



Menu

The spice  
of the season?  
Silence.

Business Class – Autumn & Winter

## The quiet season has landed

As the days feel short up north, we Finns turn towards simple, unhurried pleasures.

We give ourselves permission to log out, get cosy with candles and woolly socks and enjoy the silent forests, fields and fells. Gather around the table with our nearest and dearest. Just keep it nice and quiet.

That same mentality guides this menu, crafted with care. Take your time to enjoy it. There's no better side dish than slowing down.



After take-off

## To start with

Two dishes, no need to choose

**Beef roll with onion, carrot and bell pepper,  
perilla salad with mung beans and white kimchi  
with yuzu lime mayonnaise**

Häränliharulla sipulilla, porkkanalla ja paprikalla,  
perillaöljysalaattia, mung-papuja, valkoista kimchiä  
sekä yuzu-limettimajoneesia

양파, 당근, 파프리카를 곁들인 비프롤, 녹두를 곁들인 깻잎 샐러드,  
유자 라임 마요네즈를 곁들인 백김치

**Maple glazed duck breast with chickpea and zucchini  
salad, yuzu cream and dried persimmon**

Vaahterasiirapilla glaseerattua ankanrintaa,  
kikherne-kesäkurpitsasalaattia, yuzu-kreemiä  
ja kuivattua persimonia

병아리콩, 주키니 샐러드, 유자 크림,  
곶감을 곁들여 메이플 소스를 바른 오리 가슴살

## The main course

Pick your favourite

**Spicy grilled pork belly with gochujang sauce,  
pan-fried tofu, grilled king oyster mushrooms  
and vegetable fried rice**

Tulista grillattua porsaan kylkeä gochujang-  
kastikkeella, paistettua tofua, grillattuja  
kuningasosterivinokkaita ja paistettua riisiä kasviksilla

고추장 소스를 곁들여 매콤하게 구운 삼겹살, 두부 부침,  
구운 새송이버섯, 야채 볶음밥

**Grilled halibut with onion sauce, broccoli, carrots,  
yellow cherry tomatoes, dukkah crumble  
and mashed potatoes**

Grillattua ruijanpallasta sipulikastikkeella, parsakaalia,  
porkkanaa, keltaisia kirsikkatomaatteja, dukkah-murua  
ja perunamuusia

양파 소스, 브로콜리, 당근, 옐로우 방울토마토,  
더카 크럼블, 으깬 감자를 곁들인 구운 넙치

**Cream cheese and spinach cannelloni, tomato sauce, Gorgonzola cream, roasted cherry tomatoes, green beans and Parmesan**

Tuorejuusto-pinaattikannelloneja, tomaattikastiketta, Gorgonzola-kastiketta, paahdettuja kirsikkatomaatteja, vihreitä papuja ja parmesania

크림 치즈와 시금치 카넬로니, 토마토 소스, 고르곤졸라 크림, 구운 방울토마토, 풋콩, 파마산 치즈

## And finally – dessert

There's always room for some

**Selection of cheeses: Blue cheese and Camembert with fig chutney**

Valikoima juustoja: sinihomejuusto ja Camembert sekä viikunachutney

특선 치즈: 무화과 처트니를 곁들인 블루 치즈와 까망베르

Choose one sweet treat:

**Earl Grey mousse cake with vanilla orange marmalade**

Earl Grey -moussekakkua ja appelsiini-vaniljamarmeladia

바닐라 오렌지 마멀레이드를 곁들인 얼그레이 무스 케이크

**Chocolate mousse meringue tart with blueberry compote**

Suklaamousse-marenkitorttua ja mustikkahilloketta

초콜릿 무스 머랭 타르트와 블루베리 콩포트

**Before we land**

## Breakfast

Fuel for the final stretch

**Ricotta cheese frittata, bacon, spinach, potatoes, oven-baked beans and olives, cold cuts, yoghurt and fresh fruit**

Ricottajuustofrittataa, pekonia, pinaattia, perunoita, uunipaahdettuja papuja ja oliiveja, leikkeleitä, jogurttia sekä tuoreita hedelmiä

리코타 치즈 프리타타, 베이컨, 시금치, 감자, 오븐에 구운 콩과 올리브, 편육, 요거트, 신선한 과일

**Want a snack between meals?** Our cabin crew will be happy to help – snacks and drinks are available throughout the flight.

Allergen information is only available on flights departing from EU countries.

Please accept our apologies if your choice is not available.

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***FINNAIR***