
Seasonal vegetarian choices in spotlight on SAS

By **Rick Lundstrom** on June, 5 2019 | Catering



Hällestads mushrooms preserved in dill and horseradish with a rutabaga, Slätte Gård field pea, radish and Persula Gårds roasted turnip, rapeseed salad

This month, [SAS](#) is expanding its 'New Nordic by SAS' with two vegetarian choices. The airline says it has noticed a growing interest in plant-based ingredients.

The concept is based on seasonal dishes made from local produce. The vegetarian menus are prepared with refined ingredients of Nordic provenance, such as Vreta yellow peas, Slätte Gård field peas and Gotland lentils and served in SAS's [New Nordic Cube](#). Passengers can request a vegetarian or vegan meal through in SAS Plus or purchase them in SAS Go.

"It's fantastic that we are able to collaborate closely with a handful of producers from across Scandinavia in developing our culinary ideas based on Nordic tradition and provenance," says Karl

Sandlund, Executive Vice President Commercial, in today's announcement.

One of the two new dishes is cauliflower roasted in camelina oil with a Gotland lentil, black bean and beet-flavored wheat salad. The other dish features Hällestads mushrooms preserved in dill and horseradish with a rutabaga, Slätte Gård field pea, radish and Persula Gårds roasted turnip, rapeseed salad.

The producers who supply the ingredients for New Nordic by SAS grow produce as free from unnecessary additives as is possible. Mushrooms are a key ingredient in one of the vegetarian dishes. They are handpicked in Hällestad in Skåne and 100% organic.

Many organic producers who supply ingredients for the two vegetarian menus are sourced via Nordisk Råvara from Mickelgård farm in När on Gotland, Stora Bjälösa in Vreta Kloster, Östergötland, Pesula farm in Kukkola in Tornedalen, Slätte Gård, Töreboda, Västergötland, Fagra slätt in northeastern Skåne, and camelina oil from By Ranch, Björksund in Södermanland.

In May 2017, SAS launched 'New Nordic by SAS' meal concept with seasonal menus. All the dishes are prepared with a focus on high-quality, seasonal ingredients from small-scale local Scandinavian producers and suppliers. The dishes are Scandinavian specialities prepared, when possible using organic and sustainable ingredients. In October 2018, travel and lifestyle *Monocle Magazine* named New Nordic by SAS the 'Best in-flight meal packaging' in their 2018/19 Travel Top 50 survey.