





## SETTLING IN

### WELKOM AAN BOORD

Cocktail of the Moment Enjoy our hand-curated Honey Peach Fizz made with Jack Daniel's Tennessee Honey®, peach purée, and ginger ale

**Cocktail van het moment** Geniet van onze met de hand gemaakte Honey Peach Fizz met Jack Daniel's Tennessee Honey®, perzikpuree en gemberbier

Premium Heated Nut Mix featuring lightly salted cashews, pecans, almonds and pistachios Premium warme notenmix met licht gezouten cashewnoten, pecannoten, amandelen en pistachenoten

### STARTERS

## VOORGERECHTEN

Harissa Shrimp with apple, celery and arugula slaw

Garnalen met harissa met appel, selderij en rucola

Baby Gem Lettuce with croutons, shaved manchego cheese, smoked roasted tomatoes and

Caesar dressing

Little Gem sla met croutons, geschaafde manchego-kaas, gerookte en geroosterde tomaten

Little Gem sia met croutons, geschaafde manchego-kaas, gerookte en geroosterde tomater en Ceasar-dressing

Porcini Mushroom Soup

Porcinisoep

# MAIN COURSE

## HOOFDGERECHT

Delta offers a 'Dine and Rest' option in which your meal will be delivered at once, as a single service. Please inform your flight attendant if you prefer this option when making your entrée selection.

Delta biedt de optie 'Dineren en rusten' aan, waarbij uw maaltijd direct wordt geserveerd. Dit is een aparte service. Informeer het cabinepersoneel hierover bij het kiezen van uw hoofdgerecht als u van deze optie gebruik wilt maken.

#### Please select one of the options below

Kies een van de onderstaande opties

Braised Beef Short Rib with fig demi-glace, mashed potatoes, baby carrot and haricots verts

Gesmoorde runderribbetjes met demi-glace vijgen, gepureerde aardappels, babywortels en haricots verts

Roasted Herb Chicken Breast with red wine reduction, cheesy truffle polenta, garlic broccolini and blistered tomatoes

**Kippenborst met geroosterde kruiden** met reductie van rode wijn, truffelpolenta met kaas, broccolini met knoflook en geroosterde tomaten

**Soy Glazed Chilean Sea Bass** with ginger scallion rice, baby bok choy and pineapple salsa **Met soja geglazuurde Chileense zeebaars** met gember-bosui rijst, babypaksoi en salsa van ananas

Ricotta Ravioli with brown-butter tomato sauce and broccolini Ricotta ravioli met gesmolten boter-tomatensaus en broccolini

## DESSERTS

### DESSERTS

Vanilla Ice Cream Sundae with your choice of sauces, Biscoff cookie crumble, wafer cookie and

Vanilleijscoupe met een saus naar keuze, crumble van biscoff-koekjes, wafeltje en slagroom

#### **Pear and Caramel Mousse Tart**

Taart met peer en karamelmousse

Selection of Fine Cheeses Cypress Grove Midnight Moon, Kaltbach Gruyère and Buttermilk Blue Affinee offered with fresh fruit and fig compote

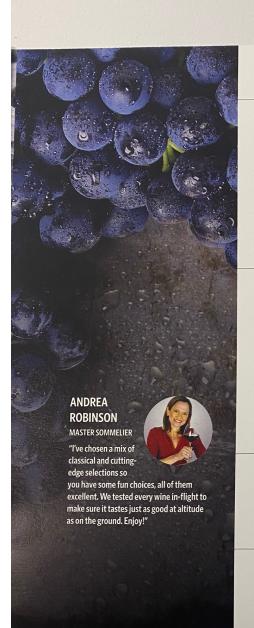
Selectie van verfijnde kazen 'Midnight Moon'-kaas van Cypress Grove, Kaltbach Le Gruyère en Buttermilk Blue Affinee (blauwe kaas met botermelk), geserveerd met vers fruit en vijgencompote

VegetarianVegetarisch









### WHITES

#### **Batasiolo Chardonnay**

Langhe, Italy 2017 / Light Bodied

Purity and minerality mark this Chardonnay because Italians make wines for food, and often a more subtle style does the trick. This wine is delicious on its own, and versatile enough to carry you all the way to the cheese course.

#### **Cattin Pinot Gris**

Alsace, France 2018 / Full Bodied

Same grape, but stylistically worlds apart from Italian Pinot Grigio. The French Alsace version is tender and lush, with ripe honeyed pear notes and a juiciness that's delicious for sipping but also diverse with many dishes. Taste it side-by-side with the Chardonnay to see the difference—fun!

### REDS

#### Catena Agrelo Cabernet Sauvignon

Mendoza, Argentina 2017 / Full Bodied

Laura Catena, of the legendary Argentine wine family, has led the charge to identify Mendoza's distinctive subregions – hence this Agrelo Cab. Higher altitude (and thus more sunlight and sparse soils) yield intense blackberry– and cedar–scented Cabernet with a velvety texture. If you love Cab, you'll LOVE this.

#### Louis Max Pinot Noir

Haute Vallée, France 2018 / Light Bodied

France's Burgundy region produces classic Pinot Noir wines, but it's tiny. So, top Burgundy vintners have sought new frontiers for the elegant, cherry-raspberry, earthy Pinot Noir grape and found them further south at higher altitude (cool conditions where Pinot Noir thrives). Like most French wines, this one is a love letter to food.

#### **DESSERT WINE**

## Quinta do Noval 10 year old Tawny Porto

Portugal / Full Bodied

Tawny is my favorite style of Port. The gorgeous, toasty flavors of candied pecans and toffee crescendo into a long, nutty finish. Delicious on its own, with cheeses, toasted nuts and chocolate.

#### CHAMPAGNE

### Champagne Canard-Duchêne Brut Cuvée Léonie

France / Medium Bodied

One of France's most popular Champagnes, with crisp and ripe pear fruit enhanced by notes of brioche. It is delicious for sipping, but also great with appetizers, salty snacks and fine cheeses.

