

NEWS »

Finnair serves up exclusive business menus

Published: 03/02/2015 - Filed under: Home » News »

Print

Send

Bookmark

Finnair has introduced a series of exclusive menus for business class passengers flying long-haul from Helsinki.

The first "Signature Menu" has been designed by Matti Jamsen, executive chef at GW Sundmans in the Finnish capital city. Jamsen's menu will be served until April.



Signature Menu chefs (from left to right): Kari Aihinen, Ari Ruoho and Matti Jamsen

A statement said: "Matti's innovative menu features classic seasonal dishes with a distinctive edge. It is a combination of the best seasonal ingredients and experimentation with bold flavours that provide the foundations for Finnair's Signature Menus.

"Try salt-sugar cured salmon, roasted Jerusalem artichoke soup or glazed pork cheek with parmesan potato gnocchi."

The Signature Menu programme is scheduled to run until spring 2016, with menus rotating at approximately three-month intervals.

Future chefs will include Kari Aihinen, Savoy's executive chef de cuisine, and Ari Ruoho, head chef at Nokka.



Food from Matti Jamsen's menu

Maarit Keranen, Finnair's head of service concept, said: "Our continued partnership with top Finnish chefs highlights our commitment to offering world-class service to our customers."

"We aim to offer an exceptional culinary experience on board using the best produce of the season combined with the unique style of the chefs."

finnair.com

Graham Smith

Bookmark with:



[Tweet](#)

0

[Share](#)

0

[Email](#)

0

[Share](#)

New

[g+1](#)

[ADD A COMMENT »](#)