

KLM serving new menus for World Business Class



Jonnie and Thérèse Boer

This week, [KLM](#) World Business Class passengers on flights from Amsterdam are enjoying a new menu created by Dutch star chef Jonnie Boer and sommelier Thérèse Boer of restaurant [De Librije](#) in Zwolle.

This year, KLM will also gradually introduce new Business Class tableware, from Dutch designer [Marcel Wanders](#).

Every three months, World Business Class passengers will be offered a new menu of starters and main signature dishes. Until July 2022, passengers will be served for starters a tartelette of apple, potatoes, and green asparagus and grilled zucchini in a cream of tahini, chickpea salad, garlic feta, and nut salad.

Main dishes are a traditional vegetarian stew with roasted bell peppers, compote of braised onion and tomato served with mashed potato; baked salmon with broccolini, roasted tomatoes and couscous; and chicken thigh in a star anise gravy served with braised green cabbage and potato puree.

Jonnie Boer uses recognizable, fresh, local ingredients and balanced use of animal protein. The new menu will also feature various vegetarian options.

Jonnie Boer's dishes will be accompanied by a range of wines, including Masi Tupungato - Passo Doble - 2019- Mendoz, Argentina (March 29 - April 10), and Domaine de Grangeneuve L'Initiale H - 2020 - Rhône - France (starting April 10).

In the second half of 2022, KLM will also start the introduction of new tableware in its World Business Class. This tableware includes a sustainable tray and crockery, which are designed by Marcel Wanders. The chinaware is made from bone china, and the tray from polypropylene: lightweight, more robust, and recyclable materials, which contributes to KLM's sustainability goals.