


A350 SIGNATURE MENU

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Amuse bouche

Vendace roe mousse and rye bread

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Garden salad

Starters

Cold smoked Baltic herring, Baltic herring mousse, vendace roe and fennel

or

Creamy crayfish soup and shrimp-pistou

Main courses

Warm smoked arctic char, potato terrine, curdled cream sauce and autumn vegetables

or

Reindeer entrecote, Jerusalem artichoke puree, sea buckthorn sauce, carrot and fried Jerusalem artichoke

or

Portobello ravioli, grilled zucchini and tomato tapenade

Dessert

Cheeses from Finnish small producers; Peltolan Blue cheese and Viinitarhuri, award winning, strong matured milk cheese
rhubarb jam

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Apple cake alá Marski with warm caramel sauce

"This menu heralds a new era for dining in the sky. I'm proud of Finland's culinary tradition and want people to experience Finnish food culture and to taste the riches that the Finnish nature has to offer," says Kari Aihinen, Executive Chef de Cuisine of the renowned Restaurant Savoy in Helsinki. The Savoy has been the flagship of Finnish gastronomy and restaurant culture for decades and is a trailblazer in modern day gastronomy, with an emphasis on healthy eating.

