

# FROM **HOL** LAND

The food & wine festival

presented by



## Beinvenido, bienvenida!

Welkom aan boord van de eerste vlucht naar Buenos Aires. Na tien jaar afwezigheid zijn wij zeer verheugd om weer op deze prachtige bestemming te vliegen. En dat non-stop met een comfortabele Boeing 777.

Om u alvast in Argentijnse sferen te brengen, serveren we op deze openingsvlucht uitsluitend wijnen van Argentijnse bodem. De wijnen worden u aangeboden door Salentein, een van de grootste wijnleveranciers uit Argentinië, opgericht door de Nederlander Mijndert Pon.

Meer informatie over deze wijnen vindt u verderop in deze menkaart.

Wij wensen u een aangename vlucht.

Erik Varwijk,  
Managing Director

## Bienvenido, bienvenida!

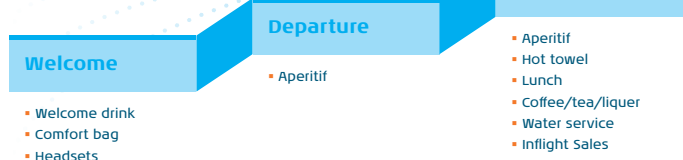
Welcome on board this first inaugural flight to Buenos Aires. After an absence of ten years we are very pleased to be flying to this beautiful city again, on a non-stop flight in our comfortable Boeing 777.

In order to get you into an Argentinian mood, we will be serving exclusively Argentinean wines on this inaugural flight. These wines are presented to you by courtesy of Salentein, one of the most prominent wineries in Argentina's principle wine suppliers, founded by Dutchman Mijndert Pon. You can find more information on these wines in the wine section of this menu.

We wish you a pleasant flight!

Erik Varwijk,  
Managing Director

### Service on Board TIMELINE



## Non-alcoholic beverages

### Regular

Coca-Cola  
Fanta orange  
Sprite  
Nestea iced tea  
Ginger ale  
Soda Water  
Tonic Water  
Perrier carbonated mineral water  
St Amand mineral water  
Freshly squeezed orange juice  
Freshly squeezed apple juice  
Cranberry juice  
Tomato juice  
Organic skimmed milk

### Light

Coca-Cola zero  
Coca-Cola light  
Sprite zero



Freshly brewed coffee  
Decaffeinated coffee  
Dilmah Tea, assorted flavours

## Alcoholic beverages

### Aperitifs

Campari bitter

### Spirits

Chivas Regal 12 years blended Scotch Whisky  
Highland Park 12 years single malt Scotch Whisky  
Jim Beam Kentucky straight Bourbon Whiskey  
Bols Genever  
Bacardi white Rum  
Absolut Vodka  
Bombay Sapphire Gin



### Cognac

Rémy Martin VSOP

### Liqueurs

Drambuie  
Cointreau  
Amarula



### Beer

Heineken



### Dutch welcome

During the From Holland Festival we offer you some typical Dutch treats like cheese, cervelat, porc sausage roll and cheese pastry.



## Red wine

### Salentein, Malbec Reserve 2010

Mendoza, Argentina

The Malbec grows abundantly in Argentina; it is the great specialty of that country and has perfectly adapted to its high vineyards.

A Reserve made from Malbec also takes pride of place in the portfolio of Salentein. Deep in colour, its generous taste includes both sundrenched black fruit and spicy elements, making it a perfect companion for any beef dish.



### Salentein, Merlot Reserve 2010

Uco Valley, Argentina

The magnificent Salentein winery, designed in the shape of a cross, combines form with functionality. In each of its wings it houses a two-level cellar for fermentation and ageing in French oak barrels. In one of these wings the Merlot Reserve was born, with a taste that is smooth and full of mellow fruit, complemented with notes of bayleaf and liquorice and a soft spiciness.



## Port

### Niepoort, Late Bottled Vintage 2007

Porto, Portugal

The quality of this remarkable and elegant port is partly due to its more than three years' maturation in large casks. The ripe, sweet, spicy fruit makes it extremely seductive. The grapes for this LBV - made by the famous Dirk Niepoort, whose family came originally from Holland - were sourced from selected parcels.



### Croft Pink Port

Portugal

It was Adrian Bridge, director of Croft Port, who thought of creating a lighter style of Port, a rosé version. This proved a challenge, but the solution was found by using traditional Port grapes. Extract only a slight amount of colour from their skins and then ferment the wine at a low temperature. The result is a delicious, fresh Port, rich with sweet strawberry and other red fruit.



## Food & Wine Festival

Gedurende de maanden oktober en november staat Nederland centraal bij KLM. Het 'From Holland' Festival besteedt aandacht aan allerlei typisch Nederlandse producten, gerechten en tradities. Op deze manier maken we van uw vlucht een ware Holland-belevenis!

Topchef Mario Ridder van Restaurant 'De Zwethheul' stelde een heerlijk typisch Nederlands menu voor u samen. Bij de maaltijd kunt u genieten van een goed glas wijn van Hollandse bodem, of van Nederlandse wijnmakers in het buitenland.

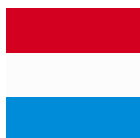
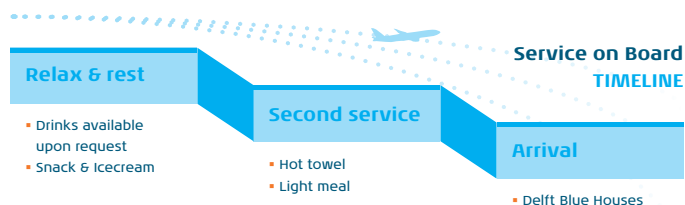
Op het Inflight Entertainment systeem vindt u een uitgebreide selectie aan Nederlandse muziek en films. In het tijdschriftenrek treft u BLEND aan, een toonaangevend Nederlands tijdschrift met het laatste nieuws op het gebied van mode, muziek, kunst, cultuur, media en lifestyle.

## Food & Wine Festival

During the months of October and November KLM is offering you a taste of the Netherlands. The 'From Holland Festival' focuses on a wide variety of typical Dutch products, dishes and traditions. In this way we hope we can transform your flight into a true Holland experience!

Top-chef Mario Ridder of Restaurant 'De Zwethheul' has created a delicious menu, using mainly authentic Dutch ingredients. These dishes are perfectly complemented by great wines, which are either from the Netherlands or have been created by Dutch winemakers abroad.

For your entertainment we have put together a wide range of Dutch music and films which is available on the Inflight Entertainment System. In the magazine holder you will find BLEND, a popular Dutch magazine about fashion, music, art, culture, media and people.



### The Dutch Touch

Wines marked with a Dutch flag are either produced on Dutch soil or produced by Dutchmen abroad.

## Hoofdmaaltijd

### Voorgerecht

#### ■ Gerookte forelfilet

Vergezeld van garnalen, crème van gerookte forel en venkelsalade, opgediend met lavendeldressing

### Hoofdgerechten

U kunt kiezen uit de volgende gerechten:

#### ■ Gebakken kipfilet

Gepresenteerd in roomsaus met aardappelpuree, roergebakken spinazie en compote van rode ui

#### ■ Gesmoord kalfsvlees

Met truffelsaus, wortelpuree, champignons, groene asperges en linzen du Puy met mosterd

#### ■ Gebakken scholfilet

Geserveerd met beurre blanc-saus, aardappelpuree, sperziebonen, gepureerde waterkers en kalkoenspekjes

### Nagerecht

- We bieden u de keuze uit een gebakje van vanillemousse met mandarijnencompote, passievrucht-chocolademousse dessert, een kaasplateau met Moulin Blue en Reypenaer kaas en fruit van het seizoen.

Versgezette koffie of thee naar keuze, geserveerd met Belgische bonbons.

### Voor uw comfort

Na de maaltijd bieden wij u graag een flesje mineraalwater aan.

### Versnaperingen

Gedurende de vlucht kunt u op elk gewenst moment verzoeken om een snack of drankje.

- DIT IS EEN SIGNATURE DISH VAN MARIO RIDDER
- BEREID MET KALFSVLEES WAARAAN DE NEDERLANDSE DIERENBESCHERMING HET BETER LEVEN KEURMERK HEEFT TOEGEKEND.
- BEREID MET MSC-GECERTIFICEERDE VIS.
- WIJ VERONTSCHULDIGEN ONS INDIEN UW KEUZE NIET MEER BESCHIKBAAR IS.

## Sparkling wine

#### ■ Salentein Brut

Uco Valley, Argentina



In its cool underground cellars, where the humidity is maintained at a constant 80 percent, Bodegas Salentein has carefully produced its newest wine, the Salentein Brut. The grape varieties used are Pinot Noir and Chardonnay, just like in French Champagne. This has resulted in a delicious sparkler, which makes an elegant, festive aperitif.

## White wine

#### ■ Salentein, Sauvignon Blanc Reserve 2011

Uco Valley, Argentina



Salentein has the single largest cool climate estate in the province of Mendoza, which is irrigated using the pure, clean water of the nearby Andes. About a fifth of the Salentein grapes are white, one of the varieties being the Sauvignon Blanc. This grows at the highest altitudes - which explains the crisp acidity and the lively character of the Reserve 2011, a world class white that contains plenty of green fruit and grassy elements its expressive taste.

#### ■ Salentein, Chardonnay Reserve 2010

Uco Valley, Argentina



The beautifully designed Salentein visitor centre, deep in the Uco Valley, also has a huge restaurant where the whole range of wines can be sampled. This includes one of the bodega's most attractive products, the Chardonnay Reserve, a wine with Burgundian qualities. The barrel-fermented 2010 vintage offers plenty of juicy citrus and white fruit, some minerality and touch of spicy oak. Great with fish - and almost as seductive as a tango.

## Dessert wine

#### ■ Prunotto, Moscato d'Asti 2010

Piemonte, Italy



The Muscat grapes for this springlike, vitalising dessert wine grow on chalky hills that surround Asti, a provincial town in northwest Italy. Through a special cellar treatment the Antinori family created a Moscato d'Asti that not only has a slight, festive sparkle, but also a crisp acidity, a sweet aroma of freshly picked grapes and only five per cent alcohol.



## KLM's Special Red Wine

 Salentein, Numina Gran Corte 2009  
Uco Valley, Argentina

A one-and-a-half-hour drive southwest from Argentina's wine capital Mendoza takes you to an immense, wide valley. A couple of decades ago hardly a single vine could be found there, but nowadays vineyards stretch in all directions. Its name is Valle de Uco - and it was pioneered by a Dutchman, Mijndert Pon. When he bought a huge area of land there at the beginning of the 1990s, with the intention of starting a winery, people thought he was crazy. The high and windy valley was simply considered too cold for growing vines.



But they were proven wrong. On his Salentein estate Mijndert Pon created impressive wines - and many other producers followed suit. Equally impressive is the strikingly beautiful Salentein cellar complex, which has a temple-like barrel room. Furthermore, visitors can tour a very special museum where Mijndert Pon exhibits his private collection of modern Argentinean art and classic Dutch paintings.

Probably Salentein's most impressive wine, the single vineyard Numina Gran Corte, an intensely coloured blend consisting mainly of Malbec, with Cabernet Sauvignon and three other Bordeaux varieties. It is aged in French oak barrels and treats the senses to the ripest berries and black fruit, aromas of noble, spicy oak and a mouthfilling taste, full of power and Mendoza sunshine.



## Main service

### Appetiser

- Smoked fillet of trout  
Accompanied by shrimp, smoked trout cream and fennel salad, served with a lavender dressing

### Main Courses

Please choose one of the following:

- Pan-fried fillet of chicken  
Presented in cream sauce with mashed potatoes, stir-fried spinach and red onion compote
- Braised veal  
 With truffle sauce, carrot mash, mushrooms, green asparagus and puy lentils with mustard
- Pan-fried fillet of flounder  
 Served with beurre blanc sauce, mashed potatoes, string beans, watercress purée and turkey lardons

### Dessert

- We invite you to select your choice of pastry with mandarin compote and vanilla mousse, passion fruit and chocolate mousse dessert, a cheese plate with Moulin Bleu and Reypenaer cheese and seasonal fruit.



Your choice of freshly brewed coffee or tea served with Belgian chocolates.

### For your comfort

Bottles of mineral water will be distributed after your meal.

### Refreshments

At any time during the flight an assortment of refreshments is available upon your request.

- THIS IS A SIGNATURE DISH FROM MARIO RIDDER  
 PREPARED WITH MEAT THAT HAS BEEN GRANTED THE BETTER LIFE HALLMARK BY THE DUTCH SOCIETY FOR THE PROTECTION OF ANIMALS.
- PREPARED WITH MSC CERTIFIED FISH.  
 PLEASE ACCEPT OUR APOLOGIES IF YOUR CHOICE IS NOT AVAILABLE.



#### Bodega Salentein

Top wines from Argentinian soil produced by Dutchman Mijndert Pon.  
WWW.BODEGASALENTEIN.COM



Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery

## Sky break

Gedurende de vlucht bieden wij u de keuze uit een broodje kroket, poffertjes, Australian ijs, kaas en vers fruit.

## Lichte maaltijd

### Voorgerecht

Roggebrood met kalfspekelvlees

Geserveerd met gemengde salade van wortel, aardappel en zilveruitjes

### Warme gerechten

U kunt kiezen uit de volgende gerechten:

Hachee

Met rode kool en aardappelpuree met knolselderij

Kipfilet met mosterdsaus

Gepresenteerd met Alkmaarse parelgort en worteltjes

### Nagerecht

Haagse hopjesdessert

Koffie- en karamelmousse

## Sky break

During the flight, crew will serve a choice of a croquette roll, mini pancakes, Australian ice cream, cheese and fresh fruit.

## Light meal

### Appetiser

Salted veal on rye bread

With mixed salad of carrots, potatoes and pearl onions

### Hot dishes

Please choose one of the following:

Beef stew

With red cabbage and mashed potatoes with celeriac

Fillet of chicken with mustard sauce

Presented with Alkmaar-style pearl barley and carrots

### Dessert

Haagse hopjes delight

Typical Dutch coffee and caramel flavoured mousse



## Bodega Salentein

The goal of Salentein is to make high quality Argentinean wines, while respecting and supporting the people, nature and community from which the wines are produced.

Bodega Salentein, located at the foot of the Andes mountains, 1100 metres above sea level, was founded in 1992 by the Dutch businessman Mijndert Pon. The characteristic building was designed by the famous architect Mario Day Arenas. Contrary to the usual, functional design of a bodega, Salentein was designed in the form of a cross in which the wooden barrels are stored 8 metres underground. The design is therefore entirely in keeping with the wines: they are both unique.

Thanks to the climate conditions, Alto Valle de Uco, at the foot of the Andes in Argentina, is one of the most suitable regions in South America to produce quality wines. 'It has taken us ten years to learn the secrets of the valley and our terroir, understanding where our vines can render their full expression', Mr Pon explains.

The fact that he has more than succeeded is demonstrated by the worldwide popularity of Salentein wines and the frequent acclaim received during international wine competitions. Salentein is a leader in cultivating global awareness of the emerging premium wineries of Argentina!

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