



provides

CATERING SERVICE

for

bts.aero
BRATISLAVA AIRPORT

Letisko M.R.Štefánika – Airport Bratislava, a.s. (BTS)

Cold Starters

Roastbeef With Asparagus On Rucola Salad & Dijon Dip



Beef Carpaccio with Parmesan & Salad



Carpaccio From Salmon With Truffle Oil



Prawns Cocktail



Marinated Salmon With Little Salad Decorated Of Sweet Basil drizzle



Prosciutto With Grilled Vegetables & Pecorino Cheese



Cold Salad With Tofu Cheese



Goose Foie Gras On Raisin Toast With Pears Williams



Pomodoro Brusheta With Grilled Tomatoes & Fresh Onion



Baked Tuna Filets In Sesame Seeds With Small Salat & Wasabi Dip



Grill Vegetable With Grana Padano Cheese



French Assorted Cheese With Grape, Nuts & Crackers



Slovak Cheese



Mozzarella Di Buffala On Tomato-Basil Tartar



Assorted shrimps with Sweet chilli sauce



Smoked Fish (salmons, tuna) Green Salads & Dill-Honey Mustard

Vegetable Crudité With Assorted Dips

Assorted Canapés, Sandwiches & Spreads

Hot Starters

Black Tiger Gambas (prawns) On Garlic - Sedano With Cuttle Sauce



St.Jaques Scallops With Steamed Asparagus & Dill-Lime Purée



Roasted Duck Liver With Caramel Shallot Sour Cherry & Potato Mousse



Cheese Brie Cake With Garlic Concasse & Sweet Basil Dip



Grilled Goose Liver With Celery & Baby Apples



Fried Goose Foie Gras On Figs-mustard Toast



Shells On White Wine With Sedano & Carrot



Italian Bresaola Ham With St. Jacques On Sweet Batati Puree



Ratatouille With Reggiano Cheese & Polpa Di Pomodoro

Salads

Green salads with cheery tomato & vinagrette dressing



Caesar salad with chicken breast, crutons, parmesano & dressing



Nicoise salad, leaf & beans, red onion with tuna on grill & dressing



Coral salad, assorted salads, roasted cherry tomato, prawns, toast & safran oil



Valerian salad with rucola, figs, grapes, goat cheese and pepper - sesam reduction



Caprese salad mozzarella, tomato, rucola and extra vergine di oliva oil



Mix salad & baby corn & chevre cheese with thyme - garlic vinaigrette



Eis salad served with Olives & red radish & dry tomato dressing



Grilled shrimps in a nest of rucola salad with wonton chips & ponzu salsa



Salad with Gorgonzola cheese, nuts, fresh spinat with dressing



Marinated vegetable salad with rucola, mini mozzarella topped with parmezán



Summer pasta salads



Greek salads with feta cheese, cucumber, paprika, olive, tomato & dressing



Carrot salad with apple & mango



Cucumber salad with creme & chilli



Coleslaw salad



Season fruit salad with berries & orange fresh juice



Soup

Pumpkin soup, mild team soup from yellow pumpky with seeds



Chicken consome with sherry, vegetable Julienne & home made nobles



Minestrone Genovese



Salmon cream soup & prawns



Beef stock with carrots, leeks and meat gnocchi



Toscany tomato soup with garlic croutons and crème fraiche



Porcini cream soup with butter spinach



Asparagus cream with steamed egg



Broccoli cream with herb-meat gnocchi



French onion soup with garden thyme & crutons



Zucchini-carrot cream with prosciutto julienne



Gaspacho soup with grisini & Chamon serano



Potato soup



Mushrooms cream soup



Cold strawberry soup



Risotto & Pasta

Paella, spanish food with shrimps, shells, chicken meat, vegetable, mushrooms and safran oil



Gorgonzola risotto with delicate duck breast & young peas



Risotto S.A. with chicken fillets & buttered mushrooms & Grana Padano



Parmesan rizotto with calf Saltimbocca & tomatoes chips



Safran risotto with prawns Parmesan & basil pesto



Seafood risotto



Easy risotto with bacon & peas



San Andrea truffle risotto



Vegetable penne light with salmons, butterfish, almond & basil oil



Papardelle with chicken, green asparagus & tomato



Gnocchi with baked bacon, spicy salsa & sage



Farfalle ala aglio with dry tomato, olives & Parmesan



Spaghetti Bolognese



Spaghetti Carbonara, cream sauce with bacon & egg



Spaghetti "SORRENTO" with mozzarella, tomato, sweet basil and garlic



Fetuccini with duck ragout, sundried tomato, olives & pecorino cheese

Fish

Seabas with butter vegetable & parsil potato



Poached salmon on lime pureé & basil sauce



Salmon on grill with safran potato, whole green bean & ginger sauce



Grilled Tuna steak with green bean thread & wakame seaweed on soya - wasabi sauce



Tuna in sesam seeds in a baked pepper sauce, mashed potato & broccoli



Whole dorado fish with grilled vegetable & baked potato



Pompano steak with basil linguinette and asparagus, beurre blanc sauce



Camalari on grill with steamed potato & parsil sauce



Black tiger gambas & ponzu salsa



Main dishes

Grilled chicken breast with rice & steamed vegetable



Stuffed chicken breast with dry tomato & prosciutto, baby potato & olive sauce



Turkey breast with provence vegetable on herbs sauce



Veal medaillon with Basmati rice & vegetable on demi glace



Veal filet with Tirol bacon, whole green beans, baked potato on veal sauce



Wiener schnitzel with mashed potato



Stuffed pork with duck liver, sherry sauce & jacket



Pork with bacon on thyme sauce & wild himalaya rice



Duck breast on sliced peel orange with small bread dumplings



Beefsteak with grilled cherry tomato & wedges on Cognac sauce



Beef medallions with foie gras steak on polenta & Madeira sauce



Venison Ragout with dumplings & cranberries



Lamb chops & ratatouille vegetable, rice on natur sauce



Mixed grill (beef, pork, chicken) with grilled courgettes on BBQ sauce



Beef Stroganoff on rice



Goose liver steak on caramel shallot & topinambur potato



Sheep cheese gnocchi (Traditional slovak food) with bacon



Hungarian goulash



Pork on wild mushrooms sauce & rosti potato



Melanzani lasagna (vegetarián food)



Desserts

Tiramisu



Crème brûlée



Choco mousse (Dark, White)



Cheesecake



Sacher torte



Assorted strudel



Muffin, Croissant



Brownies, Cookies



Ricotta cake with berries



Chocolate Dipped Strawberries



Choco cake



Raspberry panacota



Fresh fruit cobbler



Pastries



If you choose from our offer, contact us

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