

Onboard Menus

2026 / 2027

Enjoy a selection of meals created for your journey.
Each menu is served from the 15th of one month
until the 14th of the following month.

C2

15 Jul - 14 Aug 2026
15 Oct - 14 Nov 2026
15 Jan - 14 Feb 2027
15 Apr - 14 May 2027

C3

15 Aug - 14 Sep 2026
15 Nov - 14 Dec 2026
15 Feb - 14 Mar 2027
15 May - 14 Jun 2027

C1

15 Sep - 14 Oct 2026
15 Dec 2026 - 14 Jan 2027
15 Mar - 14 Apr 2027
15 Jun - 14 Jul 2027



Good to know

Finding your menu

Menus follow a three-part rotation. Find the relevant date period, then select your flight number and cabin class.

Menu availability

Menu items may occasionally change due to seasonal availability or operational requirements.

Allergens

Allergen information is shown beneath each dish. Please speak to our cabin crew if you have questions about ingredients or dietary requirements.





ECONOMY CLASS

MENU C2

GL779

BREAKFAST

15 Jul - 14 Aug 2026 | 15 Oct - 14 Nov 2026
15 Jan - 14 Feb 2027 | 15 Apr - 14 May 2027

BREAKFAST

Turkey chorizo with Gammel Knas and Riberhus cheeses, served with half a boiled egg.

Allergens: Egg and milk.

BREAD SELECTION

Light bread roll with honey and rye bread, served with organic butter and Président Camembert.

Allergens: Wheat, barley, rye and milk.

SWEET TREAT

Blueberry muffin.

Allergens: Egg, wheat and milk.



ECONOMY CLASS

MENU C2

GL781

LUNCH

15 Jul - 14 Aug 2026 | 15 Oct - 14 Nov 2026
15 Jan - 14 Feb 2027 | 15 Apr - 14 May 2027

MAIN COURSE

Chicken and rice noodle salad with kimchi and Japanese-style mayonnaise.

Allergens: Celery, egg, fish, wheat, molluscs, mustard, sesame, soy and sulphites.

BREAD SELECTION

Light bread roll with honey, served with organic butter and Président Camembert.

Allergens: Wheat, barley and milk.

SWEET TREAT

Vegan cookie.

Allergens: Wheat and soy.



ECONOMY CLASS

MENU C2

GL780 & GL782

MEAL

15 Jul - 14 Aug 2026 | 15 Oct - 14 Nov 2026
15 Jan - 14 Feb 2027 | 15 Apr - 14 May 2027

MAIN COURSE

Pulled chicken served with Mambito salad.

Allergens: Milk, celery, mustard and sulphites.

BREAD SELECTION

Light bread roll with honey, served with organic butter and Président Camembert.

Allergens: Wheat, barley and milk.

SWEET TREAT

Traditional punch roll.

Allergens: Egg, milk, wheat, oats, almonds, hazelnuts and soy.



ECONOMY CLASS

MENU C3

GL779

BREAKFAST

15 Aug - 14 Sep 2026 | 15 Nov - 14 Dec 2026
15 Feb - 14 Mar 2027 | 15 May - 14 Jun 2027

BREAKFAST

Turkey salami and Gouda cheese, served with half a boiled egg.

Allergens: Egg and milk.

BREAD SELECTION

Light bread roll with honey and rye bread, served with organic butter and Président Camembert.

Allergens: Wheat, barley, rye and milk.

SWEET TREAT

Blueberry muffin.

Allergens: Egg, wheat and milk.



ECONOMY CLASS

MENU C3

GL781

LUNCH

15 Aug - 14 Sep 2026 | 15 Nov - 14 Dec 2026
15 Feb - 14 Mar 2027 | 15 May - 14 Jun 2027

MAIN COURSE

Chicken and noodle salad.

Allergens: Egg, barley, wheat, sesame and soy.

BREAD SELECTION

Light bread roll with honey, served with organic butter and Président Camembert.

Allergens: Wheat, barley and milk.

SWEET TREAT

Chocolate muffin.

Allergens: Egg, wheat, milk and soy.



ECONOMY CLASS

MENU C3

GL780 & GL782

MEAL

15 Aug - 14 Sep 2026 | 15 Nov - 14 Dec 2026
15 Feb - 14 Mar 2027 | 15 May - 14 Jun 2027

MAIN COURSE

Turkey meatball served with chicken, asparagus and mushroom salad in a mustard dressing.

Allergens: Egg, wheat, milk, mustard, almonds and sulphites.

BREAD SELECTION

Light bread roll with honey, served with organic butter and Président Camembert.

Allergens: Wheat, barley and milk.

SWEET TREAT

Carrot cake.

Allergens: Oats, wheat and sulphites.



ECONOMY CLASS

MENU C1

GL779

BREAKFAST

15 Sep - 14 Oct 2026 | 15 Dec 2026 - 14 Jan 2027
15 Mar - 14 Apr 2027 | 15 Jun - 14 Jul 2027

BREAKFAST

Beef pastrami, Samsø cheese and mushroom egg soufflé.

Allergens: Egg, wheat and milk.

BREAD SELECTION

Light bread roll with honey and rye bread, served with organic butter and Président Camembert.

Allergens: Wheat, barley, rye and milk.

SWEET TREAT

Blueberry muffin.

Allergens: Egg, wheat and milk.



ECONOMY CLASS

MENU C1

GL781

LUNCH

15 Sep - 14 Oct 2026 | 15 Dec 2026 - 14 Jan 2027
15 Mar - 14 Apr 2027 | 15 Jun - 14 Jul 2027

MAIN COURSE

Chicken breast and potatoes served with béarnaise mayonnaise.

Allergens: Egg, mustard and sulphites.

BREAD SELECTION

Light bread roll with honey, served with organic butter and Président Camembert.

Allergens: Wheat, barley and milk.

SWEET TREAT

Chocolate brownie.

Allergens: Egg and milk.



ECONOMY CLASS

MENU C1

GL780 & GL782

MEAL

15 Sep - 14 Oct 2026 | 15 Dec 2026 - 14 Jan 2027
15 Mar - 14 Apr 2027 | 15 Jun - 14 Jul 2027

MAIN COURSE

Asian-style chicken meatballs with rice, cabbage, teriyaki sauce and Japanese pickled cucumber.
Allergens: Egg, barley, wheat, mustard, sesame, soy and sulphites.

BREAD SELECTION

Light bread roll with honey, served with organic butter and Président Camembert.
Allergens: Wheat, barley and milk.

SWEET TREAT

Pop Dot Caramel.
Allergens: Wheat, soy and milk.



PREMIUM CLASS

MENU C2

GL779

BREAKFAST

15 Jul - 14 Aug 2026 | 15 Oct - 14 Nov 2026
15 Jan - 14 Feb 2027 | 15 Apr - 14 May 2027

FRESH FRUIT

A selection of fresh fruit.

YOGHURT

Greek yoghurt with berry compote and blueberries.

Allergens: Milk.

CHOCOLATE

A two-piece selection of Summerbird chocolate.

Allergens: Milk, hazelnuts and soy.

HOT BREAKFAST

Egg roll with mushrooms and rösti, served with herb cream cheese.

Allergens: Egg, milk and soy.

BREAD & ACCOMPANIMENTS

Light and dark bread rolls, rye bread and croissant, served with organic butter and Président Camembert.

Allergens: Egg, barley, wheat, rye and milk.



PREMIUM CLASS

MENU C2

GL781

LUNCH

15 Jul - 14 Aug 2026 | 15 Oct - 14 Nov 2026
15 Jan - 14 Feb 2027 | 15 Apr - 14 May 2027

STARTER

Blinis topped with prawns, crème fraîche, herbs and trout roe.

Allergens: Crustaceans, egg, fish, wheat, milk, hazelnuts and soy.

DESSERT

Strawberry mousse with chocolate.

Allergens: Wheat, soy and milk.

MAIN COURSE

Juniper-seasoned veal with porcini mushrooms, kale, onion and crisp panko.

Allergens: Wheat, milk, mustard and sulphites.

TO ACCOMPANY YOUR MEAL

Light and dark bread rolls with organic butter, Président Camembert and Summerbird chocolate.

Allergens: Wheat, barley, rye, milk, hazelnuts and soy.



PREMIUM CLASS

MENU C2

GL780 & GL782

LUNCH

15 Jul - 14 Aug 2026 | 15 Oct - 14 Nov 2026
15 Jan - 14 Feb 2027 | 15 Apr - 14 May 2027

STARTER

Smoked salmon with a savoury tartlet filled with herb cream cheese.

Allergens: Wheat, milk, mustard and sulphites.

DESSERT

Coconut and mango shortbread.

Allergens: Wheat and milk.

MAIN COURSE

Beef and udon noodles with vegetables in oyster sauce.

Allergens: Molluscs, milk, wheat, sesame and soy.

TO ACCOMPANY YOUR MEAL

Light and dark bread rolls with organic butter, Président Camembert and Summerbird chocolate.

Allergens: Wheat, barley, rye, milk, hazelnuts and soy.



PREMIUM CLASS

MENU C3

GL779

BREAKFAST

15 Aug - 14 Sep 2026 | 15 Nov - 14 Dec 2026
15 Feb - 14 Mar 2027 | 15 May - 14 Jun 2027

FRESH FRUIT

A selection of fresh fruit.

YOGHURT

Greek yoghurt with berry compote and blueberries.
Allergens: Milk.

CHOCOLATE

A two-piece selection of Summerbird chocolate.
Allergens: Milk, hazelnuts and soy.

HOT BREAKFAST

Creamy scrambled eggs served with beef sausage.
Allergens: Egg, milk and soy.

BREAD & ACCOMPANIMENTS

Light and dark bread rolls, rye bread and croissant, served with organic butter and Président Camembert.
Allergens: Egg, barley, wheat, rye and milk.



PREMIUM CLASS

MENU C3

GL781

LUNCH

15 Aug - 14 Sep 2026 | 15 Nov - 14 Dec 2026
15 Feb - 14 Mar 2027 | 15 May - 14 Jun 2027

STARTER

Crab and cod rilette served with crisp potato waffles.

Allergens: Crustaceans, egg, fish, wheat, milk, molluscs and mustard.

DESSERT

San Sebastián cheesecake with mint.

Allergens: Egg, wheat and milk.

MAIN COURSE

Chicken à la escabèche with fennel, celery and tomato, served with risotto and kale.

Allergens: Wheat, milk, mustard, celery and sulphites.

TO ACCOMPANY YOUR MEAL

Light and dark bread rolls with organic butter, Président Camembert and Summerbird chocolate.

Allergens: Wheat, barley, rye, milk, hazelnuts and soy.



PREMIUM CLASS

MENU C3

GL780 & GL782

LUNCH

15 Aug - 14 Sep 2026 | 15 Nov - 14 Dec 2026
15 Feb - 14 Mar 2027 | 15 May - 14 Jun 2027

STARTER

Beetroot-smoked salmon with horseradish, apple, cream cheese and thyme.

Allergens: Fish, milk and sulphites.

DESSERT

Chocolate mousse.

Allergens: Wheat and soy.

MAIN COURSE

Beef chuck with a potato roll and Erik's béarnaise sauce.

Allergens: Milk, celery and egg.

TO ACCOMPANY YOUR MEAL

Light and dark bread rolls with organic butter, Président Camembert and Summerbird chocolate.

Allergens: Wheat, barley, rye, milk, hazelnuts and soy.



PREMIUM CLASS

MENU C1

GL779

BREAKFAST

15 Sep - 14 Oct 2026 | 15 Dec 2026 - 14 Jan 2027
15 Mar - 14 Apr 2027 | 15 Jun - 14 Jul 2027

FRESH FRUIT

A selection of fresh fruit.

YOGHURT

Greek yoghurt with berry compote and blueberries.
Allergens: Milk.

CHOCOLATE

A two-piece selection of Summerbird chocolate.
Allergens: Milk, hazelnuts and soy.

HOT BREAKFAST

Mushroom egg soufflé served with spinach.
Allergens: Egg, milk and wheat.

BREAD & ACCOMPANIMENTS

Light and dark bread rolls, rye bread and croissant, served with organic butter and Président Camembert.
Allergens: Egg, barley, wheat, rye and milk.



PREMIUM CLASS

MENU C1

GL781

LUNCH

15 Sep - 14 Oct 2026 | 15 Dec 2026 - 14 Jan 2027
15 Mar - 14 Apr 2027 | 15 Jun - 14 Jul 2027

STARTER

Smoked salmon with daikon, roe and Japanese-style mayonnaise.

Allergens: Egg, fish, wheat, milk, molluscs, mustard and soy.

DESSERT

Cheesecake.

Allergens: Egg, wheat, milk and almonds.

MAIN COURSE

Veal cannelloni served with bell peppers.

Allergens: Wheat, milk, mustard and sulphites.

TO ACCOMPANY YOUR MEAL

Light and dark bread rolls with organic butter, Président Camembert and Summerbird chocolate.

Allergens: Wheat, barley, rye, milk, hazelnuts and soy.



PREMIUM CLASS

MENU C1

GL780 & GL782

LUNCH

15 Sep - 14 Oct 2026 | 15 Dec 2026 - 14 Jan 2027
15 Mar - 14 Apr 2027 | 15 Jun - 14 Jul 2027

STARTER

Poached salmon with pepper, herbs and cream cheese.
Allergens: Fish, milk, egg, mustard and molluscs.

DESSERT

Classic tiramisu.
Allergens: Egg, wheat, milk and soy.

MAIN COURSE

Beef with horseradish sauce, pasta rosso, cabbage and carrot.
Allergens: Egg, wheat, milk and mustard.

TO ACCOMPANY YOUR MEAL

Light and dark bread rolls with organic butter, Président Camembert and Summerbird chocolate.
Allergens: Wheat, barley, rye, milk, hazelnuts and soy.