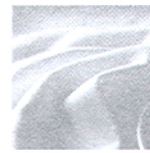


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WORLD BUSINESS CLASS



WELCOME

Welcome onboard and thank you for flying with Northwest Airlines and KLM Royal Dutch Airlines. We hope you will find today's menu selections to your liking.

To complement your meal, we invite you to browse through our Wine List and learn about the wines being poured today.

We appreciate your business and wish you a very pleasant flight.

WELKOM

Welkom aan boord en dank u dat u met Northwest Airlines en KLM vliegt. Wij hopen dat de selectie dagmenu's naar wens is.

Om uw maaltijd compleet te maken nodigen wij u uit onze wijnkaart te bekijken, zodat u op de hoogte bent van de wijnen die wij vandaag zullen schenken.

Wij stellen het op prijs dat u met ons vliegt en wensen u een prettige vlucht.

BIENVENUE

Bienvenue à bord et merci d'avoir choisi Northwest Airlines et KLM Royal Dutch Airlines. Nous espérons que les choix proposés vous conviendront.

Notre Carte des vins vous indiquera la sélection du jour pour agrémenter votre repas.

Nous vous remercions de votre confiance et vous souhaitons un vol très agréable.

HERZLICH WILLKOMMEN

Wir heißen Sie ganz herzlich an Bord willkommen und bedanken uns, dass Sie mit Northwest Airlines und KLM Royal Dutch Airlines fliegen.

Wir hoffen, dass Ihnen unser heutiges Menü-Angebot zusagen wird.

Um Ihr Essen abzurunden, finden Sie in der Weinkarte unsere heutige Wein-Auswahl.

Wir bedanken uns für Ihr Vertrauen und wünschen Ihnen einen angenehmen Flug.

On board comfort amenities

On today's flight, we have shave kits available on request and our lavatories are provisioned with refreshing facial mist, hydrating handcream and fragrance.



TO BEGIN

Cocktail or beverage of choice
and mixed nuts

MAIN MEAL

Appetizer Salad

Mixed greens
choice of dressing

Main Course

Beef Tenderloin topped with onion bacon crust
mashed potatoes and grilled vegetables

-or-

Roasted Chicken Breast
with herb butter, au gratin potatoes
and green beans

-or-

Seared Pacific snapper
with citrus herb sauce and pink peppercorns
Basmati rice and carrots

Assorted Breads

Dessert A La Carte

Fresh Fruit
Selection of cheese offered with Port wine
Ice Cream by Ben & Jerry's®



*Ask your flight attendant for the selection available on today's flight.
Mint Chocolate Chip, Vanilla Heath Bar Crunch, The Gobjfather*

Biscotti
Premium Coffee or Tea
Liqueurs

ON ARRIVAL

A light breakfast with seasonal fresh fruit
and warmed breakfast breads

Please accept our apology if your selection is not available due to high demand.



OM TE BEGINNEN

Cocktail of drankje naar keuze
geserveerd met gemengde noten

HOOFDMAALTIJD

Salade vooraf

Gemengde groene salade
dressing naar keuze

Hoofdgerecht

Haasbiefstuk
met een korstje van uien en bacon,
geserveerd met aardappelpuree en gegrilde
groenten

-of-

Geroosterde kipfilet met kruidenboter,
gegratineerde aardappelen en sperziebonen

-of-

Gebakken rode snapper
met citrus-kruidensaus en roze peperkorrels
Basmatirijst en wortels

Diverse soorten brood

A la carte dessert

Vers fruit
Kaasselectie geserveerd met port
Ben & Jerry's® roomijs



*Informeer bij het cabinepersoneel welk assortiment er op deze vlucht
verkrijgbaar is. Mint Chocolate Chip (pepermuntroomijs met stukjes
chocolade), Vanilla Heath Bar Crunch (vanilleroomijs met stukjes in
chocolade gedompelde toffee), The Gobjfather (chocoladeroomijs met
in toffee gedompelde amandelen en een slinger nogasaus)*

Delicate biscotti
Verfijnde koffie of thee
Likeuren

VOOR AANKOMST

Een licht ontbijt met fruit van het seizoen
en warme broodjes

*Wij bieden u onze verontschuldgingen aan indien uw keuze
onverhoopt niet meer beschikbaar is.*



POUR COMMENCER

Cocktail ou boisson au choix
servi avec un assortiment de noix

SERVICE COMPLET

Salade

Salade verte
avec assaisonnement au choix

Plats

Filet de bœuf
en habit de lard et d'oignons
avec pommes mousseline et légumes grillés

-ou-

Suprême de poulet rôti
avec beurre aux herbes,
gratin de pommes de terre et haricots verts

-ou-

Vivaneau saisi
riz basmati et carottes

Assortiment de pains frais

Dessert à la carte

Fruits frais
Sélection de fromages avec vin de Porto
Glace Ben & Jerry's®



Adressez-vous à votre équipage pour connaître les parfums offerts
sur ce vol. *Mint Chocolate Chip* (menthe et pépites de chocolat), *Vanilla
Heath Bar Crunch* (vanille et caramel dur recouvert de chocolat), *The
Gobfather* (chocolat et fudge incrusté d'amandes et de nougat)

Biscotti
Thé ou café dégustation
Digestifs

À L'ARRIVÉE

Petit-déjeuner léger composé de
fruits frais de saison et de petits pains chauds

*Veuillez accepter par avance toutes nos excuses si le plat de votre
choix n'était plus disponible en raison de sa forte demande.*



ZUM AUFTAKT

Cocktail oder Getränk Ihrer Wahl
mit Nussmischung

HAUPTMAHLZEIT

Salat-Vorspeise

Gemischte Blattsalate
Dressing Ihrer Wahl

Hauptgang

Rinderfilet mit Zwiebel-Speck-Kruste überbacken,
serviert an Kartoffelpüree und gegrilltem Gemüse

-oder-

Geröstete Poulardenbrust mit Kräuterbutter,
serviert an überbackenen Kartoffeln und
grünen Bohnen

-oder-

Gebratener pazifischer Schnapper
an Zitronen-Kräutersauce mit rotem Pfeffer,
serviert mit Basmatireis und Karottenstäbchen

Verschiedene Sorten Brot

Dessert Ihrer Wahl

Frisches Obst
Auswahl erlesener Käsesorten serviert
mit Portwein
Ben & Jerry's® Eiscreme



Fragen Sie Ihren Flugbegleiter nach der heute erhältlichen Auswahl.
Mint Chocolate Chip (Minze mit Schokoladenstückchen), *Vanilla
Heath Bar Crunch* (Vanille mit Krokant-Knusperstückchen), *The
Gobfather* (Schokolade mit Fudge-Mandeln und Nougat)

Gourmet-Biscotti
Feinster Kaffee oder Tee
Liköre

VOR DER ANKUNFT

Leichtes Frühstück mit frischen Früchten
der Saison und aufgebackener Brotauswahl

*Wir bitten um Verständnis, falls Ihre Wahl aufgrund der starken
Nachfrage nicht erhältlich ist.*



WINE CELLAR

Northwest Airlines is proud to present our cellar of fine wines and champagne selected from some of the best vineyards around the world. In addition to champagne, your flight attendant will advise the two white wines and two red wines that have been selected for today's flight. Look for other wines from our collection in your future travels with us.

CHAMPAGNE



PERRIER JOUËT BRUT NV CHAMPAGNE

Fresh-baked biscuits come to mind in the aroma of this delicious bubbly, perfumed with scents of honey and apples. Its rich, creamy texture is solid, accented by flavors of citrus and more mouthwatering apples on the finish. This is a wonderful Champagne.



WHITE WINES

Your Flight Attendant will advise you of today's selection.



2004 MATUA VALLEY SAUVIGNON BLANC, NEW ZEALAND

This wine's pale straw color would have you think that it has a delicate bouquet, but the first sniff comes as a shock: pink grapefruit, kiwi, red delicious apple—a cornucopia of fruits. Its big, fruity presence is balanced by an equally big boost of acidity, putting it perfectly in balance with just about any food with which you pair it.



2004 VILLA MARIA PRIVATE BIN SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

This is a wine of quality. New Zealand's Marlborough district is Sauvignon Blanc territory *par excellence*, and this one from Villa Maria is no exception: It's got pure fruit flavor (think grapefruit, pineapple, melon) combined with mouthwatering acidity (think citrus), making it universally terrific with whatever it's paired.

2004 SACRED HILL, WHITECLIFF SAUVIGNON BLANC, NEW ZEALAND

Great care has been taken during the winemaking to preserve the varietal characteristics of this wine. From New Zealand's East Coast Region, this dry Sauvignon Blanc has a sweet floral nose with orange blossom, lychee and gooseberry. Intensely flavored palate with focused fruit and soft full bodied texture. The palate includes lemongrass and tropical fruit flavors with balanced acidity and excellent length.

2003 BERINGER NAPA VALLEY SAUVIGNON BLANC

Most of Beringer's Napa Valley Sauvignon Blancs display vineyard manager Bob Steinhauer's know-how for growing cool-tasting wines in California's notoriously hot growing regions. This wine is both elegant and powerful with a distinct Granny Smith apple character, coupled with refreshing citrus qualities, which combine to make it formidable in the California style, but subtle and well integrated.

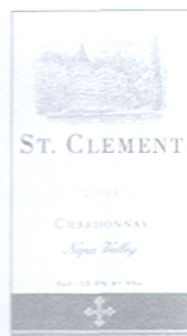


WHITE WINES

Your Flight Attendant will advise you of today's selection.

2001 ST. CLEMENT NAPA VALLEY CHARDONNAY

This distinctive Chardonnay is perfumed with floral aromas of honeysuckle and acacia flowers, plus roasted hazelnuts and hints of tropical fruit flavors. Medium-bodied and mouth filling, this wine possesses stone fruit flavors, mineral notes and refreshing citrus, balancing the rich fruit with crisp acidity.



2002 CHATEAU ST. JEAN SONOMA CHARDONNAY

The Chardonnay grapes in this wine come from Chateau St. Jean's vineyards in Russian River Valley, Sonoma Valley, Dry Creek Valley and Carneros, yielding an elegant, creamy and complex wine with toasty oak nuances, and pear, peach, apple and vanilla flavors. Rich and medium-to-full-bodied in weight, it finishes beautifully with caramel and refreshing acidity.



2001 MER SOLEIL CENTRAL COAST CHARDONNAY

Fans of Caymus Conundrum will recognize the lush, mouthwatering style of this Chardonnay, and that's because it's made by Caymus winemaker Chuck Wagner at his Monterey County vineyard. It starts out with a fragrant, floral bouquet of peaches, tropical fruit and minerals – even butterscotch – and follows through on the palate with bright, creamy citrus and pineapple flavors, a hint of grassiness and a judicious amount of toasty oak on an expansive finish.



Star – the Pacific Ocean that brings cooling fog and breezes to the vineyards. Sol – the sunbaked sunshine that opens the grapes to golden maturity.

2003 BERINGER NAPA VALLEY CHARDONNAY

Another stellar Chardonnay from Beringer, this is a classic example of a well-balanced wine. Aromas of lemon zest, apple blossom, nutmeg, vanilla bean, and butterscotch lead into citrus and apple flavors and a long citrus finish. This is the product of modern winemaking using several techniques to retain the bright fruitiness in the wine while also adding richness and complexity.





RED WINES

Your Flight Attendant will advise you of today's selection.



2000 CHATEAU COUFRAN HAUT-MEDOC CRU BOURGEOIS

This Bordeaux has a beautiful aroma of fresh-crushed raspberries and perfectly ripe Bing cherries, commingled with a touch of damp earth and eucalyptus. Full-bodied on the palate, it has tannins that aren't afraid to muscle their way through the rich, jammy fruit.



2000 CHATEAU VERDIGNAN HAUT-MEDOC CRU BOURGEOIS

This beautiful Bordeaux possesses subtle aromas of luscious blackberries and cherries, mint and tobacco. Medium-bodied, it doesn't clobber you with tannin, but rather peppers the palate with a good balance of red berry fruit and a hint of wood that leads to smooth, long, pleasantly fruity finish.



2001 CHATEAU PEYMOUTON SAINT-EMILION GRAND CRU

The Chateau Peymouton 2001 asserts itself as a classic Bordeaux wine. This wine from the Saint-Emilion region presents a garnet color, a nose of small black fruits, with licorice and roasted characters on the palate, and round and pleasant tannins. It has a fruity, slightly mineral, finish.



1998 ANDERSON'S CONN VALLEY NAPA ESTATE RESERVE CABERNET SAUVIGNON

This Cabernet is packed with rich, robust aromas of coffee, toffee, black currant and black cherry up front, with cedar and spice in the background. In the mouth are juicy, rich cherry, berry and currant flavors, rounded out by soft, earthy tannins. On the finish there's creamy vanillin oak, followed by mouthwatering cherry fruit.

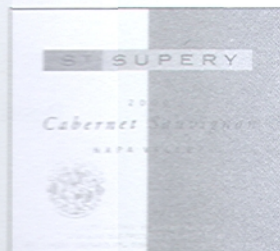


RED WINES

Your Flight Attendant will advise you of today's selection.

2000 ST. SUPERY NAPA VALLEY CABERNET SAUVIGNON

This luscious Cabernet Sauvignon is all about big, bright fruit. A basketful of plums and blackberries dominate the nose, with a hint of vanilla, followed by more blackberry and raspberry fruit, as well as concentrated notes of currants, anise, and black cherry. Despite its overall size, it's surprisingly soft on the finish, with tannins that don't overpower this delicious wine.



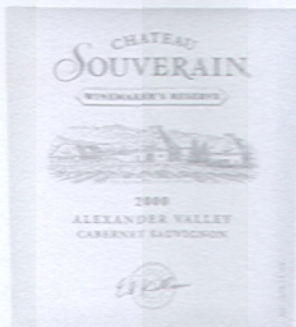
2002 ANDERSON'S CONN VALLEY NAPA ESTATE RESERVE RIGHT BANK RED

This blend of 60% Cabernet Franc and 40% Merlot is a star from Napa Valley. It has a rich nose with spice, black tea, and toast, with hints of cedar, leather, and crushed blackberries. The taste is almost cream like, with rich ripe currants and sweet tannins. There is great balance between fruit, oak, and acid.



2000 CHATEAU SOVERAIN WINEMAKER'S RESERVE ALEXANDER VALLEY CABERNET SAUVIGNON

This wine features rich aromatics of black stone fruit, a trademark of Alexander Valley Cabs. As ripe flavors of black plum and black cherry meet the palate, they combine with complex undertones of bittersweet chocolate, spices, and cedar from the 100% new oak. Round tannins promote lingering layers of smoky espresso throughout the long finish.



PORT

FONSECA BIN NO.27 PORT

Aromas of red fruits, tar, and smoked meat. Fat, lush, and sweet; flavors of black cherry and earth. Round in the mouth, then finishes fairly dry and quite firm with a melange of spices, raisins, and nuts.





BEVERAGES

APERITIFS

Dry Sack Sherry
Campari

SPIRITS

Bombay Sapphire Dry Gin
Tanqueray Gin
Bacardi Rum
Skyy Vodka
Maker's Mark Whisky
Jack Daniel's Tennessee Whiskey
Seagram's V.O. Canadian Whisky
Glenlivet Single Malt Scotch Whisky
Chivas Regal Scotch Whisky
Johnnie Walker Black Label Scotch

BEERS

Budweiser
Heineken

LIQUEURS

Amaretto di Saronno
Bailey's Irish Cream
Kahlua
Martell V.S.O.P. Cognac
Cointreau
Drambuie

SOFT DRINKS

Pepsi
Diet Pepsi
Sierra Mist
Diet Sierra Mist
Canada Dry Ginger Ale
Canada Dry Club Soda
Canada Dry Tonic Water
La Croix Sparkling Water
Mr. & Mrs. T Bloody Mary Mix
Mott's Tomato Juice
Mott's Apple Juice
Apple Cranberry Juice
Orange Juice
Pink Grapefruit Juice
Lipton Brisk Iced Tea
Premium Coffee and Decaf Coffee
Tea