

Business class menu

Spring / summer  
2026

SAS

# Beverages

## Wine

## Food

## Cocktails

01

### **The Polar Pioneer**

Vodka, Blue Curaçao, Umeshu, Champagne and Ringi apple juice

### **Gin & Tonic**

Your choice of gin, tonic water and lemon or lime

### **Forest Spring**

Our award winning cocktail, whisky, Ringi apple juice and ginger ale

### **SASmopolitan**

Vodka, Cointreau and cranberry juice

### **Whisky mule**

Stunning Rye whisky, ginger beer and lime

### **Kikusui Junmai classic sake**

### **Negroni Sbagliato**

Vermouth with bitter liqueur, sparkling

## Mocktails

### **Hugo zero (non-alcoholic)**

Elderflower, mint and sparkling soda

### **Above the clouds (non-alcoholic)**

Cranberry juice, apple juice and Sprite

03

## Pre-landing menu

### A traditional Scandinavian breakfast

Fruit smoothie, yoghurt with blueberry compot and roasted pumpkin seeds, blood orange wellness shot, assorted Scandinavian charcuterie and cheeses with fresh vegetables

Asparagus and herb soufflé with grilled Halloumi and compressed zucchini

*or*

Chicken and ginger soup with vegetable gyoza and shiitake mushroom

## Snacks

Snack bar with tea, coffee, cold drinks, sweets, sandwiches, Thai and Western snacks or ice cream

02

## Main Menu

Hand-baked local bread and organic Arla UNIKA butter, mixed salad with toasted seed blend of sesame, poppy, fried garlic and chili flakes

### Appetizer

ASC prawns with lemongrass, black pepper mayonnaise, crispy chili oil and trout roe

*or*

Cured venison with celeriac remoulade, marinated grapes, fresh chervil and walnuts

### Main course

Gnocchi with lemon oil, Sorrentina tomato sauce, mozzarella and fresh basil

*or*

Chicken thigh with ginger tamari sauce, sesame pak choi and jasmine rice

*or*

Braised beef with demi-glace of dates, salted lemon, honey carrots and sweet potato

### Cheese

Arla Unika cheese selection – Ask and Efterglød with Morten Heiberg compote

### Desserts

Traditional cannelés with red fruit and thyme compote

Organic ice cream lolly from Hansens Is dipped in Friis-Holm chocolate

Seasonal fresh cut fruit and berries

### Prefer a lighter meal?

Enjoy your choice of starter with salad, cheese, and chocolate pralines – let your cabin attendant know and they will serve it at the earliest convenience.

## Champagne

### **Charles Heidsieck, Brut Réserve MV, Champagne, France**

The Brut Réserve MV is the house's signature wine, containing a blend of 50% reserve wines up to 20 years old. It is a fresh, nuanced, elegant champagne with a beautiful aroma of brioche, nougat, red apple that pairs perfectly with any food

## Whites

### **Château de Reignac Blanc, Bordeaux, France, 2024**

This expressive, medium-bodied blend of Sauvignon Blanc, Sémillon, and Sauvignon Gris offers vibrant aromas of citrus with white peach and delicate floral notes. Perfect with seafood, poultry, or creamy vegetarian dishes.

### **Kloster Eberbach Steinberg Riesling Trocken, Rheingau, Germany, 2024**

Hailing from one of Germany's oldest and most revered wine estates, this dry, aromatic wine opens with green apple, citrus, and white peach, complemented by vivid floral and mineral notes. A versatile, beautifully balanced wine that's perfect with seafood, Asian dishes, or fresh vegetarian food.

### **Château La Rame, Saint-Croix-du-Mont, France, 2021**

A fresh, sweet Semillon wine from Bordeaux's lesser-known appellation of Saint-Croix-du-Mont. Notes of roasted almond, saffron, sultana, dried apricot, and orange peel. Its balanced flavors make it a perfect match for mature cheeses and sweet desserts.

## Reds

### **Tua Rita Palazetto, Tuscany, Italy, 2023**

A classic "Super Tuscan" from the iconic Tua Rita estate, located in Suvereto on the Tuscan coast. Palazetto is a medium-bodied blend of Sangiovese, Cabernet Sauvignon, Merlot, and Syrah, offering aromas of ripe red berries, blackberries, and wild herbs. A wine that pairs well with pasta, grilled meats, or hearty vegetarian dishes.

### **Wynns The Siding Cabernet Sauvignon, Coonawarra, Australia, 2022**

Established in 1896, Wynns is one of Australia's most historic and respected wineries, renowned for its terra rossa soils and benchmark Cabernet Sauvignons. This expressive medium to fullbodied wine offers vibrant aromas of blackcurrant, plum, mint, and subtle oak. Perfect with grilled meats, roasted vegetables, or aged cheeses.

### **Churchill's Late Bottle Vintage (LBV) Port, Portugal, 2019**

This is an elegant and modern port wine with fresh fruits of cherries, dark plums and figs, nicely accompanied by dark chocolate, violets and a touch of spices.

## Non-alkoholic

### Beer

Mikkeller Drink'in The Sun, Denmark, ABV 0.3%.

### Soft drinks

Mineral water, tonic water, Coca-Cola, Coke Zero, Sprite, Ginger ale, Ginger beer, Orange Fanta

### Apple must

Ringi Farm in Norway has been around since the Stone Age, and in the same family for ten generations. This seasons must is made of Gravenstein apples.

## Tea and Coffee

### *Emeyu tea*

*Organic tea – The Scandinavian way.*

### Tiny Kingdom

Organic Earl Grey tea with a blend of aromatic bergamot and rich black tea

### Eight Butterflies green tea

Refined and organic with slightly sweet notes and bright citrus

### Northern Grace white tea

Refreshing and elegant organic white tea

### Organic Rooibos

The classic caffeine-free red bush tea from South Africa with natural sweetness and a smooth nutty taste.

### *Coffee by illy*

*The illy blend balances nine exceptional Arabica beans*

### illy Espresso

Rich and balanced with notes of caramel and chocolate (Available on selected flights)

### illy Cappuccino

Espresso with a creamy and velvety milk foam

## Beers

### Scandinavian Clouds, Mikkeller, Denmark, ABV 4.9%

In a collaboration between Mikkeller and SAS and using certified organic ingredients. Bursting with aromas of lemon zest, melon, and pineapple, this hazy IPA delivers a juicy blend of citrus and stone fruit.

### Carlsberg Pilsner, Denmark, ABV 5%

Flavor of hops, grains, pine needles, sorrel and Danish summer apples

## Spirits

### Purity Connoisseur 51 Reserve vodka, Sweden, ABV 40%

A vodka with smoothness and complex layers of organic winter wheat and malted barley.

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

Elegant blend of juniper berries, blueberries, rhubarb and wild marjoram

### Hernö Old Tom Gin, Sweden, ABV 43%

A SAS exclusive. Smooth with a distinctive juniper character and unique floral complexity.

### Stauning Rye Whisky, Denmark, ABV 48%

Spicy aromas of freshly baked rye bread, vanilla, and licorice,

### Atmosfär 2, High Coast Whisky, Sweden, ABV 46%

A SAS exclusive. Matured in Bourbon and Sherry Olorosso casks for a deep, fruity flavor and complex peat.

## Liqueurs/Cognac

### Cointreau, Bailey's Irish Cream

Classics

### Bache-Gabrielsen XO, Cognac, France

This XO Fine Cognac is a top blend, over 20 years old with velvety, aromatic caramel hints