

Finnair to add Nordic touch for Business Class

By **Rick Lundstrom** on December, 5 2017 | Catering



Finnair's new service concept will offer a wider range of dining and wine options, served on-demand and at a customer's preferred time.

Beginning February 7, on flights to Seoul, Tokyo and Shanghai, Finnair will introduce the classic Finnish tradition "Kahvikutsut" - a coffee serving with seven treats like Carelian pies, cinnamon buns, coffee cake and traditional Finnish chocolates. The service will take place between the two meal services on long-haul flights departing Asia in the morning. The concept will then roll out to the remaining long-haul destinations during the spring and summer.



At the same time, Finnair will launch its first Nordic cooperation with a Swedish top chef, Tommy Myllymäki. He has been nominated chef of the year in Sweden and is the creative director

for five Stockholm restaurants. His winter menu on all long-haul flights, will include Nordic flavors like Jerusalem artichoke with cep mushrooms and pear, and braised ox with celeriac and kale. The summer menu will have more emphasis on seasonal, crisp fresh vegetables to celebrate the freshness of the Nordic summer.



Finnair will be introducing new [Marimekko](#) patterns for its A350 fleet in phases during 2018. These updates will include new, simple and stylish seat covers, pillows, blankets and chinaware with the aim of creating a travel experience that soothes the senses and clears the mind.

Finnair has also teamed up with the Culinary Team of Finland, who represents the country in international culinary competitions. The team designed a menu for the Economy Class of Finnair's long-haul flights departing from Helsinki featuring marinated potato salad, lamb with oven-baked turnips, and a cheese curd cake for the winter season.