

▲ DELTA
BUSINESS ELITE

BON APPÉTIT



WELCOME

On behalf of Delta, we are very pleased to welcome you on board. On today's flight, we invite you to relax with one of our premium wines or champagne and enjoy the tasteful offerings of our menu. It is our wish to make your flight as pleasant as possible.



FIRST COURSE

SHRIMP WITH AVOCADO

GARNALEN MET AVOCADO

PUMPKIN BISQUE

POMPOENBISQUE

SECOND COURSE

MIXED GREEN SALAD
with yellow peppers and blue cheese

*GEMENGDE GROENE SALADE
met gele paprika en blauwschimmelkaas*

MAIN COURSE

PLEASE CHOOSE ONE OF THE BELOW OPTIONS

SEARED BEEF TENDERLOIN

1 demi-glace sauce, wasabi mashed potatoes and sugar snap peas

*GEBAKKEN RUNDERMEDAILLON
met een demi-glace saus, aardappelpuree met wasabi en peultjes*

PANKO CRUSTED HALIBUT

tartar sauce, smashed fingerling potatoes and grilled asparagus

*HEILBOT MET EEN KORSTJE VAN PANKO
tartaarsaus, fingerling-aardappelpuree en gegrilde asperges*

STROZZAPRETI PASTA

with eggplant and cherry tomato sauce and ricotta salata cheese

*STROZZAPRETI
met aubergine en kerstomatensaus en ricotta salata*

CHILLED DELI PLATE

beef tenderloin and gravlax
with jicama slaw and tomato with egg mousse

*KOUDE DELICATESSENSHOTEL
rundermedaillon en gravlax
met yamboonsalade en tomaat met eiermousse*

DESSERT

SELECTION OF FINE CHEESES

offered with fresh fruit

*GESELECTEERDE FIJNE KAASSOORTEN
geserveerd met vers fruit*

VANILLA ICE CREAM SUNDAE

with your choice of sauces, whipped cream and chopped nuts

*SUNDAE VAN VANILLE-IJS
met een saus naar keuze, slagroom en gehakte nootjes*

BELGIAN CHOCOLATE CHEESECAKE

KWARKTAART MET BELGISCHE CHOCOLADE

PRE-ARRIVAL MEAL

Served with assorted breakfast breads and condiments.

SEASONAL FRESH FRUIT

VERS FRUIT VAN HET SEIZOEN

PLEASE CHOOSE ONE OF THE BELOW OPTIONS

CRÊPES

with scrambled eggs and pepper jack cheese
served with chicken sausage and sautéed mushrooms

CRÊPES

met roerei en pepper jack-kaas

geserveerd met kipworstjes en gesauteerde champignons

GRANOLA CEREAL

with milk and yogurt

CRUESLI

geserveerd met melk en yoghurt

WINES

Delta's Master Sommelier, Andrea Robinson, on today's wines - "I've chosen a mix of classical and cutting-edge selections so you have some fun choices, all of them excellent. We tested every wine in-flight to make sure it tastes just as good at altitude as on the ground. Enjoy!"

WHITES

LABOURE-ROI POUILLY-FUISSE

Burgundy, France, 2010

HT BODIED

A silky and elegant Chardonnay from the classic Burgundy region in France, with citrus notes and a stony minerality framing the pure apple fruit. The vibrant acidity makes this wine a fabulous match for fine cheeses, seafood and creamy sauces and pasta dishes.

INDABA CHENIN BLANC

Western Cape, South Africa, 2011

HT BODIED

Chenin Blanc is South Africa's signature white grape, known for its crisp apple fruit and juicy texture. It's delicious to sip with salty snacks, and pairs beautifully with smoked salmon, salads and seafood dishes.

REDS

PICCINI SASSO AL POGGIO

Tuscany, Italy, 2007

L BODIED

A full-bodied, velvety, savory super-Tuscan blend of Sangiovese (the grape in Chianti) with Cabernet Sauvignon and Merlot. The classic Sangiovese notes of strawberry and licorice are complimented by hints of dried herb and brown spices, making this an incredible food partner with pastas, cheeses, poultry and meat dishes.

BENZIGER FAMILY MERLOT,

Sonoma, 2007

L BODIED

This full-bodied Merlot from an iconic family-owned California winery bursts with plum and dark berry flavors that make it delicious for sipping. It's also a great food partner with poultry and meat dishes, rich pastas and subtle cheeses.

DESSERT WINE AND PORT

CHATEAUX LA RAME SEMILLON

SAINTE CROIX-DU-MONT

Bordeaux, France, 2011

DIUM BODIED

Produced from late-harvested Semillon grapes in the style of Sauternes, but ready to drink young. It's dripping with apricot, white peach and quince flavors, and lingers on the palate with notes of marzipan and sweet pastry. Great on its own and with cheeses or vanilla ice cream.

COCKBURN'S SPECIAL RESERVE PORT

Portugal, NV

L BODIED

From one of the benchmark Port producers, this smooth and unctuous dessert wine shows rich flavors of compoted plums with a hint of chocolate and loads of sweet spices. Delicious with both dessert and fine cheeses.

CHAMPAGNE

CHAMPAGNE JACQUART BRUT MOSAIQUE

Reims, France, NV

DIUM BODIED

The sommelier at Air France tipped me off to this wonderful bubbly. I chose it because the rich scents of poundcake and brioche and the spicy apple compote flavors will stand out in-flight. Delicious with those warm nuts at the beginning of the meal, but don't forget to ask

Andrea Robinson is one of only seventeen women worldwide to hold the title of Master Sommelier. The only woman ever designated as Best Sommelier in the United States, Andrea is also an honors graduate of the French Culinary Institute and Sommelier for Delta Air Lines. She is the winner of three James Beard awards and was named 2004 Wine & Spirits Professional of The Year by *Bon Appetit*.

Andrea has authored four top-selling food and wine books, including the award-winning *Everyday Dining with Wine*, and recently created The One™, a game-changing stemware line that optimizes the wine experience.

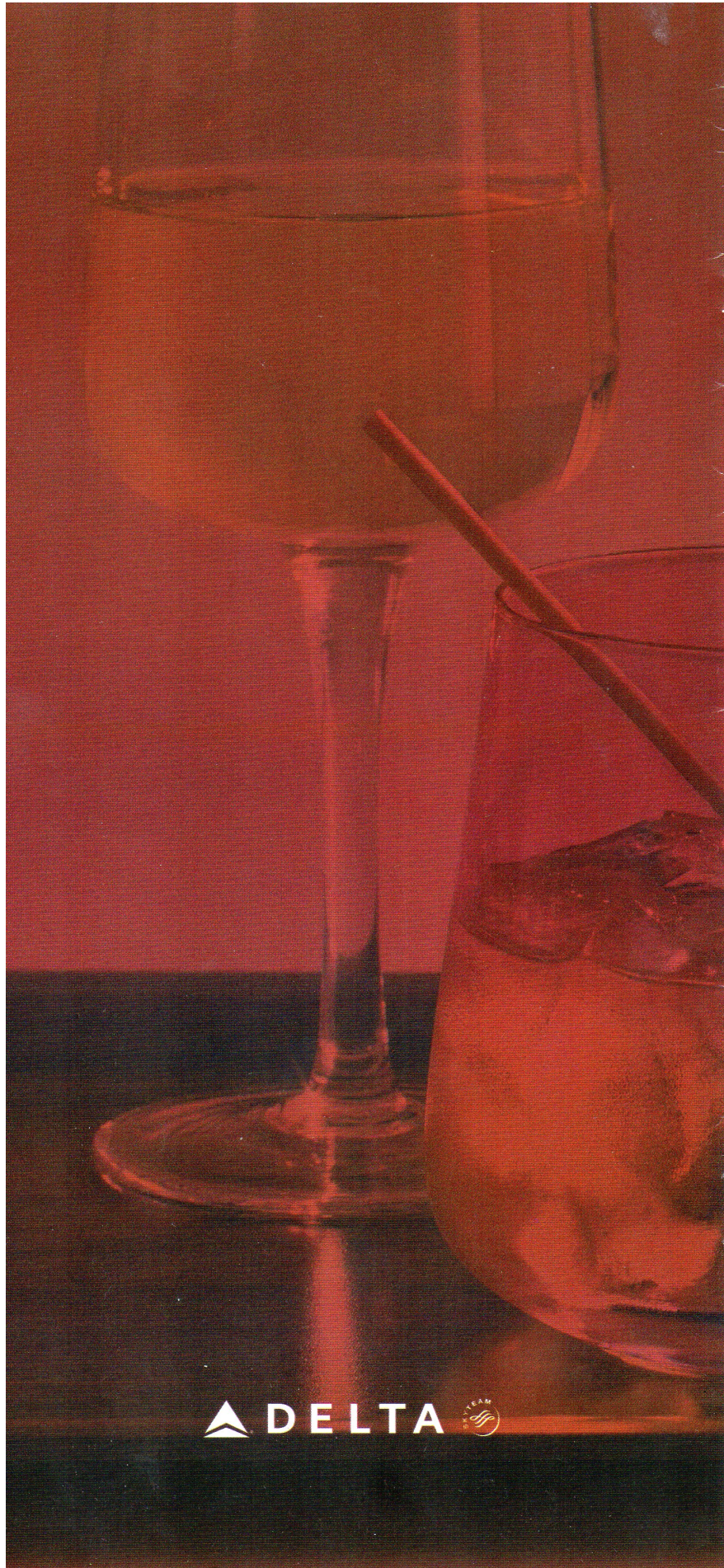
She contributes to food and wine magazines, as well as lifestyle publications including our own Delta Sky Magazine, Real Simple and Robb Report, sharing her knowledge with thousands of consumers and professionals monthly.

Andrea has appeared on over 100 episodes of the Food Network's "Cooking Live Primetime," "Hot off the Grill" and "Emeril Live" shows. She was featured on Working Mother magazine's cover as Working Mother of the Year, and has been profiled in numerous national media including People, Glamour, Elle, NBC Nightly News, the TODAY show, CBS This Morning and The New York Times.

To learn more about Andrea and check out her comprehensive and fun video wine course, visit www.andreawine.com.



ANDREA ROBINSON
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Master Sommelier



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