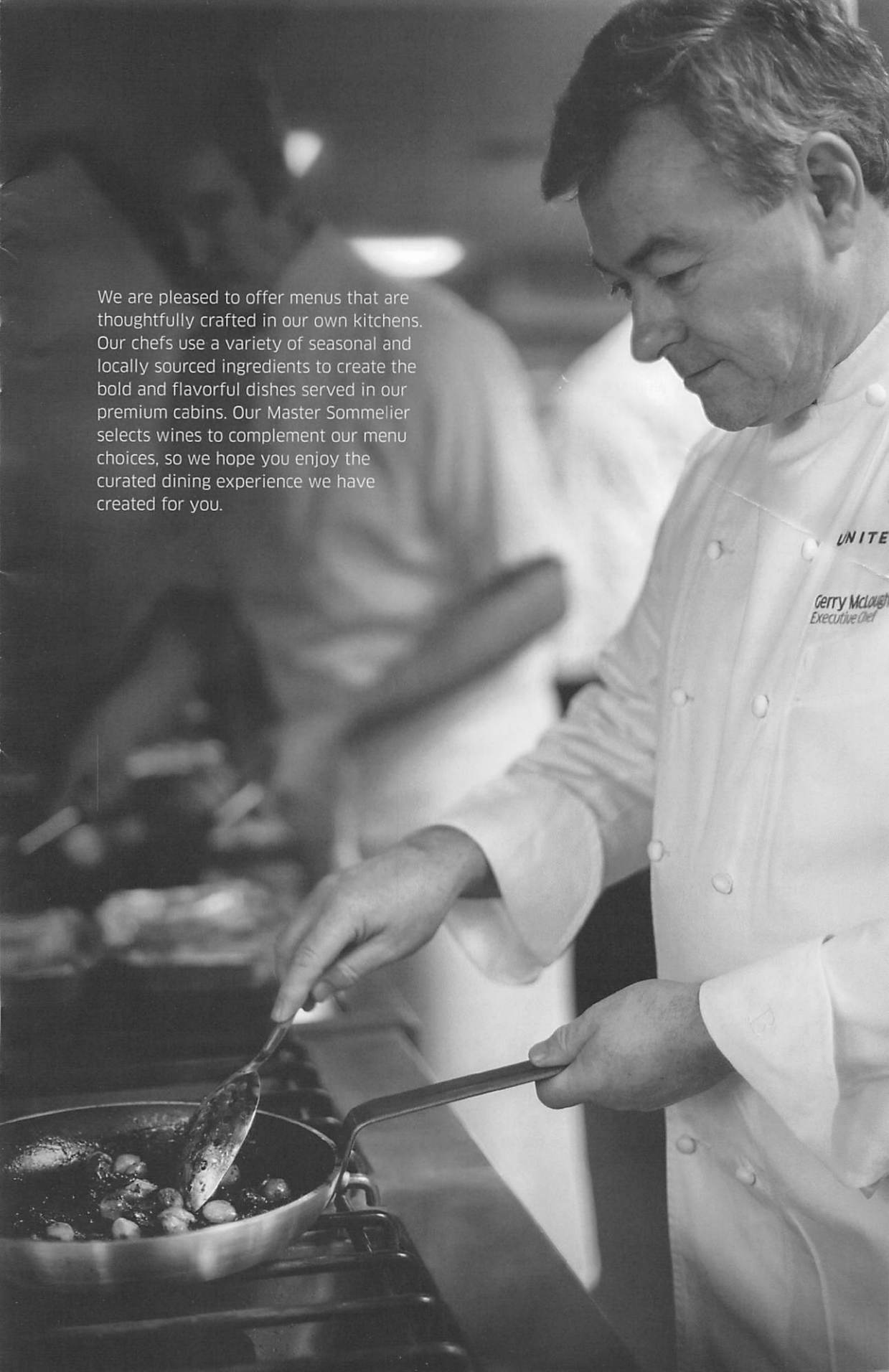


UNITED 
BusinessFirst

Welcome
aboard

We are pleased to offer menus that are thoughtfully crafted in our own kitchens. Our chefs use a variety of seasonal and locally sourced ingredients to create the bold and flavorful dishes served in our premium cabins. Our Master Sommelier selects wines to complement our menu choices, so we hope you enjoy the curated dining experience we have created for you.





The taste of change is in the air.

This is an exciting time for United. We're working hard to keep our onboard dining experience fresh, while continuing to use the high-quality products our customers enjoy. To that end, we're continually developing our menus, not based on what we like or what's easiest for us to prepare, but based on how our customers have told us they want to dine on board. I believe that the flavors and aromas transcend in-flight dining and provide a truly memorable culinary experience.

We hope your meal today is the perfect centerpiece for your in-flight experience.

Sincerely,

Chef Gerry McLoughlin
Executive Chef

About Chef Gerry

After completing his culinary degree and a five-year apprenticeship at The Shelbourne, a historic hotel in Dublin, Ireland, Chef Gerry worked at various establishments including The Drake Hotel and The Metropolitan Club in Chicago. He is also a longstanding member of the American Culinary Federation. A twenty-year airline veteran with 30 years of culinary management experience, Chef Gerry brings his passion for cooking to United as he oversees worldwide menu development for the airline.



Cheers!

We celebrate wine's ability to slow down time and to soothe the soul, as well as its knack for enhancing food and digestion. The remarkable variety of flavors and aromas found in a glass of wine is bested only by the wonderful diversity of wines being made around the world. It's our intention to showcase United's excellent cuisine by offering a mix of wine styles, origins and grapes to enrich your in-flight experience.

Sincerely,

Doug Frost
Master Sommelier

About Doug Frost

Doug Frost is one of four people in the world who have passed both the Master Sommelier and Master of Wine exams. According to USA Today, "Frost likely knows as much as anyone in the world about how to make, market, serve and identify wines." Doug is actively involved with United's beverage committee in reviewing, tasting and selecting wines served on all flights.



TO BEGIN

Chilled Appetizer

Peppered salmon with
wasabi mayonnaise

Fresh Seasonal Greens

Tomato, Kalamata olives, cucumber
and croutons with your choice of
creamy passion fruit dressing
or balsamic vinaigrette

ZU BEGINN

Kalte Vorspeise

Pfeffer-Lachs
mit Wasabi-Mayonnaise

Frischer Blattsalat der Saison

Tomate, Kalamataoliven, Gurke
und Croûtons, wahlweise
mit sahnigem Maracujadressing
oder Balsamicovinaigrette

MAIN COURSE

Tenderloin of Beef

Marsala wine sauce, chive mashed potatoes, carrots and sugar snap peas

San Francisco-style Cioppino

Cod, scallops, shrimp and calamari in savory sauce with vegetables and saffron rice

Ricotta and Parmesan-filled Rolled Pasta

Marinara sauce and Parmesan cheese

Apple Cinnamon Crêpe

Chicken fillet, pork sausage link, vegetable mushroom roulade and roasted potatoes

Executive Dining - If you prefer more time to work or relax, ask a flight attendant about our executive dining service. At your request, we will present your main meal followed by dessert based on your schedule.

TO FINISH

International Cheese Selection

Grapes and crackers served with Port

Dessert

Ice cream with your choice of toppings

MID-FLIGHT SNACK

Fruit and light snacks are available at any time following the meal service. Please help yourself or ask a flight attendant for today's selection.

PRIOR TO ARRIVAL

Grilled Chicken

Sweet chile sauce and Asian-style cabbage slaw

Cheese and Charcuterie Plate

Grapes, caramelized onion chutney and crackers

Fresh fruit appetizer and chocolate

HAUPTSPEISEN

Rinderlende

Marsalasaucce, Kartoffelpüree mit Schnittlauch, Karotten und Zuckererbsen

Cioppino „San Francisco“

Kabeljau, Jakobsmuscheln, Garnelen und Kalamari in würziger Sauce mit Gemüse und Safranreis

Mit Ricotta und Parmesan gefüllte Pastarollen

Marinarasauce und Parmesan

Apfel-Zimt-Crêpe

Hähnchenfilet, Schweinswürstchen, Gemüse-Pilz-Roulade und Bratkartoffeln

Executive Dining - Wenn Sie gerne länger arbeiten oder ruhen möchten, können Sie Ihren Flugbegleiter nach unserem Executive-Menü fragen. Auf Anfrage servieren wir Ihnen dann gerne jederzeit Ihr Hauptgericht, gefolgt von einem Dessert.

ZUM ABSCHLUSS

Internationale Käseauswahl

Weintrauben und Cracker, gereicht mit Portwein

Dessert

Eiscreme mit Topping nach Wahl

ZWISCHENDURCH

Nach der Hauptmahlzeit können Sie sich aus unserem Snack- und Obstangebot gerne selber bedienen oder Ihren Flugbegleiter nach der heutigen Auswahl fragen.

VOR DER ANKUNFT

Grillhähnchen

Mild-süße Chilisauce und Kohlsalat auf asiatische Art

Käse- und Charcuterieplatte

Weintrauben, Chutney von karamellisierten Zwiebeln und Cracker

Frisches Obst und Schokolade

BEVERAGES AND BAR SERVICE

Spirits

Tito's Handmade Vodka
Bacardi Superior Rum
Bombay Sapphire Dry Gin
Crown Royal Canadian Whisky
Dewar's White Label Scotch Whisky
Jack Daniel's Tennessee Whiskey
Jim Beam Devil's Cut Bourbon Whiskey
Glenfarclas Malt Whisky


Liqueurs and Cognac

Grand Marnier
Courvoisier VSOP Fine Champagne Cognac
DISARONNO Amaretto
Baileys Irish Cream

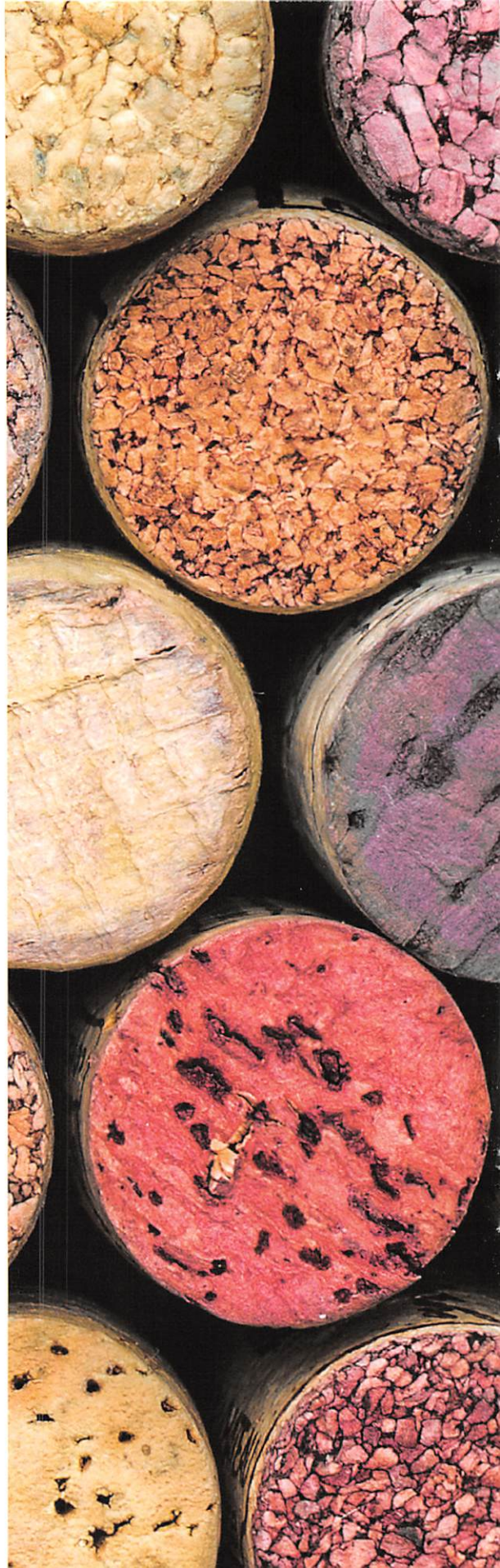
Beer

Miller Lite
Heineken
Goose IPA
Goose Four Star Pils

Beverages

Assorted soft drinks
Bottled water
Seltzer water
Flavored sparkling water
Tonic water
Apple juice
Cranberry-Apple juice cocktail
Orange juice
Tomato juice
Bloody Mary mix
Hot tea
Coffee  Dark Roast and Decaf

Regional specialty beverages may be available on your flight. Please ask your flight attendant for additional selections.



IMPORTED ITALIAN COFFEE

FEATURING 

Delight in the beautiful taste of illy. Roasted to perfection, illy dark roast coffee is sustainably sourced and delivers rich body and a bold, smooth taste with deep notes of cocoa.

For more than 8 decades, illy has been perfecting a signature blend, celebrated the world over for what coffee can be. Sourced from the top 1% of Arabica coffee grown around the globe, the illy blend is expertly roasted to deliver a rich, smooth and consistent taste. Just like a fine wine maturing in the bottle, illy's unique pressurized packaging ensures your coffee stays fresher longer and enhances the flavor and aroma.

illy crafts a better coffee and, in doing so, creates a better world. More than 25 years ago, illy pioneered the direct trade model by purchasing coffee directly from growers and paying a healthy profit to farmers and their families - not only because it's the right thing to do, but because it results in beans that are of unparalleled quality.

On the grandest scale, down to the smallest detail, illy inspires beautiful moments so you can sip, savor and be inspired.



UNITED BUSINESSFIRST®

To make your United BusinessFirst experience the most enjoyable, we have provided many essential comforts from the start of your journey to your destination.

Discover exceptional skincare products from Cowshed Spa® in your amenity kit.

Founded in the English countryside at Babington House, the Cowshed brand was created exclusively for Soho House®, a unique network of private members' clubs worldwide.

For your comfort, we have also provided:

- A soft pillow and plush duvet
- Noise-cancelling headphones

Each Cowshed skincare product was specifically chosen to help you stay relaxed and refreshed during your flight and travels.

The high altitude and cabin environment can dry out your skin, so be sure to use the moisturizer, lip balm and hand cream on board. Prior to arrival, take some time to freshen up with the facial cleanser and toner. Dental care items are also provided in your amenity kit.

Your comfort during the flight is our top priority; please let us know if there is anything else you need.

Thank you for choosing United.

