



PRESS RELEASE



FINN DINING AT 35,000 FT

Matti Jämsén, Executive Chef
from Restaurant G.W.
Sundmans designs new
Signature Menu

Salt-sugar cured salmon is
one of the choices available
on Finnair's new business
class menu from top Finnish
chefs

FINNAIR

Starting today, Wednesday 28 January 2015, passengers flying in Finnair's Business Class on long-haul flights from Helsinki will be able to sample the first in a series of menus designed exclusively by Finland's top chefs.

The first of the exclusive menus is designed by Matti Jämsén and will be served until April 2015. His work has taken him to some of Europe's top kitchens. In Oslo, he was part of the highly acclaimed Michelin starred restaurant, Bagatelle, famous for its art-filled walls. It was during his time at Die Quadriga in Berlin, that he received his own Michelin star.

In 2004, he won Finland's 'Chef of the Year' and later had the privilege of working at Helsinki's famous two Michelin starred restaurant Chez Dominique, at the height of its success. Now Executive Chef at G.W. Sundmans, Matti Jämsén is Finland's 2015 representative in Bocuse d'Or, the most highly respected cooking competition in the world.

Matti Jämsén now brings this expertise to his Signature Menu designed exclusively for Finnair. His 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.

"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

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style of the chefs." says **Maarit Keränen**, *Head of Service Concept at Finnair*.

The partnership will run from the end of January 2015 to spring 2016. The menus will be rotated at approximately three-month intervals and see a contribution from Kari Aihinen, Executive Chef de Cuisine of Savoy and Ari Ruoho, Head Chef at Nokka.

FOR MORE INFORMATION VISIT:

About Finnair

□Finnair flies between Asia, Europe and North America with an emphasis on fast connections via Helsinki, carrying more than nine million passengers annually and connecting 15 cities in Asia with more than 60 destinations in Europe. The airline, a pioneer in sustainable flying, will be the European launch customer of the next-generation, eco-smart Airbus A350 XWB aircraft and is the first airline listed in the Leadership Index of the worldwide Carbon Disclosure Project. The only Nordic carrier with a 4-star Skytrax ranking, Finnair has also won the World Airline Award for Best Airline Northern Europe for the past five years running and was awarded Europe's most punctual airline 2014 by Flightstats. Finnair is a member of **oneworld**, the alliance of the world's leading airlines committed to providing the highest level of service and convenience to frequent international travellers.