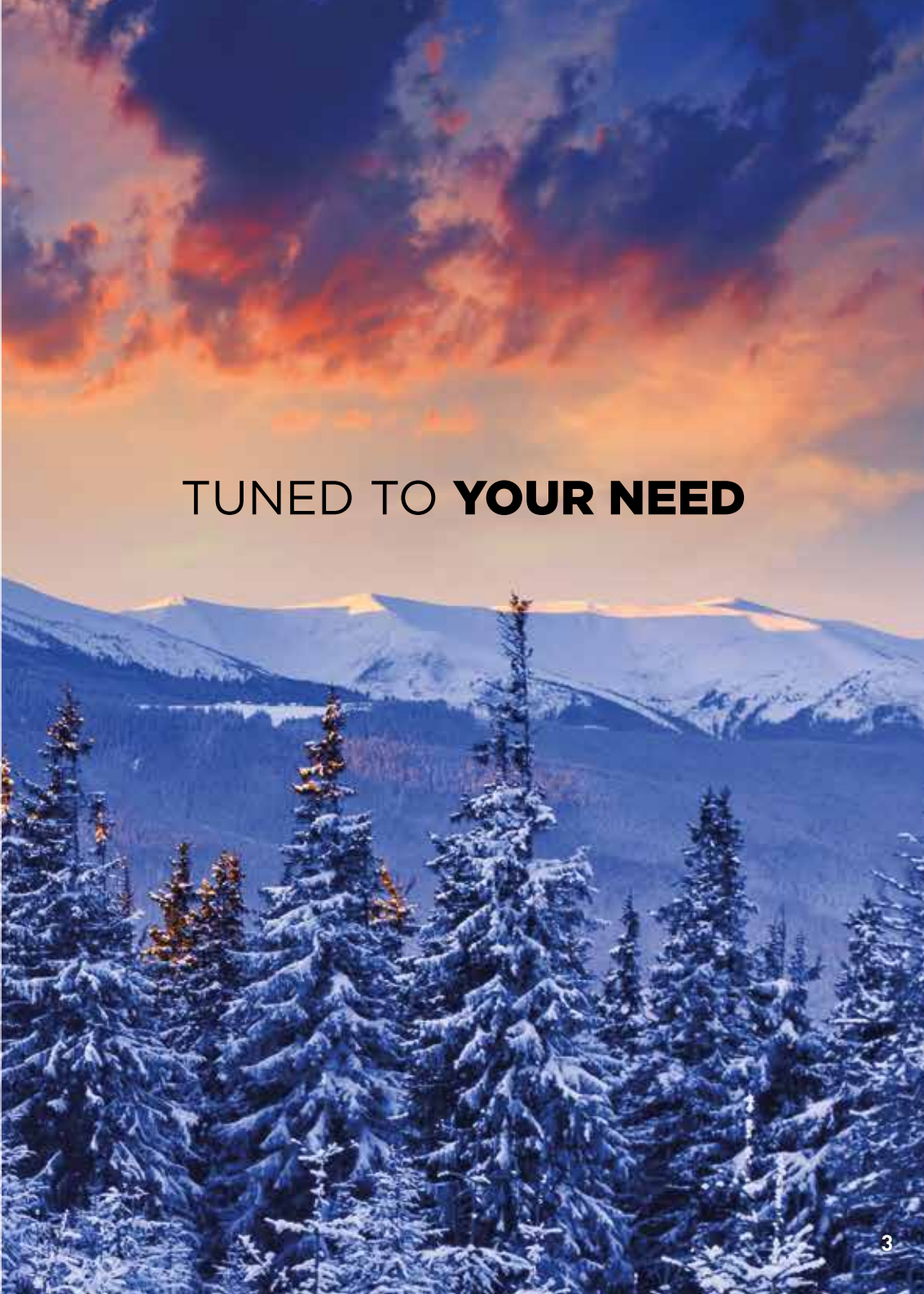


FOOD & FLIGHT





TUNED TO **YOUR NEED**



AIRPORTS SERVED



FOOD & FLIGHT

catering@foodandflight.world

Cell +33 7 83 03 67 36

www.foodandflight.world

CATERER BASED AT CHAMBERY AIRPORT

FRENCH ALPS



SUMMARY

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Vegan, halal or kosher, on request
 Vegan, halal ou casher, sur demande

Prices in euros for a single person. Excluding taxes. Excluding the potential cost of delivery.
Non contractual pictures.

Prix en euros pour une seule personne. Taxes non comprises. Hors coût éventuel de livraison.
 Photos non contractuelles.



READY TO SERVE

Cold canapes: 5 pieces per pax 30€

Canapés froids, 5 pièces par personne

Sea food and smoked fish platter 75€

Plateau de fruit de mer et poisson

Caviar, french or beluga [On request](#)

Caviar de France ou beluga, sur commande

Smoked fish assortment: salmon, halibut, mackerel, blinis and creamy dill sauce 29€

Assortiment de poissons fumés: saumon, flétan, maquereau, blinis et sa crème à l'aneth

Fine charcuterie or cold cut meat plate 27€

Charcuteries fines ou assiette de viandes froides

Vegetables crudites plate with dips 24€

Plateau crudités avec ses sauces

Libanese mezze: cold and hot selection 40€

Sélection de mezzés libanais, froids et chauds

Antipasti: parma ham, coppa, marinated vegetables, grissini, bresaola, olives, focaccia 30€

Antipasti : jambon de Parme, coppa, légumes marinés, grissini, bresaola, olives, focaccia

Cheese platter with crackers, nuts and dried fruits 27€

Plateau de fromages avec crackers, noix et fruits secs

Gourmet sandwich 3 pieces per pax 18€

Sandwich petit pain, 3 par personne

Finger triangle sandwich 8 pieces per pax 32€

Mini sandwich pain de mie, 8 par personne

Open sandwich 3 pieces per pax 30€

Sandwich tartine, 3 par personne

Fresh sliced fruits 25€

Fruits frais coupés

Fresh sweet petits fours 3 per pax 9€

Mignardises fraîches, 3 pièces

For any special request

Pour toute demande spécifique

catering@foodandflight.world



SANDWICHES & PIZZAS



Gourmet sandwich 1 pce **6€**
Recommended quantity **3 per pax**
Sandwich petit pain



Open sandwich 1 pce **10€**
Recommended quantity **3 per pax**
Sandwich tartine



1/2 baguette sandwich 1 pce **10€**
Sandwich 1/2 baguette



Club sandwich 1 pce **12€**
Sandwich pain de mie



Wrap 2 pces **12€**
Sandwich galette



Finger triangle sandwich 1 pce **4€**
Recommended quantity **8 per pax**
Mini sandwich pain de mie

**Gluten free,
on request**
Sans gluten,
sur demande



Homemade margarita pizza
Ø 7 cm **10€**
Ø 12 cm **15€**
Ø 25 cm **28€**
Pizza margarita maison



Cold canape, 1 pce **6€**
Canapé froid



BREAKFAST



Buckweat or porridge 12€
Sarrasin ou porridge

Granola parfait with cheese and red fruits 14€
Granola parfait avec fromage et fruits rouges

Omelet or scrambled eggs:
natural, mushroom, tomato or cheese 12€
Omelette ou œufs brouillés : nature, champignons,
tomate ou fromage

Mixed sliced ham and cheese tray 15€
plateau de charcuteries et fromage

Fruit salad 18€
Salade de fruits

Scones plain or with raisins 1 piece 4€
Scones nature ou aux raisins secs

English sausages 3 pieces 10€
Saucisses anglaises

Grilled tomatoes 10€
Tomates grillées

Grilled mushrooms 10€
Champignons grillés

Nutella, honey,
jam and jellies 1 piece 3€
Nutella, miel,
confiture et gelée

Pancake 3 pieces 9€

Mini pastries:
croissant mini, chocolate bread mini
or raisin bread mini 2€
Viennoiseries mini :
mini croissant, mini pain au chocolat
ou mini pain aux raisins

Yogurt plain or fruit 3€
Yaourt nature ou fruit

Butter portion 30g 4€
Portion de beurre 30g

Fresh squeezed fruit juice:
celery, orange, apple,
grapefruit or carrot...etc
50cl 16€
100cl 32€

Jus de fruits frais pressés :
cèleri, orange, pomme,
pampleousse ou carotte...etc

Coffee, 1 litre 15€
Café, 1 litre

Teas or infusions,
several qualities, order only
Price depending on quantity and quality
Thés ou infusions, plusieurs qualités,
sur commande

Milk, full fat or skimmed, 50cl 3€
Lait entier ou écrémé, 50cl

Soya milk, 50cl 7€
Lait de soja, 50cl

Almond milk, 50cl 7€
Lait d'amande, 50cl



FRUITS

Fresh sliced fruits **25€**

Fruits frais coupés

Fresh fruits salad **18€**

Salade de fruits frais

Berries, 100g **22€**

(strawberries, blueberries, raspberries or blackberries)

Fruits rouges, 100g

(fraises, myrtilles, framboises ou mûres)

Big fruits skewers **8€**

Grande brochette de fruits

Fresh squeezed fruit juice:

celery, orange, apple, grapefruit or carrot...etc

50cl **16€**

100cl **32€**

Jus de fruits frais pressés : cèleri, orange, pomme, pamplemousse ou carotte...etc

Smoothie, on request

Smoothie sur demande



Fruits basket, on request

Corbeille de fruits sur demande



SALADS

Green salad 10€

Salade verte

Caprese tomatoes:

tomatoes, buffalo mozzarella,
basil and pesto 22€

Tomate caprèse : tomates selon la saison,
mozzarella buffalo, basilic et pesto

Greek salad:

mixed salad, cucumbers,
feta cheese, tomato, black olives 22€

Salade grèque : assortiment de salades,
concombres, féta, tomates, olives noires

Nicoise salad:

mixed salad, grilled seared tuna, tomato,
black olives, onions, green beans, green
peppers, boiled eggs, anchovy 25€

Salade niçoise : assortiment de salades, thon poêlé
grillé, tomates, oignons, poivrons, oeuf dur,
anchois, haricots verts, olives noires

Thai salad:

asian noodles, vegetables, thai sauce, beef 25€

Salade thaï : nouilles asiatiques, légumes, sauce
thaï, boeuf

Caesar salad:

iceberg salad, grilled chicken, parmesan,
croutons, cherry tomato 24€

Salade césar : salade iceberg, poulet grillé,
parmesan, croutons, tomates cerises

Grilled salmon caesar salad:

iceberg salad, parmesan, croutons, cherry
tomatoes, grilled salmon 24€

Salade césar au saumon grillé : salade iceberg,
parmesan, croutons, tomates cerises, saumon grillé

Cobb salad:

mixed salad, bacon, chicken, blue cheese,
tomato, boiled egg, avocado 24€

Salade cobb : assortiment de salades, bacon, poulet,
roquefort, tomates, œuf dur, avocat

Ocean salad:

mixed salad, smoked salmon, scallop, grilled
prawns, baby tomato, lime et lemon
wedges, dill cream 30€

Salade océane : assortiment de salades, saumon
fumé, pétoncles, crevettes grillées, tomates cerises,
tranches de citron vert et jaune, crème d'aneth

Olivier salad:

mixed diced vegetables, eggs, pickles, diced
chicken 24€

Mélange de légumes en dés, œufs, cornichons, dés
de poulet

Foie gras salad:

salad, tomato, foie gras with toasts, cherry
tomato, ginger bread, smoked duck breast,
raspberries 32€

Salade foie gras : salade, tomates, foie gras avec
toasts, tomates cerises, pain d'épice, magret de
canard fumé, framboises

Special rucola salad:

Pinenuts, rucola salad, parmigiano, sundried
tomatoes 24€

Salade spéciale rucola : pignons de pin, roquette,
parmesan, tomates séchées



Sauce dressing on side
Vinaigrette servie à part



STARTERS

Cold canapes:

5 per pax 30€

Canapés froids, 5 par personne

Sea food platter:

scampi, lobster, shrimp, whelk, clams, coque. With mayo and aioli 75€

Langoustine, homard, crevette, bulot, palourde, coque. Avec mayonnaise et aioli

Sea food and smoked fish:

smoked salmon, halibut, mackerel, lobster, shrimp, clams, coque.

With mayo and aioli 75€

Saumon fumé, flétan, maquereau, homard, crevette, palourde, coque. Avec mayonnaise et aioli

Smoked fish assortment:

salmon, halibut, mackerel, blinis and creamy dill sauce 29€

Assortiment de poissons fumés: saumon, flétan, maquereau, blinis et sa crème à l'aneth

Smoked salmon:

served with blinis and a creamy dill sauce 29€

Saumon fumé, ses blinis et sa crème à l'aneth

Tuna or salmon tartare

with avocado on side 29€

Tartare de thon ou saumon et avocat à part

Caviar, french or beluga, on request

Price depending on quantity and quality

Caviar de France ou beluga sur demande

Cured meat assortment:

Raw ham, bresaola, coppa with butter and condiments 27€

Assortiment de charcuteries (jambon cru, bresaola, coppa) son beurre, ses condiments

Assortment of cold cut meat:

beef, pork, chicken with condiments and sauces 27€

Assortiment de viandes froides : bœuf, porc et poulet accompagné de ses condiments et ses sauces

Vegetables crudites plate with dips:

carrots, celery, cucumber, peppers...etc 24€

Plateau crudités avec ses sauces : carottes, celeri, concombre, poivrons...etc

Sauces: hummus, tzatziki

Libanese mezze:

cold and hot selection 40€

Sélection de mezzés libanais, froids et chauds

Foie gras with figs marmelade and

gingerbread toasts 27€

Foie gras, compotée de figues et toasts de pain d'épice

Antipasti:

parma ham, coppa, marinated vegetables, grissini, bresaola, olives, focaccia 30€

Antipasti : jambon de Parme, coppa, légumes marinés, grissini, bresaola, olives, focaccia

A top-down photograph of a bowl of vibrant orange soup, likely pumpkin or tomato, garnished with a swirl of white cream and small green seeds. The bowl sits on a dark, textured surface. To the left, three slices of rustic bread are stacked on a dark blue cloth, with a sprig of fresh basil nearby. A silver spoon lies to the right of the bowl. The background is dark and scattered with small seeds and salt crystals.

SOUPS

Tomato soup 0,5 litre **15€**

Soupe de tomate

Lobster bisque 0,5 litre **15€**

Bisque de homard

Asparagus soup 0,5 litre **15€**

Soupe d'asperges

Minestrone soup 0,5 litre **15€**

Soupe minestrone

Pumpkin soup 0,5 litre **15€**

Soupe de potiron

Vegetables soup 0,5 litre **15€**

Soupe de légumes

Chicken noodles broth soup 0,5 litre **18€**

(Chicken, vegetables and noodles served separately)

Poulet, légumes et nouilles servis séparément

Pea with mint soup 0,5 litre **15€**

Potage à la menthe

Cauliflower soup 0,5 litre **15€**

Soupe au chou-fleur



MEATS

Grilled beef fillet 37€

Filet de bœuf grillé à la plancha

Meat balls, chicken or beef (6 pieces) 30€

Boulettes de viande, poulet ou bœuf au choix

Veal fillet 37€

Filet de veau

Duck breast 38€

Magret de canard

Rack of lamb with herbs from Provence (5 pieces) 40€

Carré d'agneau aux herbes de Provence (5 pièces)

Roasted chicken breast 30€

Poulet rôti

Chicken wings 30€

Ailes de poulet

Chicken nuggets 20€

Nuggets de poulet

Tabaka cockerel 38€

Coquelet tabaka

Schnitzel: chicken or veal 35€

Poulet ou veau schnitzel



All our meat are served with a
chief's choice sauce on side
*Toutes nos viandes sont accompagnées
d'une sauce du chef servie à part*

Other sauces extra 5€

Autres sauces en sup.

Rossini
Cepes
Cognac
Morels
Pepper

FISHES

Fish sauce: buttered lemoned cream
Sauce poisson : crème au beurre citronné

All sauce are served in separated plate
Toutes nos sauces sont servies à part

Scallops 5 pieces **40€**
Coquilles St Jacques 5 pièces

John Dory fillet **40€**
Filet de St Pierre John Dory

Turbot fillet **42€**
Filet de turbot

Dorado fillet **38€**
Filet de dorade

Sea bass **35€**
Bar

Thick-cut of salmon **32€**
Pavé de saumon

Grilled octopus
with parsley and garlic **40€**
Poulpe grillé au persil et à l'ail

SIDE DISHES



Rice - Riz 12€

French fries - Frites 12€

Homemade mashed potatoes 12€
Purée de pommes de terre maison

Couscous 12€
Semoule

Asparagus, grilled or steamed 12€
Asperges poêlées ou vapeur

Green beans, fried or steamed 12€
Haricots verts poêlés ou vapeur

Gratin dauphinois and cream 12€
Gratin dauphinois

Assortment of baby vegetables 15€
Assortiment de mini légumes

Wok vegetables 12€
Wok de légumes

Steamed or roasted potatoes 12€
Pommes de terre vapeur ou rissolées

Grilled vegetables
(aubergine, zucchini, peppers) 12€
*Légumes grillés
(aubergines, courgettes, poivrons)*

Quinoa 12€



RISOTTOS & PASTA

Risotto with prawns 25€

Risotto aux gambas

Risotto with cepes 24€

Risotto aux cèpes

Risotto with parmigiano cheese 24€

Risotto au parmesan

Risotto with truffles 40€

Risotto aux truffes

Risotto with seafood 35€

Risotto et fruits de mer

Risotto with seafood and lobster 40€

Risotto avec homard et fruits de mer

Pastas:

tagliatelle, linguine, penne or macaronis 20€

With parmigiano or grated cheese

Avec parmesan ou fromage râpé

Seafood pastas 35€

Pâtes aux fruits de mer

Vegetables pastas 32€

Pâtes aux légumes

Beef lasagna 22€

Lasagnes au bœuf

Ricotta and spinach ravioli 22€

Raviolis ricotta et épinards

Pastas with lobster 50€

Pâtes au homard



Choice of sauces: pesto, blue cheese, tomato, carbonara, bolognese, arrabiata

Sauces au choix : pesto, Roquefort, tomates, carbonara, bolognaise, arrabiata



ASIAN CUISINE

Sushi (salmon or tuna or prawns or dorado)

2 pieces **10€**

Sushis (saumon ou thon ou crevettes ou dorade)

Sushi assortment of 8 pieces

(salmon, tuna, prawns or dorado) **30€**

Sushis, assortiment de 8 pièces

Sashimi (salmon or tuna or dorado)

9 pieces **26€**

*Sashimi (saumon ou thon ou dorade),
9 pièces*

California rolls or futomaki 6 pieces **18€**

California rolls ou futomaki, 8 pièces

Miso soup 0,5 litre **15€**

Soupe miso, 0,5 litre

Wakame **12€**

Algues, la portion

Tempura (gambas or vegetables)

5 pieces **28€**

*Tempura (légumes ou gambas)
5 pièces*

Edamame 1 piece **7€**

Maki 6 pieces **15€**

(salmon or tuna or cucumber or
avocado or surimi or californian prawns)

Maki 6 pièces

*(saumon ou thon ou concombre ou avocat ou
surimi ou californie crevettes)*

Yakitori chicken 2 pieces **10€**

Yakitori de poulet, 2 pièces

Small fried spring roll

(pork, chicken, prawns
or vegetarian) 1 piece **3€**

*Nem (porc, poulet, crevettes
ou végétarien) 1 pièce*

Big spring roll chicken or

prawn or vegetarian 1 piece **12€**

*Rouleau de printemps non frit
ou végétarien, 1 pièce*



All our sushi is served with soy sauce, wasabi, ginger and chopsticks

Tous nos sushis sont servis avec de la sauce soja, wasabi, gingembre et des baguettes



CHEESES & BREADS

Fine cheeses selection with crackers, nuts and dried fruits **27€**
Sélection de fromages fins avec crackers, noix et fruits secs

Cottage cheese **12€**
Fromage blanc

Gluten free breads rolls, 3 pieces per pax **4,50€**
Petits pains sans gluten, 3 pièces par personne

Breads rolls assortment, 3 pieces per pax **4,50€**
 (Granary, plain and whole meal)
Assortiment de petits pains, 3 pièces par personne
 (Céréales, nature et complet)

French baguette 1 piece **2,80€**
Baguette française

Sliced dark bread **6€**
Pain noir tranché

Sliced rye bread **6€**
Pain de seigle tranché

Other breads, on request
Autres pains sur demande



DESSERTS

Strawberry dipped in chocolat 4€
(white, milk or dark)

*Fraise enrobée de chocolat fin
(blanc, au lait ou noir)*

Chocolate mousse 9€

Mousse au chocolat

Crème brûlée with vanilla bourbon 9€

Crème brûlée à la vanille bourbon

Dry petits fours per person 8€

Biscuits secs, par personne

Cheese cake 9€

Honey cake 9€

Gâteau au miel

Big fruits skewers 8€

Grande brochette de fruits

Tiramisu 9€

Artisanal ice cream, 110 ml 5€

Many flavours available

*Glace artisanale 110 ml,
plusieurs goûts disponibles*

Chocolate boxe 100g, on request

Chocolats 100g, sur demande

Macaroons 3 pieces 6€

Macarons, 3 pièces

Muffin, brownie or donuts 1 piece 5€

Muffin, brownie ou donuts, 1 pièce

Fresh sweet petits fours 3 per pax 9€

Mignardises fraîches, 3 pièces



DESSERTS by Chanvillard



Tarte citron



Tarte framboise



Macaron litchi framboise



Panaco



Tarte Louise



Demoiselle tatin



Millefeuille nature



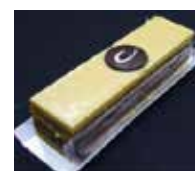
Eclair chocolat noir



Eclair tiramisu



Millefeuille framboise



Opéra



Tropézienne



Tarte Emilie

Fine dessert by Chanvillard 1 piece 9€

Pâtisserie fine réalisée par Chanvillard



DRINKS & WINES

Coffee, 1 litre **15€**

Café, 1 litre

Milk, 50cl **3€**

Lait, 50cl

Nespresso pack
(order 48 hours in advance) 1 piece **1€**

Cartouche Nespresso

(Commander 48h à l'avance, 1 pièce)

Teas (order only)

Price depending on quantity and quality

Thés, sur commande

Infusions (order only)

Price depending on quantity and quality

Infusions, sur commande

Fresh squeezed fruit juice:

celery, orange, apple,
grapefruit or carrot...etc

50cl **16€**

100cl **32€**

Jus de fruits frais pressés :

cèleri, orange, pomme,
pamplemousse ou carotte...etc

Plain or sparkling water

(Evian or Perrier)

1 litre **6€** 50 cl **4€** 33 cl **3€**

Eau minérale plate ou gazeuse (Evian ou Perrier)

Luxury water (order only)

Price depending on quantity and quality

Eau de luxe, sur commande

Sodas can 33cl **5€**

Great wines of France:

Haut Brion, Laffite Rothschild,
Cheval Blanc, Pétrus...

Selection of champagnes:

Cristal Roederer,
Dom Pérignon,
Laurent Perrier...

All our wines are in stock,
prices varies depending on the vintage.

Les vins proposés sont tous en stock,
les tarifs varient en fonction des millésimes.

Any specific request of wines
or champagnes, consult us.

Pour toute demande spécifique
de vin ou champagne : consultez-nous.

Sale of fine wines and
champagnes at the business
terminal aviation in
Chambery airport.

Vente de grands vins et champagne
au terminal affaires de l'aéroport
de Chambéry.

catering@foodandflight.world



MISCELLANEOUS

Flower composition

[Price depending quality](#)

Composition florale

Ice cubes, bag of 2kg **4€**

Glaçons, sac de 2kg

Sleepers **15€**

Chaussons

Hot towels **8€**

Serviettes chaudes

Rubbish bags

[Price depending size and quality](#)

Sacs poubelles

Handkerchiefs

[Price depending quality](#)

Mouchoirs

Dry ice 10kg (Order 48 hours in advance) **150€**

Carboglace 10kg (Commander 48h à l'avance)

Newspapers: English or french **8€**

[Depending availability on shop](#)

Journaux anglais ou français, selon approvisionnement

Magazines by language available **16€**

[Depending availability on shop](#)

Magazines, selon approvisionnement



Dishes or laundry, on request

*Vaisselle ou blanchisserie,
sur demande*

For any special request
Pour toute demande spécifique

catering@foodandflight.world

FOOD & FLIGHT

TO ORDER

For any request
Pour toute demande
catering@foodandflight.world
Cell +33 7 83 03 67 36

- Chambéry (LFLB - CMF)
- Annecy (LFLP - NCY)
- Grenoble (LFLS - GNB)
- Lyon Bron (LFLY - LYN)
- Lyon Saint Exupéry (LFL - LYS)



FINENESS AND PUNCTUALITY



Food&Flight est une enseigne de **ELLE s.a.s.**

SIRET : 794 203 554 00025 - TVA intracommunautaire : FR 62 794 203 554

Orders can be altered in advance subject to availability. Orders must be cancelled at least 4 hours after ordering, otherwise the order will be charged. Net prices in euros.

Toute modification de commande pourra être assurée si votre demande a été formulée suffisamment à l'avance et selon nos disponibilités. L'annulation de la commande doit se faire dans les 4h00 suivant la demande. Au delà, la commande sera facturée. Prix nets en euros.

TERMS AND CONDITIONS OF SALE

If there is no special written agreement between the customer and FOOD&FLIGHT ELLE SAS,
only the general conditions are applied to any other contract rules.

Catering order:

FOOD&FLIGHT ELLE SAS will produce meals as per VIP menu. The choice of dishes and services is not limited to those offered on the VIP menu.

FOOD&FLIGHT ELLE SAS world happily adapt to your requests and provide a personalized service. In particular, at the customer's request.

All orders must obligatorily be confirmed in writing (e mail) by FOOD&FLIGHT ELLE SAS.

FOOD&FLIGHT ELLE SAS reserve the right to modify the composition of its services due to uncertainties which may affect the supply of products or by virtue of the principal of precaution.

Concerning the presence of additives and allergens, especially the presence of gluten, lactose, eggs, fish, seafood, nuts, peanuts.... However FOOD&FLIGHT ELLE SAS cannot guarantee that any items are free from traces of additives or allergens.

Prices:

Please contact us directly for a quote. Prices do not include VAT (Value Added Tax). All prices are without any taxes, all the prices are subject to an airport fee, which are not included in the prices.

Delivery charge: Depend the airport.

Taxes free payments:

Any aircraft operator with flights landing in France can benefit from tax free payments under the condition that more than 80% of its activities take place outside the French territory. If a tax free transaction is required, the aircraft operator or its representative must provide FOOD&FLIGHT ELLE SAS with a valid AOC (Aircraft operator Certificate) and open an account. In any other case, the aircraft operator or its representative will be subject to local taxation.

Methods of payment:

Invoices may be paid at the Handling (depend the airport). Or directly to FOOD&FLIGHT ELLE SAS by cash or credit card. We accept bank transfer provided before the departure time.

Late payments:

The company reserves itself the right to charge interest on any unpaid amount at a rate of 50% more than the official French bank interest rate. In addition all costs relating to the recovery of the debt will be charged in full. Furthermore, if a payment is overdue, FOOD&FLIGHT ELLE SAS reserves itself the right to suspend, without further notice, all the current orders as any client in debt to the company.

Cancellation:

In case of total or partial cancellation of the order for whatever reason, a cancellation charge will be applied:

Cancellation more than 12 hours prior the delivery: no cancellation charge will be applied.

Cancellation less than 12 hours prior the delivery: a partial or total cancellation fee will be applied, depending on the order.

The special feature of FOOD&FLIGHT ELLE SAS is that we use french's know-how. FOOD&FLIGHT ELLE SAS does not use just one caterer but several, that's why we can do our best to satisfy you.

Delivery delays - Claims:

FOOD&FLIGHT ELLE SAS will not be held responsible for any delay due to any reason beyond the company's control such as, for example, official traffic restrictions, breakdowns, traffic jams, accidents, poor weather conditions, strikes, war, etc. Any claims or complaint relating to an invoice must be made in writing within eight days of the invoice date.

Force majeure:

The FOOD&FLIGHT ELLE SAS company will not be under any liability whatsoever for non-performance or suspension of its obligation, in whole or in part, as a result, directly or indirectly, of any strike, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government act or regulation, or any other cause (whether or not of a like nature) beyond the company's control. In the event of cancellation by FOOD&FLIGHT ELLE SAS, any sum that may have already been paid by the customer will be refunded.

Arbitration:

In the case of any abjection, the "Commercial Court of Vienne" will be used for arbitration.

Quality of services:

The customer is authorized to check the quality of food and hygiene procedure by visiting us without any notice provided in advance. All food is prepared and stored in accordance with HACCP (French Hygiene and sanitation and regulations).

Catering order must be sent 24 hours prior departure.

Any complaint must be made maximum 24 hours after delivery.

FOOD&FLIGHT
tuned to your need



Food&Flight est une enseigne de **ELLE s.a.s.** SIRET : 794 203 554 00025

TVA intracommunautaire : FR 62 794 203 554

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Lyon Bron (LFLY - LYN)
Lyon Saint Exupéry (LFLL - LYS)



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