

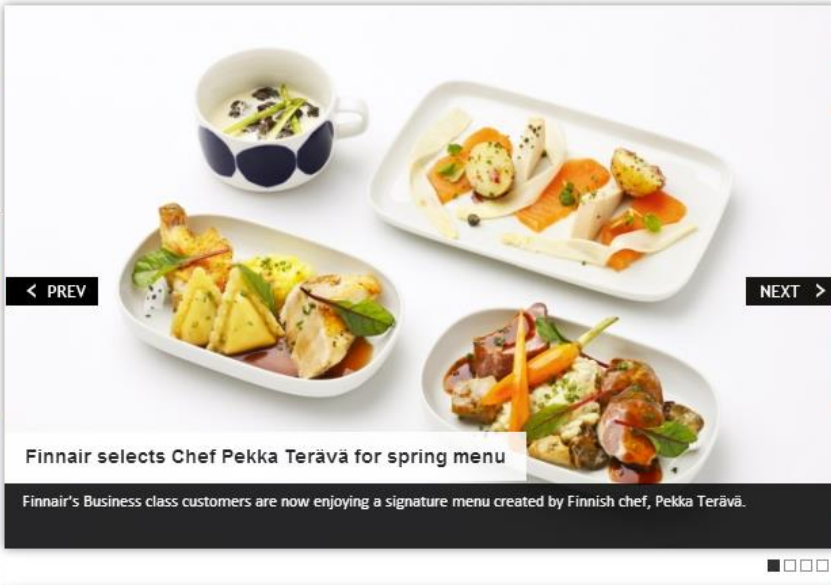
Everybody deserves a Hybrite
The wannahave equipment by Driessen

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Finnair selects Chef Pekka Terävä for spring menu

Finnair's Business class customers are now enjoying a signature menu created by Finnish chef, Pekka Terävä.

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Finnair selects Chef Pekka Terävä for spring menu

March 19 2014 11:51 AM | By [Rick Lundstrom](#)

Tags: [Finnair](#), [Pekka Terävä](#), [Emo](#), [Olo](#), [Marimekko](#)

Finnair's Business class customers are now enjoying a signature menu created by Finnish chef, Pekka Terävä.

Terävä is a chef at Helsinki's gastropub *Emo* and Michelin-starred Restaurant *Olo*, where fresh and pure ingredients are combined to create modern Scandinavian cuisine.

The Signature Menu is now offered in Business Class, on long-haul flights leaving Helsinki. Specially selected wines complement the Signature Menu and meals are served Finnair's signature Marimekko tableware.

Terävä's spring menu includes: Nordic style cured salmon, scallop pate and marinated white asparagus; white asparagus soup with snails and green asparagus, served with warm bread; roasted breast of corn fed chicken, cauliflower couscous, mushroom ravioli and spring cabbage gravy; Slow cooked lamb entrecote with a dark thyme sauce, barley risotto, fried cep mushrooms and glazed carrots.



Chef Pekka Terävä



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