

# Drink Menu

## Saga Premium



## White wine

### Purato Catarratto Pinot Grigio Organic

**Pinot Grigio • Catarratto**  
**Italy • Sicily**

**Nose:** Tropical fruit with hints of citrus.

**Palate:** Fresh, floral and citrus characters produce a wine with full flavour, structure and a well rounded finish. There is a perfect balance of pure tropical fruit on the palate, with a backbone of acidity.

**Aperitif. Seafood Pasta. Fish. Poultry. Vegetarian. Shellfish.**

### Kientz Riesling La Metzig

**Riesling**  
**France • Alsace**

**Nose:** Aromas of citrus and lime with hints of exotic fruits.

**Palate:** Fresh Riesling with medium acidity and fruit. Well-structured and elegant on the palate with lingering aromatic freshness.

**Vegetarian. Cheese. Spicy food. Asian. Salmon. Pork.**

## Sparkling wine

### Canella Prosecco Spumante DOC

**Glera • Italy • Treviso**

**Nose:** Fresh and fruity aromas of ripe peach and apricot.

**Palate:** Dry, soft, citrusy. Well balanced, round, and fresh.

**Fish. White Meats. Pasta. Fresh Cheese.**

## Red wine

### Villa Wolf Pinot Noir

**Pinot Noir**  
**Germany • Pfalz**

**Nose:** Aromas of ripe fruit, minerals and spices.

**Palate:** Smooth and elegant fruitiness. Hints of spice, dark cherry fruits and light smoky touches. A light, well balanced and attractive Pinot Noir with well-integrated tannins.

**Aperitif. Vegetarian. Duck. Lamb. Roasts. Poultry. Veal.**

### M.Chapoutier Belleruche Cotes Du Rhône

**Syrah • Grenache France • Rhône**

**Nose:** Intense and fruity and complemented by notes of white pepper.

**Palate:** Juicy and powerful wine with red fruits and lovely roasted notes. The tannins are silky and delicate delivering a well-balanced wine.

**Lamb. Veal. Beef. Grilled Chicken. Turkey. Cheese. Light Game.**

## Champagne

### Nicolas Feuillatte Brut Réserve

**Chardonnay • Pinot Meunier • Pinot Noir**  
**France • Champagne**

**Nose:** Fresh white fruits, apples, pears, and peach.

**Palate:** Ripe fruits, blackcurrants, smoky minerality. Good structure, elegant, and complex.

**Aperitif. Smoked Salmon. Lobster. King Prawns. Salad.**

## Gin library

### Ólafsson Gin



**Mountain moss • Citrus • Juniper • Arctic thyme • Birch**

Ólafsson Gin brings the spirit of exploration and the otherworldly purity of Icelandic nature together, forming a flawless and unique union of taste and texture. Expertly blended with Iceland's famous pristine lava-filtered water, each sip of this complex, crisp, refreshing yet round gin has a note of the unexpected. If you ever wondered what Iceland tastes like, take a sip of Ólafsson Gin.

**Suggested tonic: Franklin & Sons Natural Indian Tonic Water**

### Pink Gin



**Juniper • Coriander • Orange Peel • Lemon Peel  
Licorice Root • Nutmeg • Cinnamon • Angelica Root  
Cassia Bark • Orris Root • Cinchona Bark  
Pomegranate**

This pink gin derives its color from pomegranate, while cinchona bark gives it a lightly aromatic flavor. The finish is very smooth and rounded, making for a delicious gin that is a treat for all gin lovers.

**Suggested Tonic: Franklin & Sons Indian Light Tonic Water**

### Lavender & Echinacea Gin – Color changing gin



**Juniper • Angelica Root • Angelica Leaf • Winter  
Savory • Coriander • Lavender • Echinacea**

It's a curious thing, a color-changing gin. Hand-grown, picked and infused botanicals from the distillery's own secret garden, then bottled up with a little of nature's magic. Add tonic and watch how it transforms into an exceptionally aromatic and nicely balanced gin.

**Suggested tonic: Franklin & Sons Indian Light Tonic Water**

### Old Islandia Gin



**Juniper • Coriander • Ginger • Lemon  
Orange • Angelica**

A crispy clean gin with a soft, sweet finish. The aroma is like a deep breath of Icelandic nature: Clean and a bit earthy, with a blend of local herbs. Gluten free and made with pure Icelandic water.

**Suggested tonic: Franklin & Sons Natural Indian Tonic Water**

### Bertha's Revenge Milk Gin



**Juniper • Coriander • Lemon • Lime • Orris Root  
Orange • Grapefruit • Sweet Orange • Cinnamon  
Elderflower • Cardamom • Almond • Licorice**

Named after the legendary cow Big Bertha, Bertha's Revenge uses spirits derived from dairy whey. Made with fresh well water and locally foraged botanicals, this gin has a fragrant nose, soft mouthfeel, and spicy middle notes.

**Suggested tonic: Franklin & Sons Natural Indian Tonic Water**

### Tanqueray Gin



**Juniper • Coriander • Angelica • Licorice**

A perfect balance of four botanicals, the ingredients have remained unchanged since they were first used by Charles Tanqueray in the 1830s. The bartender's choice for the perfect G&T.

**Suggested tonic: Franklin & Sons Natural Indian Tonic Water**

### Natural Indian Tonic Water

A delicate blend of sparkling Staffordshire spring water, natural cinchona bark extract from Ecuador and the finest British beet sugar. Gluten free. Contains no artificial colors, flavors, sweeteners, or preservatives.

### Natural Light Tonic Water

A low-calorie variant of the award-winning Natural Indian Tonic Water, made using the same sparkling Staffordshire spring water and botanicals, with half the sugar. Contains no artificial colors, flavors, sweeteners, or preservatives.



## Drinks

Icelandic mineral water  
Sparkling water  
7up, Pepsi, Pepsi Max  
Orange soda  
Ginger ale

Tonic water  
Apple juice  
Orange juice  
Spicy tomato juice

### Beer

#### Egils Gull

Gull, a meticulously crafted lager beer, is brewed with Icelandic barley, patience, and care. The purity of the Icelandic water and the ambition of Gull's brewmasters ensure quality and balance, winning Gull the prestigious "World's best standard lager" at the World Beer Awards. This is the original beer of Iceland – the true local.

#### Úlfrún Nr. 34 – Session IPA

Úlfrún howls in the key of mango, pineapple and citrus over a multi-grained, bittersweet symphony that will impress your good taste—and palate.

#### Brío – Wheat Ale *Alcohol Free*

Feel free to enjoy a fresh and full bodied inspiration with an aroma of Mosaic, Citra and Hallertauer Mittelfrüh hops. Brío always finds a way to enjoy life's pleasures, even for designated drivers. As we say in Iceland: It feels good to be Brío.

### Liqueurs

Grand Marnier  
Campari  
Baileys

### Spirits

Johnnie Walker Black Label  
Glenlivet MD Single Malt  
Rémy Martin, VSOP  
Camus, VSOP  
Reyka Vodka  
Smirnoff Red  
Bacardi Carta Blanca

## Snacks — Sweet and Savory

### Rís

Rís is a milk chocolate bar filled with crunchy corn puffs—an Icelandic favorite.

### Draumur

Draumur, or Dream, is a milk chocolate bar filled with a liquorice center; a combination that many Icelanders consider to be perfect—like something out of a dream.

### Lava (Hraun)

The Hraun bar, which simply means Lava in English, is a milk chocolate wafer-candy encrusted with chocolatey puffs. Try one—it feels like crunching on freshly cooled lava!

### Olives

Olives are the healthy, versatile gem of the Mediterranean. They're perfect for snacking—or for garnishing a Martini.

### Pringles

These tasty, salty and crunchy crisps stack easily –and go well with a drink.

### Healthy snack

A sensible mix of almonds, cranberries and bananas to nibble on—or squirrel away for later.

# Menu

## Saga Premium

- Bread baked in a stone oven, whipped butter, and Icelandic wild berry salt

### **Starter**

- Scallops with Icelandic pearl barley and a fresh shrimp salad

### **Main**

You have a choice between

- Icelandic beer-braised short ribs with new potatoes, fried mushrooms, and gravy
- Citrus arctic char, smoked salmon, reindeer pâté, and spiced sausage (cold)

### **Dessert**

- Omnom chocolate mousse with a brownie



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# Inaugural Flight Certificate

**Presented in Commemoration of the first Icelandair flight from Keflavik (KEF) to Raleigh-Durham (RDU)**

**Date** May 12, 2022  
**Route** KEF-RDU  
**Flight No.** 821

**Departure** 16:45  
**Arrival time** 19:30  
**Scheduled flight time** 6:45

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We hope you enjoyed this refreshing Icelandic experience.

*Bogi Bogason*  
Bogi Bogason, president & CEO of Icelandair Group