is plenty of work for the vintner. He has to prune the vines and is busy in the cellar with his new wines in the barrels. But grape growing takes place worldwide, and in the Southern Hemisphere it is summertime! The southern grapes pick up every ray of sunshine and grow and grow.

That's how the flying winemakers found their jobs: taking advantage of the opposite harvest times, they fly all over the world to help the vintners when they are needed.

We have chosen wines from both the Northern and Southern Hemisphere for this winter selection. Each one full of fruit and freshness, because this balance is one of our main criteria. We hope you enjoy our selection.

PS Don't forget to try our Dutch wine. Despite the rather cool climate in the Netherlands, we have had one of the best vintages so far!

De Kleine Schorre, The Netherlands



White wines



KUS VAN
Thérèse

From Auxerrois, Rivaner or Pinot Blanc grapes

De Kleine Schorre **Schouwen-Duiveland, The Netherlands**

Just 18 years ago, the land of De Kleine Schorre was used to grow Brussels sprouts. Investors took a change to develop winegrowing in this southwestern part of the Netherlands. They asked a well-known winery in Luxembourg for help and they succeeded. Nowadays it is one of the best Dutch wine farms. It's no wonder the vineyards perform so well: Schouwen-Duiveland is the sunniest and driest area of our small country. The 2018 vintage in particular is of extremely good quality. With this summer's abundant sunshine, the grapes were sun-kissed to great ripeness.

Delicious as an aperitif, with seafood, tomato sauces and spicy food.



Full-bodied and rich, with plenty of freshness

Montes Reserva Chardonnay 2018 **Central Valley, Chile**

Many wine companies have a founding father and remain in the family for decades. But not Montes from Chile. In 1988 four dedicated men, with extensive experience in the world of wine, wanted to realize their dreams. They aimed to produce wines of a quality far superior to what was being made in Chile at that time. Following 30 years of adventure, hard work and lots of TLC, the Montes brand has gained great recognition in the premium wine market. With this Chardonnay Reserva they have created a smooth and elegant wine. It is partly aged in oak, which contributes some delicate vanilla notes.

Highly recommended with salmon, risotto and mushrooms.

Red wines



Fruity, soft and juicy

Maison Barboulot Pinot Noir 2018 Languedoc-Roussillon, France

The grapes for this very fruity wine come from Limoux in the south of France. Nestled in the Pyrenees foothills they benefit from a special climate: abundant Mediterranean sunshine combined with the fresh sea breezes.

For a fruity and elegant style of Pinot Noir, Maison Barboulot harvested the grapes early in the season to keep the sugar content at a reasonable level. 30% of the wine is aged in oak barrels to add more complex aromas.

Great with veal, pork, poultry and vegetarian dishes.



Smooth and soft with spicy notes of cedar wood

Ken Forrester Wines Pat's Garden Reserve Red 2018 Stellenbosch, South-Africa

The vision of Ken Forrester is to grow business in order to increase job opportunities in South Africa. Pruning, thinning bunches and grape picking are all done by hand, making it very labour-intensive. But this, combined with farming sustainably without using herbicides or pesticides, enables them to create more jobs as well as purer wines. Like they say: 'In a perfect world, we would all be happily, gainfully employed and all agriculture would be sustainable and environmentally friendly'. Ken Forrester is certainly working hard to achieve this goal.

Perfect with stews, spicy dishes, meat & tomato sauces.



Full bodied and intense with a velvet finish

Zuccardi Malbec Serie A 2018
Mendoza, Argentina

In the first two weeks of April, the pickers harvested the grapes in the Uco Valley by hand under the supervision of the famous Sebastian Zuccardi. With his visionary and innovative spirit, he created a Research & Development area in Uco Valley to classify different microclimates and soils. This enabled him to find the varieties that adapt best to the different soils. He then created several different blocks of vineyards in the mountainous area of Mendoza. The 'Serie A Malbec' block seemed to be the most suitable area to express the Malbec variety. Pure Malbec is what you will taste in your glass.

Delicious with red meat, strong flavoured dishes and matured cheeses.