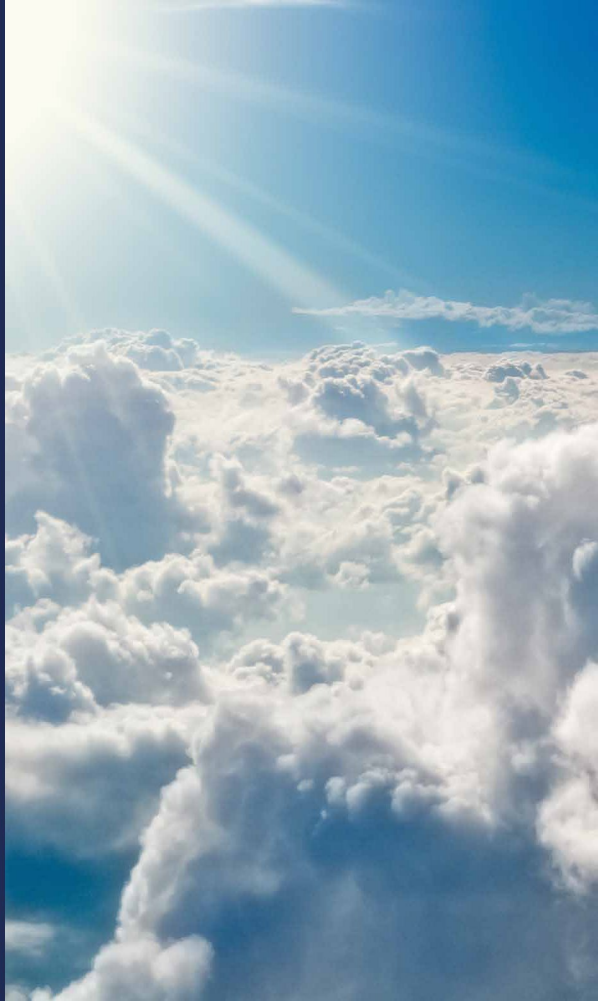




CULINARY
JET



NICE · CANNES · PARIS · ST-TROPEZ · MARSEILLE · TOULON





CULINARY
JET



NICE · CANNES · PARIS · ST-TROPEZ · MARSEILLE · TOULON

2019



WELCOME TO THE CÔTE D'AZUR



Diversity. Movement. Astonishment. The feeling of weightlessness and excitement of seeing the world and clouds gently floating beyond windows of your plane. Beautiful lights and astonishing views seen through your cockpit windows.

The flight attendant's smile while serving a delicious rare wine in the spacious cabin. A comfortable sofa and a nice and unhurried conversation, interrupted by attractive aromas from the galley. Flying and gastronomy have some common secrets.

At Culinary Jet we are fully aware of that.

We take pride for having highest standards thanks to the award winning Michelin starred chefs at the heart of our kitchens. Modern Japanese food fuses the best of classic nippon tuck with western-style innovation.

Creativity is on our menu here.

That's no surprise, considering the pedigree of fine dishes we have selected, all of them bring a designer's eye to your inflight dining experience. Our exquisite selection represents not only traditional cuisine but we can fulfill any personalized or individual requests.

Always reachable by email, phone, in English, French or Russian, 24/7, we offer a variety of services to meet all your needs while respecting confidentiality at all times.

At Culinary Jet, we guarantee services worth flying for.



CULINARY JET «CONCIERGE»

• • •



CULINARY JET «CONCIERGE»

Private Aviation Inflight Gourmet is not only about world famous dishes produced in our HACCP certified kitchens, it is also about offering a very high-end «Concierge» service.

Culinary Jet's offices are located twenty five minutes from Monte Carlo, Monaco and only ten minutes from Nice airport.

In such exquisite destinations you can expect nothing less than Michelin stars, Tables du Monde and utterly exceptional cuisine from around the world, to which your guests are accustomed to.

Culinary Jet has exclusive agreements with top, world renowned restaurants in Monaco.

These restaurants have been handpicked for their ingredients, service and surroundings as well as for their awards and reviews.

Our goal still remains the same: ensuring the best possible service for our growing and demanding clientele with a strong emphasis on time and efficiency while keeping the quality of collected products intact.

All providers are audited and selected to reach your highest expectations. Pick up and transportation of catering is done exclusively with refrigerated trucks.

Ask us for detailed menus and more information





CULINARY
JET
Concierge

OUR LOCATIONS

• • •



OUR LOCATIONS

Culinary Jet is uniquely positioned to offer an exquisitely tailored inflight gourmet reaching out to many corners of the France.

Whether you find yourself in the sophisticated cities of Paris or Saint Tropez, you are enjoying a moon shaped beach with shimmering white sands and glittering waters of Cannes, or you need to find exquisite dishes from the award-winning restaurants in the world's most opulent hotels in Monte-Carlo, Culinary Jet can guarantee you the absolute highest quality inflight gourmet.

Nice (LFMN)
Paris (LFPB)
Cannes (LFMD)
Saint-Tropez (LFTZ)
Toulon (LFTH)
Marseille (LFML)

order@culinaryjetconcierge.com

24/7 Operations :
Phone : +33 492 13 68 62
Fax : +33 483 33 65 06



HYGIENE & HACCP



CULINARY JET AND HYGIENE

The food safety management system Hazard Analysis Critical Control Point (HACCP) is a requirement for all aviation production units.

Culinary Jet is a fully certified HACCP catering and concierge company.

This certification is much more than the inspection of finished food products. It helps to identify, correct and prevent physical, chemical and biological hazards, using various methods such as traceability, rapid chilling units, and monitoring the continuous training and certification of staff.

Each step of the «Process Manufacturing» is screened to detect possible critical points and aimed to eliminate or reduce any potential hazards.



BREAKFAST ABOVE THE CLOUDS - 13

FRESH FRUIT PARADISE - 15

DELICIOUS BREAD & CHEESE - 17

CREATIVE PLATTERS - 19

MOUThWATERING CANAPES & SANDWICHES - 21

CHIC STARTERS AND SOUPS - 23

PERFECTLY DELICIOUS MAINCOURSES - 27

GASTRONOMY - 31

FROM MOSCOW WITH LOVE - 33

SAVORY JAPAN - 35

1001 ARABIC NIGHTS - 37

ONE NIGHT IN BANGKOK - 39

LA BELLA ITALIA - 41

INDIAN DREAMS - 43

VEGETARIAN HEAVEN - 45

DESSERTS TO FLY FOR - 47

CHILDRENS' MENU - 49

HEALTHY GLUTEN FREE - 51

WINE CELLAR, SOFT DRINKS & WATER - 53

LOVELY CABIN - 55

PRIVATE JET INTERIORS - 57



BREAKFAST ABOVE THE CLOUDS

• • •



CORNFLAKES

| | |
|-------------------------------------|----|
| Oatmeal | 9 |
| Assorted Cornflakes | 8 |
| Bircher Muesli home made | 19 |
| Bircher Muesli (With Fresh Berries) | 23 |
| Porridge (hot milk or water) | 19 |
| Organic Cornflakes | 12 |

DELICIOUS JAM SELECTION (30grs)

| | |
|--------------------------|---|
| Strawberry / Raspberry | 4 |
| Apricot | 4 |
| Plum / Fig / Red Currant | 4 |

| | |
|-------------|-----|
| Honey | 4,5 |
| Maple Syrup | |

VIENNOISERIE & DANISH

| | |
|---|-----|
| Pain au chocolat | 3,5 |
| Croissant | 3,5 |
| Pain aux Raisins | 3,5 |
| Whole French "Brioche" | 4 |
| American Pancakes (4 pieces) | 19 |
| French Crepes (4 pieces) | 25 |
| Russian Style Pancakes (4 pieces) | 25 |
| Belgian Waffles (with sugar or maple syrup, per 2 pieces) | 22 |
| Muffin | 4 |

DAIRY PRODUCT

| | |
|----------------------------|---------|
| Individual Butter "Echire" | 2,4 |
| Greek Yoghurt | 9 |
| Plain Yoghurt | 4,5-6,5 |
| Fruit Yoghurt | 4,5-6,5 |
| Cottage Cheese | 11 |

SALTY BREAKFAST

| | |
|--|----|
| Fried Eggs | 15 |
| Scrambled Eggs | 15 |
| Sunny Side up | 15 |
| Poached | 17 |
| Omelet (or White omelet) | 15 |
| Soft or Hard Boiled Egg | 3 |
| Eggs Royale (Eggs with Smoked salmon, Hollandaise Sauce on French toast) | 35 |

All eggs can be made with the ingredients of your choice : Fresh White (Seasonal) or Black Truffle, Cheese, Mushrooms, Garlic, Red & Green peppers, Fresh Basil, Fresh Herbs, Tomatoes, Onions, Bacon, Chicken, Ham or Turkey

| | |
|---|-----|
| Sausages : Beef, Poultry or Veal | 9,5 |
| Baked Beans | 12 |
| Sauteed Button Mushrooms (with or without garlic) | 11 |
| Home made Hash Brown | 15 |
| Baby potatoes | 16 |
| Bacon | 13 |

FRESH FRUITS

| | |
|------------------------|----|
| Sliced Fruit Selection | 36 |
| Fresh Berries | 32 |

COFFEE & TEA

| | |
|--|----|
| American Coffee | 14 |
| Nespresso Capsules (10 capsules) | 22 |
| Flat Nespresso Capsules (50 capsules) | 60 |
| Luxury Black Tea Selection (on request) | |
| Luxury Herbal Tea Selection (on request) | |
| Hot milk | 6 |

FRESH FRUIT PARADISE

• • •

FRESH FRUIT JUICES

All our juices are freshly squeezed the day we deliver your catering.
Tailor made juices are available upon request. Prices per liter.

| | |
|--------------------|----|
| Apple | 29 |
| Green apple | 33 |
| Mango | 40 |
| Pineapple | 33 |
| Cherry | 49 |
| Carrot | 28 |
| Orange | 20 |
| Banana | 28 |
| Melon & Watermelon | 40 |
| Strawberry | 40 |
| Grapefruit | 20 |

SMOOTHIES

All our smoothies are freshly squeezed,
(39 eur per liter)

Apple & pear
Apple & raspberry
Banana, apple & raspberry
Carrot, cucumber & celery
Carrot & Orange
Mixed Berries
Kiwi
Mango & Passion Fruit
Melon and mango
Orange & Raspberry
Papaya, melon & lime

FRUIT PARADISE

Luxury basket of whole seasonal fruits & berries (per kg) 45

Luxury selection of sliced seasonal fruits & berries 36

Fresh berries (strawberry, blackberry, raspberry, cherries and blueberry) 32

Fruit kebab large 12

Fruit kebab small 6

Strawberries dipped in Belgian chocolate 6



DELICIOUS BREAD & CHEESE

• • •



DELICIOUS BREAD

All our bread is freshly baked just before delivery to your aircraft to ensure a crispy soft texture and an exquisite taste.

BREAD ROLLS SELECTION (from 1.3 to 2.5 eur)

Biological Natural
Thyme & Tomato
Multi-cereal
Black Olives
Thym & Tomato
Parmesan
Rosemary

BAGUETTE

| | |
|------------------|---|
| Two Olives | 5 |
| Rye Multi-cereal | 5 |

GLUTEN FREE

| | |
|-------------|---|
| Bread rolls | 5 |
|-------------|---|

FOCACCIA & EXOTIC

| | |
|-------------------------------|----|
| Mini Truffle Focaccia | 8 |
| Mini Natural Italian Focaccia | 6 |
| Basilic Focaccia | 6 |
| Bread Naan | 8 |
| Bread Lebanese (pita style) | 7 |
| Grissini | 9 |
| Brown loaf "Borodinsky" style | 22 |
| Pumpernickel | 14 |

CHEESE SELECTION

| | |
|---|----|
| Sliced cheese (luxury selection of the most divine French cheese) | 22 |
|---|----|

| | |
|-----------------------|-----|
| Mozzarella di Buffala | 8,5 |
|-----------------------|-----|

| | |
|-----------------------------|----|
| Traditional Italian Burrata | 17 |
|-----------------------------|----|

The «Culinary Jet» cheese tray (luxury selection of whole cheese, price on request)

| | |
|----------------|----|
| Cottage cheese | 11 |
|----------------|----|

CREATIVE PLATTERS

• • •

CREATIVE PLATTERS COLLECTION

Smoked Salmon Platter 55

With cream cheese, blinis, capers, shallots & lemon wedges. BALIK salmon is available on request, shopping fees are applied

Sliced Meat Platter 50

Sliced chicken, beef, Parma ham, salamis, smoked duck or veal with gherkins and artichokes

Cheese Platter

Selection of the finest French cheeses 22

Seafood Platter 92

Poached salmon, King prawns, scallops, crab, langoustine, smoked salmon and fish, capers with seafood sauce
With whole lobster 119

Crudites Platter 25

Vegetable batons with home made sauces

Cold and smoked fish Platter 91

Russian style

Mediterranean Antipasti 37

Cured meats, capers, olives, anchovies, roasted vegetables, sun blushed tomatoes, grilled artichokes, bocconcini and ciabatta

Cold Arabic Mezze Platter 40

Stuffed vine leaves, lamb kofta, feta, tabbouli, roasted peppers and aubergines, hummus, olives with Arabic flat bread

Hot Arabic Mezze Platter 40

As per cold mezze with the addition of grilled lamb skewers and chicken shashlik

Sandwich Platter (see page 21)

Gourmet, open, wraps, triangle and baguette

Sushi (see page 35)

Our sushi chef can prepare a selection of Maki, Sashimi and California rolls. (Chopsticks, pickled ginger, soy sauce and wasabi are provided with all sushi and sashimi)

Cold Canape platter (see page 21)

(we recommend 6 pieces per person)
Allow our team of creative chefs to make you an ever changing selection of canapés; Alternatively specify your own favourites

Hot Canape platter (see page 21)

Our hot canapés reflect the International style of our menu. We recommend 4 per portion.

Iranian Caviar (on request)

Choose from the following and specify size required:

- Beluga
- Imperial
- Oscietre
- Sevruga

Our caviar is supplied with crushed ice, and a garnish of blinis, capers, crème fraiche, lemon and finely chopped onions, parsley, egg whites and yolks.

Fresh Sliced Fruit & Berries Platter

A selection of sliced fruit with berries, specify your favourite fruits 36



MOUTHWATERING CANAPES & SANDWICHES

• • •



SANDWICHES

Our chefs can prepare a selection of sandwiches for you or request your own fillings

Gourmet sandwich 5,5-10
Our best seller, small crispy bread, specify your own favourites

Open sandwiches 12-13,8
Deli style toppings on a slice of gourmet bread

Cocktail sandwiches 5,7-8,30
Bite sized triangles on an assortment of breads. We recommend 2 rounds per person

Club sandwiches 11,7-19,9
Toasted triple decker with chicken, ham, salad and coleslaw, or your filling

Wraps Filled soft tortillas 8,5-11,8
We recommend 2 per person

Baguettes (Crusty demi baguettes) 14
We recommend 1 per person

Triangle 8
We recommend 2 rounds per person

CANAPES

Cold Canape platter (per piece) 6-9
Allow our team of creative chefs to make you an ever changing selection of canapés; Alternatively specify your own favourites. We recommend 6 pieces per person

Hot Canape platter (per piece) 6
Our hot canapés reflect the International style of our menu. We recommend 4 pieces per portion

CHIC STARTERS & SOUPS



SALADS

| | | | |
|--|-------|---|----|
| Culinary Salad | 69 | Melon Prosciutto | 32 |
| Heart of lettuce and palm, pineapple, Rose Grapefruit, king prawns, lobster | | Shrimp Cocktail with avocados | 40 |
| Beef Asian Salad | 37 | King Crab Salad | 59 |
| Chinese noodles, julienne of vegetables with coriander, Japanese goma dressing | | Kamchatka crab, lettuce, guacamole | |
| Nicoise Salad | 33 | Lobster Salad | 69 |
| Traditional South of France salad with onions, olives, artichokes and anchovies | | Vitello Tonnato | 42 |
| | | Italian gourmet rendez vous, home made sauce | |
| Greek Salad | 32 | Mixed Salad | 22 |
| Mediterranean gourmet rendez vous, with cucumbers, tomatoes, onions and feta cheese | | Selection of fresh greens | |
| Caprese Salad | 32 | Your "Special" Salad | |
| Mozzarella or Burrata salad with tomatoes | | Your recipe on request, made especially for you with the ingredients of your choice | |
| Perigourdine Salad with truffle dressing | 51 | SOUPS | |
| French region Perigord salad with smoked duck and home made foie gras | | Wild mushroom soup with Cognac | 36 |
| | | Russian Style | |
| Mediterranean Salad | 34 | Grilled chicken soup | 39 |
| Grilled vegetables and fresh mix of salads | | Home made clear Chicken Noodle | 39 |
| | | Russian Style | |
| Prawn or Chicken Caesar Salad | | Broccoli cream soup | 32 |
| Heart of lettuce, tomatoes, croutons and a choice of king prawns or Chicken | 32-40 | Lentil Soup | 32 |
| | | French Onion soup | 32 |
| Hot goat cheese Salad | 33 | Asparagus cream soup | 32 |
| Goat cheese served hot on tucola with toasts | | Tomato soup | 32 |
| | | Seafood soup | 60 |
| Energy Superfood Salad | 55 | Lobster Bisque | 60 |
| Remove - Restore - Rejuvenate, a powerful detox salad with kale, pomegranate, quinoa, potatoes, avocado, salad cress and many more energy-boosting ingredients | | Fish soup | 49 |
| | | Homemade Minestrone | 30 |
| Green Papaya, Pineapple with Cameron prawns | 51 | Pumpkin | 30 |
| Delicious pineapple and papaya julienne, with king prawns | | Harira soup | 36 |
| | | Vegetable Mix of seasonal fresh veggies | 30 |
| | | Thai & Russian soups, please refer to Thai and Russian pages | |

CHIC STARTERS & SOUPS

• • •



TARTARES

MEAT

Original Beef tartar 38
Please advise if you need it prepared

Veal tartar 38
Diced capers and onions, dollop of mustard cream

FISH

Dorado 46
Mango Sauce and Jalapeño

Salmon 43
Avocado, Olives & Tarragon

Tuna 43
Super fresh tuna with a zingy dressing

Red tuna & salmon tartar 43
Delicious mix of both fish, seasonal dressing

Seabass spicy mango 49
Mango and fennel salad

Tiger Prawn Avocado tartar 39

VEGETARIAN

please see our Vegan section

Zucchini tartar 29

CARPACCIO

MEAT

Beef carpaccio 36
Rocker leaves & parmesan

Vitello tonnato 42
Original Italian recipe, mushroom sauce

FISH

Salmon carpaccio 43
Extra Virgin Olive Oil, capers and Lemon

Scallops carpaccio 39
Lime zest and Granny Smith apples

Scallop Sashimi style 43

Zucchini Carpaccio 29

PERFECTLY DELICIOUS MAINCOURSES



MAINCOURSES TO FLY FOR

BEEF

| | |
|---------------------------------|----|
| Beef Fillet | 53 |
| Matured, grilled or pan seared | |
| Rossini Beef | 66 |
| French Entrecôte | 45 |
| French "Côte de Boeuf" (500grs) | 69 |
| Beef Stroganoff | 49 |
| Provincial style French "Daube" | 55 |
| Beef skewers | 53 |
| Chili con carne from Tijuana | 49 |
| Beef Kotlety | 44 |

CHICKEN

| | |
|---------------------------------|----|
| Corn fed Chicken breast | 38 |
| (grilled, steamed or pan fried) | |
| Chicken wings | 38 |
| Chicken skewer | 42 |
| Baby chicken tabaka | 52 |
| Chicken Kiev | 46 |
| French Style Coq au Vin | 51 |
| With Caramelised pearl onions | |
| Chicken Kotlety | 44 |

LAMB

| | |
|--------------------------------|----|
| Delicious heart of lamb fillet | 56 |
| Rack of lamb | 56 |
| Grilled Minted Lamb chops | 65 |
| Lamb Curry | 55 |
| Provincial Lamb Stew | 53 |
| Lamb tajine | 58 |
| Lamb skewers | 53 |

DUCK

| | |
|--|----|
| Pan Roasted Honey Glazed | 49 |
| Duck Breast | |
| Port and redcurrant reduction with Hot Foie gras | |
| Peking Crispy Duck | 69 |
| Cucumber and spring onions with plum sauce | |
| Duck à l'Orange | 69 |

VEAL

| | |
|----------------------------------|----|
| Veal fillet | 56 |
| (grilled, steamed or pan seared) | |
| Veal chops | 57 |
| Escalope Milanese | 49 |
| Veal Blanquette | 51 |
| Ossobuco a la Milanese | 51 |
| Veal picatta | 44 |
| Veal skewer | 44 |
| Veal liver | 49 |
| Veal Kotlety | 48 |



PERFECTLY DELICIOUS MAINCOURSES

• • •



MAINCOURSES TO FLY FOR

FISH

| | |
|------------------------------|----|
| Black Cod | 79 |
| Miso or Champagne marinade | |
| Chilean Sea bass | 52 |
| (Miso or Champagne marinade) | |
| Sea bream | 52 |
| John Dory | 54 |
| Turbot | 54 |
| Dover Sole | 54 |
| Salmon | 38 |
| Tuna | 48 |
| Red Mullet | 48 |
| Fish Kotlety | 59 |

GARNISH

| | |
|---|----|
| Rice | 11 |
| Wild, plain, basmati or steamed | |
| Black rice "Di Venere" with thyme | 14 |
| Black rice with Manuka honey | 19 |
| Mashed potatoes Joël Style | 19 |
| Mashed potatoes with Black Truffle | |
| Mashed potatoes with White Truffle | |
| Price upon request | |
| Baby potatoes | 16 |
| Can be fried with mushrooms | |
| Potatoes roasted | 14 |

SEAFOOD

| | |
|---|-----|
| Lobster | 110 |
| Whole | |
| Large prawns | 55 |
| King Prawns | |
| Scallops | 49 |
| Mini Mediterranean vegetables | 19 |
| Grilled or steamed | |
| Nicoise Ratatouille | 14 |
| Spinach sautéed with garlic | 16 |
| Broccoli with garlic | 14 |
| Spinach with cedar nuts & garlic | 19 |
| Steamed asparagus | 25 |
| Tian vegetables | 21 |
| Vegetable wok | 21 |

| | |
|------------------------------------|----|
| Fried buckwheat with onions | 29 |
|------------------------------------|----|

Pasta / Risotto
Please refer to page "La Bella Italia"

GASTRONOMY

• • •

CULINARY JET GASTRONOMIC RENDEZVOUS

STARTERS

| | |
|---|----|
| Semi-cooked "foie gras", gingerbread with candied orange, seasonal fruit chutney | 59 |
| Crab salad with celeriac and Savora mustard, corola of Granny Smith apple and daikon radish | 56 |
| Medallions of lobster with verbena, plain sauce with candied lemon, tartar of green papaya mango | 59 |
| Millefeuille of salmon marinaded in dill with a duo of sturgeon and aubergine caviar | 55 |
| Salad with summer truffles, Niçois mesclun with tender young shoots, vinaigrette with truffle oil | 49 |

FISH

| | |
|--|----|
| Black Cod, semi-preserved Roma tomatoes on Tatin-style pastry, pecan nut crumble | 66 |
| Line-caught sea-bass baked in the oven, flap mushrooms, figs and egg plant | 66 |
| Turbot in the skin, Provençale of dried fruit, popcorn with refined salt | 67 |
| Medallions of lobster roast in the shell, harlequin of young vegetables, curry sauce | 66 |

MEAT

| | |
|---|----|
| Beef Rossini, Barigoule of Macau artichokes, Périgourdine sauce | 66 |
| Veal cutlet simply pan-fried and sliced, morel mushrooms, grapes, celery and flat parsley | 63 |
| Saddle of lamb Provençal-style, olive paste and sundried tomatoes, fine ratatouille with pine kernels and basil, juice with lemon thyme | 63 |
| Fillet of Peking duck with honey and 4 spices, Grand-ma style purée, pan-fried vegetables | 49 |

VEGETARIAN

| | |
|--|----|
| Risotto "Carnaroli tutti verduri", tempura of courgette flowers | 45 |
| Creamy polenta flan, pan-fried violet artichokes, sundried tomatoes, rocket salad with a drop of oil | 44 |

FROM MOSCOW WITH LOVE

• • •

FROM MOSCOW WITH LOVE

Sauces / Соусы please specify

Red wine with rosemary
Соус с красным вином и розмарином
Sour-sweet Сладкий чили
Adjika Аджика
Tkemali Ткемали
Sacebeli Сацебели

BREAKFAST

| | |
|---|----|
| Kefir Кефир | 9 |
| Russian Style Pancakes (4pc) Блинчики | 25 |
| Syrniki Сырники | 29 |
| Cottage Cheese Творог | 11 |
| Vareniki with fresh cherries Вареники с вишней | 41 |

STARTERS

| | |
|--|----|
| Lobster Olivier Salad Салат Оливье с омаром | 65 |
| Olivier Salad Салат Оливье классический | 33 |
| Vinegrette Salad Винегрет | 26 |
| Mimosa Salad Салат Мимоза | 39 |
| Herring Salad Салат с сельдью | 31 |
| Marinated mushrooms and pickles Соленья | 22 |
| Red Caviar Blinis Блинчики с красной икрой | 47 |

SHASHLYK

All our Shashlyk meats are marinated for 10 hours.
Все наши шашлыки маринуются на протяжении 10 ч.

| | |
|----------------|----|
| Veal Телятина | 55 |
| Lamb Баранина | 55 |
| Chicken Курица | 49 |
| Beef Говядина | 55 |

MAIN COURSES

| | |
|---|----|
| Crab patties Котлеты из крабового мяса | 60 |
| Kotlety Kiev style Сочные котлетки из курицы или говядины | 46 |
| Chicken Tabaka Домашний шпыленок Табака, соус Ткемали или Сацебели | 52 |
| Roasted Veal Телятина на косточке | 55 |
| Veal liver Жареная телячья печень нежная | 49 |
| Beef stroganoff Бефстроганов | 49 |
| Kotlety (Beef, chicken, veal or fish) Котлеты | 59 |
| Traditional Uzbek Plov Традиционный Узбекский плов | 55 |
| Fried buckwheat with onions Гречневая каша жаренная с луком | 29 |
| Pelmeni with meat Домашние пельмени с мясом | 56 |
| Clear chicken broth Куриный бульон по домашнему | 34 |
| Bortsh Борщ домашний | 39 |

DESSERTS

| | |
|--|----|
| Classic Honey cake with walnuts Медовик классический с орехами | 18 |
| Apfel Strudel with vanilla sauce Яблочный штрудель с ванильным соусом | 18 |
| Napoleon Наполеон | 18 |
| Muraveinik Муравейник | 19 |

SAVORY JAPAN

SAVORY JAPAN*

SUSHI

Enjoy our delicious sushi selection from a
Starred Japanese Chef.
(46 eur per piece)

Seabass, Tuna, Salmon, Grilled beef, Omelet,
Scallop, Sweet shrimp, White fish tempura,
Cooked shrimp, grilled eel and yellow tail.

MORIAWASE Assortment of sushi

Maki uramaki, Maki & Sushi, Vegetarian
make your choice

HOSOMAKI

Gunkan sushi - Aburi Sushi

Large choice of Maki, Tuna, Salmon, Cucum-
ber, Eel, Spicy Tuna, Tuna Toro.
Gunkan Sushi, Crabmeat, Spicy Tuna, Spicy
Salmon, Flying fish eggs, foie gras.
Aburi Sushi, Grilled Tuna, Grilled Salmon

SASHIMI

Freshly made Sashimi & Aburi Sashimi

URAMAKI

Large selection of California Rolls, please ask
us for full detailed menu

SOUPS

Miso soup 49
Miso Bouillabaisse (Seafood and vege-
tables) 69

STARTERS

Soft shell crab tempura 36
Salade goma wakamé 26
Ama ebi hotate tartare (Shrimps tartare
and scallops) 69
Tuna with peanuts tatakai (Tuna steak
with peanuts) 52

WAGYU FROM JAPAN

Executive Japanese Chef most wanted meals

Wagyu sirloin steak 150gr 139
Wagyu aburi sashimi 89
Wagyu shabu-shabu style 89
Wagyu shabu-shabu style
Wagyu aburi sushi 39
Grilled Wagyu beef sushi, 2 pc 39
Wagyu tartar 89
Wagyu Rossini Wagyu beef Rossini style 69

YAKIMONO

Hot Meals

Black cod champagne 79
Black cod sai-yoko yaki 79
marinated & grilled black cod
Grilled king crab 89
Beef wagyu 139
Beef teriyaki 55
Grilled mixed skewers 53
Crispy duck per 2 portions 89
Whole Pekin duck 69
Nasu denkaku grilled eggplant with scallops
and marinated prawns in miso 49

DESSERTS

Crème Brûlée Kyoto style 21
Japanese Cherry apple Strudel 21

1001 NIGHTS

1001 NIGHTS

COLD MEZZE & STARTERS

| | |
|---------------------------|----|
| Assortment of cold mezze | 42 |
| Fattoush Salad | 22 |
| Moutabal, Eggplant Caviar | 16 |
| Tabbouleh | 18 |
| Hummus | 18 |
| Vine leaves stuffed | 17 |
| Moussaka | 17 |

HOT MEALS

| | |
|---------------------|----|
| Royal couscous | 67 |
| Vegetarian couscous | 63 |
| Lamb Tajine | 58 |

OTHER

HOT MEZZE & MAIN COURSES

| | |
|-------------------------------------|----|
| Assortment of hot mezze | 36 |
| Chich taouk | 27 |
| Kefta | |
| Kebbe | |
| Fatayer | 7 |
| Falafel | |
| Samossa | |
| Samboussek | |
| Rikakate goat cheese in puff pastry | 29 |
| Harira soup | 36 |
| Kebabs (chicken & beef) | 53 |

| | |
|-------------------------------|---|
| Lebanese pita bread | 7 |
| Medjool Dates on request | |
| Dried fruits on request | |
| Arabic Delight | |
| Assorted Pastries, on request | |



CULINARY
JET
Bangkok

ONE NIGHT IN BANGKOK

• • •



CULINARY
JET

Bangkok

ONE NIGHT IN BANGKOK*

Discover some of the great classics of Asian cooking. In Thailand, all these dishes are served and eaten at the same time.

STEAMED DUMPLINGS

| | | |
|----------------------------|-----------------------------------|----|
| Shui jao crystal har gau | Scallops orange crystal | 22 |
| Talay crystal har gau | Black seafood crystal | 25 |
| Kung crystal har gau | Shrimps, thai basil crystal | 23 |
| Poo crystal har gau | Crab, chinese chives crystal | 22 |
| Crystal Foie gras Shui jao | Scallops, ginger and sesame sauce | 28 |

HOT SPRING ROLLS

| | | |
|-------------|--|----|
| Po pia thot | Shrimps, chicken and vegetables nems | 22 |
| Pla tod | Sole goujonettes tempuras with pineapple sauce | 34 |
| Po pia kung | Shrimp spring roll with tempura herbs | 28 |
| Kung mi | Prawns and katatti paste spring rolls | 28 |
| Makua tod | Eggplant tempura, ginger cream | 24 |

SALADS

| | | |
|------------------|---|----|
| Yam homard | Lobster salad, sweet and sour sauce | 58 |
| Yam ped tap tim | Duck salad with pomegranate | 39 |
| Khao tod pla dep | Tuna tartare with rice crunch | 29 |
| Yam Woon sen nua | Marinated beef salad in spices with rice vermicelli | 29 |
| Yam pla duk Fou | Crispy fish salad with green mango | 29 |

SOUPS

| | | |
|---------------|---|----|
| Tom yam kung | Spicy shrimps soup | 41 |
| Tom kha | Coco soup | 41 |
| La naa mi cob | Crispy vermicelli, pork and vegetables bouillon | 41 |
| Tom Woon sen | Duck stock vermicelli | 42 |

SPECIALITIES

| | | |
|------------------------|--|-------|
| Phad thai | Stirfried rice noodles, shrimp, chicken, lobster | 39-45 |
| Tiger Tears | Thin slices of sirloin | 45 |
| Plan nug kapow | Steamed cod steak with herbs | 45 |
| Pla phad nam mang | Pan-fried sole with shiso leaves | 52 |
| Homard sauce prik prao | Lobster in prik prao sauce | 65 |
| Pla preaw Wan | Stirfried sweet and sour Mediterranean sea bass fillet | 52 |

GARNISHES

25 eur

| | | |
|--------------------|---|--|
| Khao niao | Sticky rice, gluten-free | |
| Khao phad sappard | Sautéed rice with pineapple, red and sultanas raisins | |
| Mi phad phak | Sautéed noodles with vegetables | |
| Phad phak ruam | Glazed mixed vegetables in soya sauce | |
| Phak nunk | Steam cooked cut vegetables | |
| Phak yang | Whole roasted vegetables | |
| Non mai Falan yang | Grilled asparagus brochettes | |
| Makua yang | Grilled eggplant in miso and white sesame | |

* Concierge fees apply



LA BELLA ITALIA



LA BELLA ITALIA

STARTERS

| | |
|-----------------------------------|----|
| Italian antipasti | 37 |
| Burrata Salad | 49 |
| Finest Italian Prosciutto Platter | 65 |
| Melon Prosciutto | 32 |

SOUPS

| | |
|----------------------------|----|
| Minestrone soup | 30 |
| Grated Parmigiano Reggiano | |

MAIN COURSES

| | |
|--|----|
| Veal Milanese | 49 |
| Ossobuco a la Milanese | 51 |
| Beef Fillet «Rossini» Black truffle & red wine sauce | 66 |
| Baked Chicken «A la Diavola» | 48 |

PASTAS

All is replaceable by linguini, tagliolini, penne, fettuccini, pappardelle, farfalle

| | |
|--|----|
| Spaghetti with lobster | 66 |
| Spaghetti Vongole on request | |
| Spaghetti with cherry tomatoes & basil | 15 |
| Spaghetti Bolognese | 28 |
| Spaghetti Carbonara | 28 |
| Spaghetti with Seafood | 66 |
| Spaghetti Arrabiatta | 22 |
| Spaghetti Limoncello, pistachio and prawns | 49 |

RAVIOLI

| | |
|--------------------------------------|----|
| Ravioli cream cheese & spinach | 46 |
| Ravioli mushrooms & truffle oil | 49 |
| Black Ravioli seabass & langoustines | 69 |

LASAGNA

| | |
|--------------------|----|
| Lasagna Bolognese | 29 |
| Lasagna Vegetarian | 29 |

RISOTTO

| | |
|----------------------------|----|
| Truffle Risotto | 59 |
| White Truffle Risotto | |
| Seasonal availability only | |
| Mushroom Risotto | 41 |
| Asparagus Risotto | 39 |
| Lobster Risotto | 66 |

DESSERTS

| | |
|-----------------------------------|----|
| Panna cotta lime and strawberries | 18 |
| Tiramisu | 18 |

INDIAN DREAMS



INDIAN DREAMS*

| STARTERS | | FISH | |
|---|----|--|--------|
| <i>Starter size portion</i> | | | |
| Vegetable Samosa 2 pieces | 12 | Prawn Curry | 46 |
| Meat Samosa 2 pieces | 14 | Prawn Butter Cream | 48 |
| Mince Meat Kebabs 2 pieces | 24 | Prawn Vindaloo | 45 |
| Prawn Butterfly Garlic shrimps, masala sauce, 4 pieces | 38 | Fish Malai Curry | 49 |
| | | Fish Curry | 49 |
| | | Fish Dopiazza Fried fish with onions, peppers, tomatoes and masala sauce | 51 |
| | | Fish Vindaloo | 51 |
| TANDOORI | | BIRYANIS | |
| Tandoori Chicken | 49 | Our Chef provides a wonderful tasty of mouthwatering biryani. Serve hot with raita and salad | |
| Chicken Tikka | 61 | Chicken Biryani | 49 |
| Lamb Tikka Lamb Tandoori | 62 | Chicken Tikka Biryani | 49 |
| Chicken Sheek Kebab | 42 | Lamb Biryani | 52 |
| Tandoori Prawn | 46 | Prawn Biryani | 49 |
| Tandoori Mixed Grill Massala | 65 | Vegetable Biryani | 36 |
| CHICKEN | | VEGETARIAN INDIAN | |
| Chicken Masalam Chicken with onions, tomatoes and green peppers in a spicy curry sauce | 49 | | 22 eur |
| Tandoori Chicken Butter Cream Sliced chicken tandoori cooked in yoghurt sauce with spices, cream and butter | 49 | Aloo Gobi Cauliflower cooked with potatoes, onions, tomatoes and spices | |
| Chicken Malai Curry Chicken with coconut milk and cream | 48 | Sag Paneer Spinach cooked with homemade Indian cheese | |
| Chicken Korma Chicken with almonds, coconut, cream, tomato sunblushed and dried fruit | 61 | Sag Aloo Spinach cooked with potatoes Cooked potatoes with onions and tomatoes in a masala sauce | |
| LAMB | | Veggie Korma Vegetables cooked with coconut, almonds, raisins and sour cream | |
| Lamb Curry | 55 | Baigan Bharta Eggplant cooked with tomatoes, onions and sour cream | |
| Lamb Rogan Josh Spicy lamb | 55 | Chili Mushroom & Garlic Sautéed mushrooms with garlic and green chillies | |
| Lamb Phall Spicy | 62 | Mushroom Bhajee Mushrooms with onions, tomatoes and curry sauce | |



HEALTHY VEGETARIAN HEAVEN



HEALTHY VEGETARIAN & ORGANIC HEAVEN

Culinary Jet personally tailors and designs menus to excite your passengers taste buds with a super-boosting difference.

We engage both our passions and knowledge to provide recipes that are simple yet bursting with nutrition and flavour, satisfying the cravings of your tastebuds and personal goals while avoiding refined sugar, gluten and dairy.

STARTERS

Energy Superfood Salad 55

Harissa and Toasted Almond Greens 36

Warm Zolfino Bean and Kale Salad 37

Fresh and Crunchy Red Cabbage Salad 29

Seasonal quinoa salad 32

MAIN COURSES

Lentil curry 36

Vegetable millefeuille 39

Risotto "Carnaroli tutti verduri", tempura of courgette flowers 55

Farfalle with almonds 39

Kale Soup 43

DESSERTS

Steamed apples 18

Home made Apfel Strudel 18



DESSERTS TO FLY FOR



DESSERTS TO FLY FOR VIP SELECTION

| | | | |
|--|----|--|----|
| Apple pie | 18 | ICE CREAM AND SORBET | |
| Lemon tart | 18 | All flavours and sizes can be supplied and will be packed on dry ice for your convenience | |
| Apple Strudel | 18 | | |
| Berries tart | 18 | Ice cream Haagen Dazs 500ml | 29 |
| Cheesecake | 18 | Ice cream Haagen Dazs 100ml | 11 |
| French baba rhum | 18 | | |
| Chocolate cake | 18 | | |
| Chocolate mousse | 18 | | |
| Crème brûlée | 18 | CHOCOLATES AND PETIT FOURS | |
| Honey cake | 18 | All chocolates, petit fours, truffles and macaroons are handmade in our fine suppliers bakery using the finest chocolate couvertures and ingredients | |
| Millefeuille | 18 | | |
| Tiramisu | 18 | | |
| Panacotta | 18 | | |
| Strawberries dipped in Belgian chocolate | 6 | | |



CHILDREN'S
MENU



CHILDREN'S MENU

| | |
|---|----|
| Cocktail sausages served with ketchup & mustard | 19 |
| Maccaroni & cheese | 19 |
| Chicken nuggets, Fish nuggets | 22 |
| Fish fingers | 25 |
| Sausages, mashed potatoes & beans | 25 |
| Spaghetti with meatballs | 25 |
| Beef lasagna | 23 |
| Hamburger & fries | 25 |
| Penne with tomato sauce | 19 |
| Heinz tomato beans | 11 |
| Stuffed tomato with tuna and rice | 22 |
| Crab cakes | 35 |
| Warm Cheese Sandwiches | 15 |



CULINARY
JET
Concierge

OUR LOCATIONS

• • •



OUR LOCATIONS

Culinary Jet is uniquely positioned to offer an exquisitely tailored inflight gourmet reaching out to many corners of the France.

Whether you find yourself in the sophisticated cities of Paris or Saint Tropez, you are enjoying a moon shaped beach with shimmering white sands and glittering waters of Cannes, or you need to find exquisite dishes from the award-winning restaurants in the world's most opulent hotels in Monte-Carlo, Culinary Jet can guarantee you the absolute highest quality inflight gourmet.

Nice (LFMN)
Paris (LFPB)
Cannes (LFMD)
Saint-Tropez (LFTZ)
Toulon (LFTH)
Marseille (LFML)

order@culinaryjetconcierge.com

24/7 Operations :
Phone : +33 492 13 68 62
Fax : +33 483 33 65 06



NICE

CANNES

PARIS

ST-TROPEZ

MARSEILLE

TOULON

24/7 OPERATIONS
T: +33 4 92 13 68 62

WWW.CULINARYJETCONCIERGE.COM

ORDER@CULINARYJETCONCIERGE.COM

