

## After take-off

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### **Cold plates** we serve you two delicious dishes

#### **Grilled salmon with mashed Hokkaido pumpkin, marinated sea buckthorn**

Grillattua lohta, hokkaidokurpitsasosetta ja marinoitua tyrniä

Grillad lax med Hokkaido pumpamos och marinerad havtorn

#### **Green pea hummus with trumpet mushroom, carrots and dill oil**

Hernehummusta, sieniä, pikkelöityä porkkanaa ja tilliöljyä

Grön ärthummus med kungsmussling, morötter och dillolja

### **Warm plates** choose 1 of 3 options

#### **Burnt beef end with potato gratin, tomato compote and vegetables**

Savustettua naudanrintaa, perunagratiinia, tomaattikompottia ja vihanneksia

Burnt ends på nötkött med potatisgratäng, tomatkompott och grönsaker

#### **Baked cod with root vegetable purée, marinated celeriac, spinach and pumpkin sauce**

Paistettua turskaa, juurespyreetä, marinoitua selleriä, pinaattia ja

kurpitsakastiketta

Ugnsbakad torsk med rotsakspuré, marinerad rotselleri, spenat och pumpasåst

#### **Beans and peas with smoked cabbage salad, herb cream cheese, green asparagus and zucchini**

Papuja ja herneitä, savustettua kaalisalaattia, yrttikermajuustoa, parsaa ja kesäkurpitsaa

Bönor och ärtor med rökt kålsallad, örtfärskost, grön sparris och zucchini

## Dessert

#### **Selection of cheese**

Valikoima juustoja

Urval av ostar

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Choose 1 of 2 options

#### **White chocolate mousse**

Valkosuklaamoussea

Vit chokladmousse

#### **Blueberry crumble cake**

Mustikkamurukakkua

Blåbärs paj

## Before landing

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#### **Arabic bread with Feta cheese, pickled root vegetables and tomato**

Arabialainen leipä fetajuustolla, pikkelöidyillä juureksilla ja tomaatilla

Arabiskt bröd med fetaost, inlagda rotfrukter och tomat

## BEVERAGES

### Champagne

#### Joseph Perrier Cuvée Royale Brut

Châlons-en-Champagne, France. Chardonnay, Pinot Noir, Pinot Meunier  
*DRY Elegant, fresh, fruity and stylishly mineral with a hint of brioche.*

### White wines

#### Reyneke Organic Sauvignon Blanc 2021

Stellenbosch, South Africa. Sauvignon Blanc  
*DRY An elegant, fresh and fruity white wine with notes of lime, lemon, green guava and flint. Rich aroma complexity and balanced acidity. Biodynamic, Organic, Vegan.*

#### Weingut Reinhardt Riesling 202

Rheingau, Germany. Riesling  
*DRY A lively and classic riesling with notes of apple, nectarine and citrus. Well-balanced acidity. Grown at the foot of the Haardt Mountains. Organic, Vegan.*

#### Chartron et Trébuchet 2021

Bourgogne, France. Chardonnay.  
*DRY A Burgundy white with a round flavor and a floral bouquet. Apple, melon, peach and butter are combined with toasty notes of almond, oak and vanilla.*

### Red wines

#### Château Loudenne, Medoc Cru Bourgeois 2016

Bordeaux, France. Cabernet Sauvignon, Merlot & Cabernet Franc  
*FULL-BODIED A classic Bordeaux with flavors of cassis, cherries, vanilla and a touch of liquorice. Well-balanced acidity with rich tannins.*

#### Vina Arnaiz Crianza 2019

Ribera del Duero, Spain. Tempranillo, Cabernet Sauvignon & Merlot.  
*SEMI-BODIED Aromas of oak, red berries and wild fruit complemented by spices and Mediterranean herbs as well as hints of vanilla. Round and ripe tannins. Vegan.*

#### Pertaringa Over The Top Shiraz 2017

McLaren Vale, Australia. Shiraz  
*FULL-BODIED A bold and seductive combination of raspberries and cherries combined with pepper and other spices. A hint of minerality and a lingering finish. Vegan.*

### Dessert wines

#### Ainoa Kultainen Sweet Cloudberry Wine

Hollola, Finland. Cloudberry  
*SWEET A rich and exquisite Nordic dessert wine. Well-balanced with pure and intense flavors of cloudberry, honey and citrus marmalade. Finnair exclusive. Vegan.*

#### Grahams 10 Years Old Tawny Port

Douro, Portugal. Tinta Barocca, Tinta Roriz, Tinto Cao, Touriga Franca, Touriga Nacional  
*SWEET An elegant combination of nuts, honey, spices and fruit. Notes of dates and raisins. Rich in nuances, yet soft and smooth.*

### Spirits

Kyrö Gin

Kyrö Vodka

Kyrö Rye Malt Whisky

Kyrö Dairy Cream

Larsen XO Cognac

### Cocktails & mocktails

Finnair Signature Cocktail:

Northern Blush by Mikropolis

Ginger Mule by Mikropolis

Kyrö Gin & Tonic

Bloody Mary

Virgin Mary non-alcoholic

Blueberry Spritz non-alcoholic

Orange & Ginger Fizz non-alcoholic

### Beers & long drinks

Sandels 4,7 % Lager

A le Coq Premium 0 % Lager, non-alcoholic

Hartwall Original 5,2 % Gin & grapefruit long drink

### Soft drinks & juices

Tonic water

Coca-Cola

Coca-Cola Zero

Sprite

Ginger Ale

Blueberry juice

Orange juice

Apple juice

### Tea & coffee

Tea selection by the Finnish  
tea house Nordqvist

Americano, Decaf americano,

Espresso, Cappuccino

Hot chocolate

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Our cabin crew is happy to provide you with more information about allergens. Please note that the products served on board may also contain traces of allergens other than mentioned.

Please accept our apologies if your choice is not available.

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**FINNAIR** 100