





GASTRONOMY IN YOUR OPEN SKY

Place an **order**

OPEN 7 DAYS A WEEK - 24H/24

PRIVATE CATERING order

BY PHONE 0033 483 762 723
BY FAX 0033 483 762 724
BY EMAIL inflightcatering@private-catering.com

Private Catering is glad to welcome you at

NICE - CANNES - TOULON - MARSEILLE





creativity is **A FEELING**

DISCOVER PRIVATE CATERING'S KNOW-HOW, EXPERIENCE AND PASSION FOR WHAT IS GOOD AND BEAUTIFUL.

Our goal is to help you discover new tastes, seduce you with subtle blends of flavors or bold combinations, and always offer first quality products. With the help of our operations team, available 24 hours a day, 7 days a week, we are dedicated to guiding you and making your flight an unforgettable experience.

Our talented Chefs are at your service to help you design your ideal menu. Their creativity knows no bounds!

Our team of Chefs, trained in the most prestigious restaurants and led by Michelin-starred Head Chefs, guarantees extraordinary quality and innovation and seeks to please a discerning audience. Our cuisine is renowned for its originality, and our chefs for their cooking techniques, presentation and respect for the flavors which have undoubtedly influenced their art.



It always seems impossible until it's done Nelson Mandela



HYGIENE AND SECURITY

High Performance

In order to comply with civil aviation safety rules, Private Catering has developed a high-performance monitoring system, with the use of video cameras and biometric fingerprint technology, to guarantee security throughout the entire production process.

As hygiene and food safety are both vital concerns for the company, Private Catering has implemented a secure quality policy, based on an efficient tracking system for ingredients and foodstuffs, and strictly complies with the European, HACCP and EEC standards.

Private Catering boasts a state-of-the-art laboratory with the best equipment for culinary preparations and a segmented organization specifically adapted to its business.





DELIVERY

To the aircraft

Our kitchen is located in Nice Airport, just 5 minutes from your plane. This location gives you peace of mind, knowing we can respond to last minute requests or any adjustments to your order.

Private Catering have all the necessary authorizations to deliver to your plane using our own staff and our own refrigerated fleet. We also have our own HighLoaders for larger aircraft with licensed drivers.

Our goals, in addition to our fine cuisine, are to guarantee the highest standards of food safety and airport security checks.

Our staff, all fluent English speakers, will be delighted to assist you during the delivery to present the dishes and answer any questions.





Collection

CONSTANLY CARRYING ABOUT INCREASE OF OUR QUALITY SERVICE, OUR KITCHEN TEAM DESIGNED, FOR THE NEW SEASON AND TO YOUR INTENTION, A BRAND-NEW GASTRONOMIC DISHES.

You will find thoses cooking receipes under the title "Collection Private".

Synonymous with products of Excellence, harmony taste, and of course elegance, those dishes refined for the executive aviation should, we hope so, contribute to make us again "different".

We invite you to discover them in this catalogue and thank you in advance to "feel the difference".

Private Catering

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SANDWICHES

OUR STANDARD

Foie gras and figs, Smoked Salmon and cream cheese with chive, Beef with tartare sauce and salad, Grilled chicken or turkey with mayonnaise and cucumber salad, Tuna mayonnaise with pepper salad, Cooked ham & emmental, Tomato mozzarella basil sauce, Italian parma Ham

Gourmet (small crispy bread rolls) We suggest 4 pieces per person	from 5^{70} to 10^{00}
1/3 Baguette (Farm fresh brown or white bread)	from 11^{00} to 14^{00}
Triangle (White, whole cereal, can be toasted if requested) We suggest 4 pieces per person	from 6 ⁰⁰ to 8 ⁸⁰
½ Triangle (White, whole cereal) We suggest 8 pieces per person	from 3 ⁰⁰ to 4 ⁹⁰
Finger (White, whole cereal) We suggest 6 pieces per person	from 3 ⁷⁰ to 5 ⁰⁰
Wraps (1 order = 2 pieces)	from 9^{00} to 12^{50}
Club (1 order = 2 pieces) Made-to-order sandwiches are also available	from 12^{40} to 21^{00}

OPEN SANDWICHES

Smoked Salmon and cream cheese with chive	1350
Shrimps "thaï style"	1300
Foie Gras and figs	15 ⁵⁰
Pan seared tuna with vegetables	1300
Rock lobster with asparagus cream	15 ⁵⁰
Vegetarian with preserved vegetables	1250

FINGER FOODS

Canapes - We advice 5 pieces per person	600
Canapes caviar 10g (minimum order 3 pieces)	2700
Hot canapes	600
Crudites sticks with dips	2600
Antipasti	3800
Cold mezze assorted (5 types) Chickpea salad, eggplant spread, hummus, wine leaves, Lebanese tabbo	42 ⁰⁰ ouleh
Hot mezze assorted (5 pieces) Samosas, kebbe, fatayer, kefta and samboussik with dips	36 ⁰⁰
Olives, Pickles	800

JAPANESE FOOD

Sushi, Sashimi, Maki, California Rolls	from 400 to 600
Kaiso Salad	2100
Asian Shrimp Salad	3800
Springrolls	600
Yakitori (chicken or beef)	600













COLLECTION

PRIVATE







1- Beef tagliata, vegetables from the hills of Nice	5300
2- Pan seared crayfish quinoa salad, beetroot and citrus vinaigrette	5600
3- Tuna tataki with preserved sushi vegetables in ginger and soya sauce	5300
4- Marinated salmon , green papaya and mango salad with hazelnut oil	4600
5- Raw & cooked vegetable tartlet, pesto vinaigrette	4600
6- Pressed duck foie gras with smoked eel and exotic fruit touch	56 00







COLD FISH

COLDITION	
Cold cooked and Smoked Fish	10600
Mix Seafood and Fish	10600
Selection of Seafood	9200
1/2 Rock lobster with seafood	9800
Fresh Salmon Carpaccio	36 ⁰⁰
Heart of Salmon 180g	6400
Tray of smoked salmon from « Petrossian »	54 ⁰⁰
Seafood salad	58 ⁰⁰
FOIE GRAS - Dressed according to the season Duck homemade "Foie gras" Pan Fried foie gras	52 ⁰⁰ 48 ⁰⁰
COLD CUTS (pork free alternative available on request)	
Beef carpaccio	3800
Cold cut "charcuterie" (rosette, parma ham, coppa, bresaola)	4800
Cold Meat Selection (chicken, turkey, beef, lamb)	5000



Breakfast meat 90g (chicken, turkey and ham only)

Melon Prosciutto di Parma	3200
Maltese salad	7200
Rock lobster, mesclun, palm heart, grapefruit, orange with dressing	
Avocado shrimp cocktail	4200
Alaska salad: King crab, guacamole, mesclun	5300

HOT STARTERS

Scallops Puff Pastry, vol au vent 2 pieces	4900
Quiche (Lorraine, salmon, seafood, greek, vegetables)	1400
Pizza 30 cm at your convenience	On request
Pissaladiere (onion tart)	1300
Stuffed large croissant (ham & cheese, turkey & cheese)	1200
Petits farcis Niçois (set of 5 pieces)	3600





1500



SALAD	
Perigourdine salad with truffle dressing Smoked duck breast, mushrooms, duck foie gras and figs	5300
Mediterranean salad	36 ⁰⁰
Grilled vegetables, zucchinis, peppers, eggplant, garlic, tomatoes, mesclun	00
Prawn ceasar salad Hearts of lettuce, tomatoes, croutons, grilled prawns, hard-boiled eggs, anchovie	3300
Caesar dressing	:5,
Chicken ceasar salad	3300
Hearts of lettuce, tomatoes, croutons, grilled chicken breast, hard-boiled eggs, anchovies, Caesar dressing	
Tuna ceasar salad	3300
Hearts of lettuce, tomatoes, croutons, grilled tuna, hard-boiled eggs, Caesar dres	_
Asian salad	3800
Chinese noodles rolled in a vegetable julienne, coriander, chinese mesclun salad, prawns, thaï curry dressing	
Nicoise salad	3300
Nice-style salad with tomatoes, cucumbers, onions, green peppers, artichokes, egblack olives and anchovies	ggs,
Greek salad	2400
Salad with Mediterranean aromas, cucumbers, tomatoes, onions, juice of mint lemon,	parsley
Caprese salad	2600
Tomatoes, mozzarella, pesto basilic	
French tabbouleh	2400
Semoule, green and red pepper, tomatoes, olives, onions, juice of mint lemon, par	
Mix salad	1800
Mesclun, rucola, endives, cucumber, red onion with dressing	
	equest
Give us your ingredients, your recipe	
SOUPS	6400
Lobster bisque 1l Clear chicken noodles or cream of chicken soup 1l	3400
Soup (lentil, pumpkin, dubarry, mix of 9 vegetables, wild mushroom, tomato)	3200
Soup Minestrone 1I	3200
Soup Tom kha gai, Tom yam cung, Harira 1I	3600
Other soup on request	



MAIN COURSES SEA



COLLECTION

PRIVATE





1- Miso glazed Cod on baby bok choy	63 ⁰⁰
2- Filet of sole, prawns and lobster with shitake mushrooms, Yan kung-style bouillon	6300
3- Monkfish Tajine with preserved apricots and lemons	6300
4- Traditional Salmon Koulibiak, white butter sauce	6300







FROM THE SEA

FILET OF FISH		RISOTTO	
Salmon filet	3900	Wild mushroom	4400
John Dory filet	56 ⁰⁰	Seafood	5400
Dorado filet	5200	Truffle	5600
Cod filet	5400	Vegetarian (asparagus)	3800
Sea Bass filet	5400	PASTA	
Turbot filet	56 ⁰⁰	Lasagna or Cannelloni bolognaise	2800
Sole filet	5600	Lasagna or Cannelloni vegetarian	2400
Red mullet	4900	Ravioli spinach ricotta, meat	2600
Monkfish filet	5400	Tagliatelle with truffle	6800
Fish and Seafood kebabs	5800	Pasta with seafood	6800
(prawns, scallops,salmon, vegetables)		Penne, spaghetti, tagliatelle, gnocchiplain	1600
		Pasta Gluten Free also available	
WHOLE FISH			0.50
Sea Bass	8600	Sauce for pasta	950
Dorado	76 ⁰⁰	Bolognaise, arrabiata, napolitaine, pesto, ceps,	
Sole	8600	vegetables, four cheeses, carbonara	
Red mullet (2 pieces)	7600		
SEA FOOD			
Lobster	8800		
Prawns (5 pieces)	56 ⁰⁰		
Grilled Seafood mix	58 ⁰⁰		



MAIN COURSES FARMLAND

COLLECTION

PRIVATE





1- Rack of lamb, pepper and eggplant tatin "à la méchouia"	6600
2- Duck pastilla dressed up to the nines	6300
3- Beef filet, stroganoff sauce, vegetable-stuffed potaotes	6600
4- Veal Orlov with cep mushrooms and herbs butter	6300







VISION OF OUR

VEAL	
Veal chop	5900
Veal filet mignon	58 ⁰⁰
Veal blanquette	54 ⁰⁰
Veal escalope (breaded available on request)	52 ⁰⁰
BEEF	
Beef filet with truffles	75 ⁰⁰
Beef filet Rossini	65 ⁰⁰
Beef kebab (2 pièces), grilled or Satay	5400
Beef satay, bourguignon, stroganoff	52 ⁰⁰
Beef tournedos	54 ⁰⁰
Hamburger homemade	35 ⁰⁰
LAMB	
Lamb filet	58 ⁰⁰
Rack of lamb, Lamp chops (5 pieces)	58 ⁰⁰
Lamb shank, Lamb Curry,	5800
Provençal lamb stew, Lamb Tajine	

7100

Royal couscous

FARMLAND

POULTRY	
Chicken breast	3800
Chicken legs	3800
Baby chicken	4200
Chicken kebab (2 pieces)	4200
Chicken biryani, tikka, satay, curry or tandoori	5300
Tajine chicken and vegetables	5300
Chicken whole farm fresh	6500
Duck breast	52 ⁰⁰
Coq au vin	52 ⁰⁰
VEGETABLES & SIDE GARNISH	
Rice plain, basmati, wild, whole, saffron, fried	900
Potatoes Mashed, steamed, roasted Potato gratin French fries	1400
Vegetables: grilled or steamed	1400
Baby steamed vegetables	1900
Creamy polenta with chanterelles	1400
Provencal style vegetables tian	1500
Woodland mushrooms with garlic & parsley (ceps, morel, chanterelles)	2400
Ratatouille Niçoise	1400
Sauce for meat: perigourdine, morel, cep, bordelaise, satay, red wine,	





ETHNICS

ETHNICS COLD

Hummus	15 ⁰⁰
Aegean Stuffed Vine Leaves (5 pieces)	1750
Lebanese tabbouleh	18 ⁰⁰
Moutabal	15 ⁰⁰
Salad Fattouche	2400
Cold mezze assorted (5 types)	4200

Chickpea salad, eggplant spread, hummus, wine leaves, Lebanese tabbouleh

ETHNICS HOT PIECES

ETHNICS HOT PIECES	
Samosa	700
Samboussik beef	800
Fatayer	650
Kebbe	700
Kefta	700
Hot mezze assorted (5 pieces)	3600
Samosas, kebbe, fatayer, kefta and samboussik with	dips
Nems (chicken, prawns, vegetable)	600

CAVIAR

Price on Request

Royal beluga 50g, 125g, 250, 500g Royal Oscietre 50g, 125g, 250, 500g Caviar Baeri Salmon roe "Red Caviar" 100g Garnish tray for Caviar

3500



A COOL BREEZE FROM THE EAST

RUSSIAN STARTERS COLD & HOT		Veal Pojarski	560
Salad "Olivier"	3300	Beef Stroganoff	52°
Salad Vinaigrette with beetroot	2400	Veal Orlov	630
Syrniki (4 pieces)	2000	Lamb Shashlik	52°
Pirozhki (meat or cabbage) (2 pieces)	1900	Baby Chicken Tabaka	52°
Meat Siberian dumplings "Pelmeni"	2400	Fish Pojarski	53°
Pancake stuffed with meat,	19^{00}	Salmon Koulibiak	630
or cheese & mushrooms (2 pieces)			
SOUPS		Kasha, buckwheat plain	120
	2200	Kasha, buckwheat with wild mushrooms	290
Cabbage soup Kapusniak 1	3300		
Moscow Borscht 1	3300	DECERTE	
Ukha clear fish soup 1	53 ⁰⁰	DESSERTS	
		Pavlova	15°
RUSSIAN MAIN COURSES		Honey Cake	16º
Chicken Poiarski or Chicken Kiev	4300	Ptichye Moloko	150

CHEESE & BREAD

Baguette 1/3 maxilichette	180
Bread rolls	130
Grissinis 200g	600
Bread baguette whole white	3 ⁵⁰
Bread farmhouse seeds and cereals	1000
Bread Lebanese /pita (bag of 5 pieces)	6 ⁵⁰
Dark bread pumpernickel loaf	6 ⁵⁰
Bread harry's sliced brown, white	800
Bread naan or chapati (bag of 3 pieces)	7 ⁵⁰
Bagels plain or sesame	3 ⁵⁰





Sliced matured cheese, 2 goats and 2 cows	2200
Whole matured cheese	76 ⁰⁰ /kg
Parmesan 50g (grated or chips)	5 ⁰⁰
Cheese individual pack mozzarella, halloumi, feta, cottage cheese, cream cheese	900
Burrata Whole	1800
Cheese breakfast plate 80g (emmental and cheddar)	1100





COLLECTION

PRIVATE







1- Le Rio Azul 17⁰⁰

A passion fruits sabayon on a chocolate biscuit and ganache covered with a mirror of Guanaja chocolate

2- La Charlotte 18⁰⁰

With a heart of creamy lemon, a light red fruit mousse scented with rose water Topped with fresh berries

3- Le Van Gogh 17⁰⁰

Apricot and coconut "Blanc-Manger", topped with candied apricot and fresh pistachios

4- Le Chengdu 18⁰⁰

Ivory chocolate mousse and a hint of lime zest, glazed kumquats and Sichuan pepper, supported by white chocolate sheets

5- La Conférence 18⁰⁰

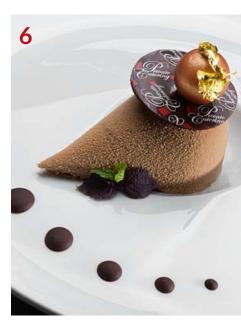
Finesse Gianduja chocolate dome, filled with Conference pear and a ginger flavor touch

6- Le Private 19⁰⁰

One of the most requested desserts Three flavors and three textures, composed of layers of soft hazelnut biscuits, crisp praline and chocolate mousse Jivara Elegant and delicate Serve chilled with a salted caramel sauce







CHOCOLAT

Luxury Chocolate box VALRHONA 350g 45^{00} Luxury Chocolate box VALRHONA 500g 75^{00} Chocolate truffles homemade 200g 22^{00} Macarons 3^{00} Chocolate bar (Kit-kat, Mars, Bounty, Twix) 4^{00} Cookies (Double chocolate, cereals etc) 3^{50} English Cake 350g (Banana, chocolate chip, dried fruits) 18^{00} Cup Cake Assortment 6^{00} Scone, Donut 4^{00}	0.10002741	
Chocolate truffles homemade 200g22°°Macarons3°°Chocolate bar (Kit-kat, Mars, Bounty, Twix)4°°Cookies (Double chocolate, cereals etc)3⁵°English Cake 350g (Banana, chocolate chip, dried fruits)18°°Cup Cake Assortment6°°	Luxury Chocolate box VALRHONA 350g	4500
Macarons300Chocolate bar (Kit-kat, Mars, Bounty, Twix)400Cookies (Double chocolate, cereals etc)350English Cake 350g (Banana, chocolate chip, dried fruits)1800Cup Cake Assortment600	Luxury Chocolate box VALRHONA 500g	7500
Chocolate bar (Kit-kat, Mars, Bounty, Twix) Cookies (Double chocolate, cereals etc) English Cake 350g (Banana, chocolate chip, dried fruits) Cup Cake Assortment 350 Cup Cake Assortment	Chocolate truffles homemade 200g	2200
Cookies (Double chocolate, cereals etc) English Cake 350g (Banana, chocolate chip, dried fruits) Cup Cake Assortment 350 Cup Cake Assortment 600	Macarons	300
English Cake 350g (Banana, chocolate chip, dried fruits) 18 ⁰⁰ Cup Cake Assortment 6 ⁰⁰	Chocolate bar (Kit-kat, Mars, Bounty, Twix)	400
Cup Cake Assortment 6 ⁰⁰	Cookies (Double chocolate, cereals etc)	3 ⁵⁰
	English Cake 350g (Banana, chocolate chip, dried fruits)	1800
Scone, Donut 4^{00}	Cup Cake Assortment	600
	Scone, Donut	400

ICE CREAM

Ice cream pops (Mars, Twix, Bounty, Magnum)	450
Ice cream Häagen Dazs 100ml	850
(Vanilla, Belgian Chocolate, Dulce de Leche, Macadamia Nut Brittle,	
Cookies & Cream, Tripe Sensations Spéculoos Caramel, Strawberry & cre	eam)
Artisanal fruits sorbet 100ml	850
(Mango, Raspberry, Lemon, Peach-Apricot)	
Ice cream Häagen Dazs 500ml	18^{00}
(Vanilla, Dark Chocolat & Almonds, Cookies & cream, Dulce de Leche)	

DESSERTS BY PRIVATE

DESSERIS BITTATALE	
Tiramisu	1400
Apple pie	1400
Cheesecake red berries	1400
Chocolate Mousse "Caraïbes"	1400
Opera	1400
Millefeuille Vanilla	1400
Eclair chocolate/coffee/vanilla	1200
Crème Brulée Catalane with Bourbon vanilla	1400
Chocolate tartlet	1500
Seasonal fruit tartlet	1400
Lemon tartlet	1400
Apfel strudel with vanilla sauce	1400
Panna Cotta with fresh fruits	1400
Birthday cake	On request
Assortment of Middle Eastern pastries	600
Assorted fresh "Petits Fours" We advice 5 pieces per person	500
Assorted dry "Petits Fours", Set of 5 pieces	1500
Medjoul Date with almond	300





Fruits & Juices

FRUITS

Sliced seasonal exotic fruits and berries	3800
Sliced seasonal provençal fruits	2900
Fresh berries /kg (raspberry, blackberry, blueberry, strawberry)	7700
Basket of whole seasonal and exotic fruits /kg	2900
Strawberries dipped in fine chocolate	500
Fruits kebab exotic and berries (large)	1200
Fruits kebab (small)	600
Pineapple carpaccio	1800
Mix of dried fruits /kg (figs, apricots, dates, plums)	7200

FRESH FRUITJUICES

Orange, Grapefruit, Watermelon, Melon 1	2000
Apple, Red or White Grape 1	2500
Tomato, Carrot 1	2400
Fresh fruit cocktail 1	3500

SMOOTHIES

Red Fruits Cocktail 500 ml	2100
Strawberry 500 ml	2100
Kiwi, pineapple, mango 500 ml	1900
Cocktail (orange, banana, strawberry) 500 ml	2100
Cocktail (mango, passion, pineapple) 500 ml	21 ⁰⁰

JUICES ORGANIC

Pear, Apricot, Peach, Guava 1	1900
Pomegranate, Cranberry 1	1900









TRAY MEALS

LUNCH AND DINNER MENU COLD OR HOT

Vip Tray lunch or dinner - Gastronomic cold fish or meat
Vip Starter, vip cold meat or fish with garnish,
1 cheese, 1 Dessert "new collection", 1 petit four,
set of cutlery, butters, 2 bread rolls, salt and pepper

Crew Tray lunch or dinner - Gastronomic cold fish or cold meatSalad, cold meat or fish with cold garnish, 1 cheese,

1 Dessert "Chef suggestion's", set of cutlery, 2 bread rolls, salt and pepper

SNACK BOX

VIP Cold Snack Box
1 salad, 1/3 baguette sandwich, 1 bread roll, 1 seasonal fruit tartlet

Vip hot Snack Box
4900
4900

1 salad, 1 quiche, 1 pizza, 1 bread roll, 1 seasonal fruit tartlet

BREAKFAST TRAY

Vip cold Gourmet 48^{oo}

Freshly squeezed orange juice, cereals with milk,

2 bread rolls & fresh pastries, danish, butter, traditional homemade jams & honey, cheese and cold cut meat, yoghurt, sliced fruits

Vip hot Gourmet 53^{oo}

Freshly squeezed orange juice, cereals with milk,

2 bread rolls & fresh pastries, danish, butter, traditional homemade jams & honey, scrambled eggs or omelet, bacon or sausages, yoghurt, sliced fruits, tomato

Crew cold Breakfast

Freshly squeezed orange juice, assorted bread rolls and fresh pastries, danish,
Butter, traditionals homemade jams & honey, selection of ham & cheese

Crew hot Breakfast 36^{oo}

Freshly squeezed orange juice, assorted bread rolls and fresh pastries, danish, Butter, traditionals homemade jams & honey, scrambled eggs or omelet, Sausages or bacon, yoghurt, sliced fruits



BREAKFAST

COLD BREAKFAST Viennoiseries/pastries large (croissant, pain au chocolat, pain aux raisins, brioche) Viennoiseries/pastries mini (croissant, pain au chocolat, pain aux raisins, brioche au sucre) Danish Muffins (double chocolate, muesli, blueberry, banana) Muesli (homemade) Porridge Fruit salad Crepes, set of 4 pieces Pancakes, set of 4 pieces Jam from Provence, Honey 30g	3 ⁵⁰ 1 ⁸⁰ 6 ⁰⁰ 4 ⁰⁰ 18 ⁰⁰ 18 ⁰⁰ 14 ⁰⁰ 16 ⁰⁰ 4 ⁰⁰	HOT DRINKS Coffee Ground Prestige, Decaffeinated, Arabic, Arabic with Cardamom Nespresso caps set of 10 pieces Hot chocolate Tea Box Breakfast, Darjeeling, Earl Grey, Ceylan OP, Lapsang Souchong, Green-tea-Chinese Gunpowder, Green tea with mint, Green Tea with jasmin Herbal Tea Camomile, Verbena, Verbena-min Milk	15 [∞] 14 [∞] 13 [∞] 15 [∞] t 4 [∞]
HOT BREAKFAST Scrambled eggs, plain Scrambled eggs with additions at your convenience Omelet or white omelet, plain Omelet or white omelet with additions at your convenience Fried egg Soft or hard-boiled egg (with or without shell), poached e Grilled bacon, 90g Breakfast sausages (pork, poultry or veal), 3 pieces	13 ⁰⁰ 16 ⁰⁰ ce 3 ⁰⁰ 2 ⁵⁰	Whole, Semi skimmed, Low Fat 0% MINERAL WATER Evian - 33cl Evian, Volvic, Badoit, San Pellegrino - 50cl Evian, Volvic, Badoit, San Pellegrino - 100cl Evian, Volvic - 150cl Perrier - 33cl Perrier - 100 cl BEER Heineken - 33cl	3 ⁰⁰ 3 ⁵⁰ 4 ⁵⁰ 5 ⁰⁰ 3 ⁵⁰ 4 ⁵⁰
Button mushrooms sauteed with garlic and parsley Grilled Tomatoes	12 ⁰⁰	Heineken - 33cl Kronenbourg 1664 - 33cl Guinness Desperados	4 ⁵⁰ 4 ⁵⁰ 7 ⁰⁰ 7 ⁰⁰



WINES & CHAMPAGNES

LES CHAMPAGNES

Dom Pérignon		2004	23000
Dom Pérignon Rosé		2003	39000
Ruinart / Brut blanc de blanc			9200
Ruinart / Brut rosé			9200
Roederer / Brut Premier			7200
Roederer / Brut rosé			7800
Roederer / Cristal blanc		2006	26000
Roederer / Cristal rosé	2005	/2006	52000
Veuve Clicquot / Brut carte jaune			7800
Veuve Clicquot / La Grande dame b	olanc	1998	23500
Veuve Clicquot / La Grande Dame i	rosé	1998	35900

These wines are subject to limited stocks, other vintage and Grand Crus are available on request

LES GRANDS CRUS

RED BORDEAUX		
Pétrus	On	request
Pomerol		
Château Cheval Blanc Saint-Emilion Grand Cru classés "A"	On	request
Château Ausone Saint-Emilion Grand Cru classés "A"	1995	64000
Château Haut-Brion Pessac-Leognan	1989	142000
Château Lynch-Bages Pauillac (5 ^{ème} grand cru classé)	2006	29000
Château Malescot St Exupery Margaux (3ème grand cru classé)	2009	13800
WHITE BORDEAUX Château d'Yquem Sauternes (1er grand cru classé)	1996	32000
RED BURGUNDY Clos Vougeot		13700



LES VINS DE FRANCE

RED BORDEAUX Château La Chartreuse de Beauregard Pomerol	4800
RED BURGUNDY Volnay 1 ^{er} Cru 1 ^{er} Cru Pommard	105 ⁰⁰ 82 ⁰⁰
WHITE BURGUNDY Chablis "Grand Regnard " Puligny-Montrachet Meursault	58 ⁰⁰ 79 ⁰⁰ 75 ⁰⁰
WHITE LOIRE VALLEY Pouilly Fumé "Baron de L"	8600
LES VINS DE PROVENCE Château Sainte Marguerite " Cru classé " Red, rosé and white, Organic Bandol rosé Château Miraval " Cuvée Pink Floyd " rosé	34 ^{°°} 55 ^{°°} 50 ^{°°}
LES VINS ITALIENS Tignanello (chianti) red Brunello di Montalcino red Pinot Grigio white La Scolca Gavi dei Gavi white	140 ⁰⁰ 79 ⁰⁰ 37 ⁰⁰ 75 ⁰⁰

OUR TEAM WILL BE PLEASED TO HELP YOU TO ASSOCIATE THE BETTER WINES ACCORDING TO YOUR ORDER

GIVE A UNIQUE FLAVOR

TO YOUR FLIGHT

DRINKS

Aloe vera juice 1l 33⁰⁰
Benefits include easier digestion and absorption when taken before meals, energy, boost to the immune system, anti-inflammatory effect on tissues and joints, allergies, liver relief,

bowel distress and skin
Organic Coconut Water 500ml

Coconut water is a very refreshing drink to beat tropical summer thirst

Almond Milk 1l $8^{\circ\circ}$ An alternative to cow's milk This fortified beverage has a surprisingly rich and creamy taste, it is

An alternative to cow's milk This fortified beverage has a surprisingly rich and creamy taste, it is high in vitamins, such as vitamin E

 $\begin{tabular}{ll} \textbf{Goji concentrate Juice 500ml} & 37^{00} \\ \textbf{Discover the delicious health benefits of the most nutritionally dense food on Earth Tibetan} \\ \textbf{Organic Goji are packed with astoundingly high levels of anti-oxidants known for their anti-aging} \\ \end{tabular}$

and health wellness enhancing properties

Fidji Water 500 ml

6

This artesian water come from Viti Levu, the main island of the Fiji FIJI Water has traces of Silica that may provide a wide range of beauty benefits and claims regarding the healthy nature

HEALTHY ITEMS

Manuka Honey IAA 250grs (10+, 15+)

3300 / 4300

Used for centuries in Maori folk medicine, today, Manuka offers its antiseptic power in a unique honey

Himalayan Salt Mill 100grs

1300

Pink crystal salt contains the full spectrum of $84\,\mathrm{minerals}$ and trace elements

VIP set of 4 rare salt 4x100grs

 52^{00}

Selection of Himalayan pink salt, red and black Hawaiian salt from Molokai Island, and pyramid salt from Cyprus

Crispy crackers – pumpkin seed/olive-rosemary/spelt 8pcs

950

Enjoy a healthy crunchy and crispy snack, with your choice of flavour

Espelette pepper powder 75grs

1400

Named for the village of its origin, it is spicy and intense but not overbearing It can be used to season any dishes

Cream of balsamic vinegar 250ml

 15^{00}

This fruity gourmet sauce is fantastic when used for basting and marinating meat or fish, seasoning salads It is even spectacular when drizzled over cheese, desserts and ice cream

Goji Berries 125g

 19^{00}

Some claim that goji berries are the next fountain of youth! Eaten raw, cooked or dried, they offer definite health benefits thanks to their antioxidants and other compounds



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At you disposal, any laundry, dishswashing, standard and dry cleaning.

Don't hesitate to contact us, we can directly pick up your equipment at your aircraft upon your arrival.

Our florist will be pleased to accommodate any special request and will supply custom creations to suit the size and colour of your cabin.

Fresh flowers arrangements can also be created for your own vases.

TERMS & CONDITIONS

TERMS AND CONDITIONS OF SALE

1) CATERING ORDERS

Full acceptance by our clients of all our Terms and Conditions of Sale is required with each and every order. No catering order will be deemed a firm order until it has been registered and confirmed to the client by PRIVATE CATERING (Written confirmation by fax, email, sms or mail).

2) PRICES

Our quoted prices do not include TVA (Value Added Tax). All other taxes are included.

3) DELIVERY FEES TO NICE AND CANNES* AIRPORTS

Our delivery and loading rates vary depending upon the airport and delivery hours requested. Please consult us.

Any order placed between 11.00 p.m. LT and 5.00 a.m. LT will be charged 30% extra of the total value of the order, for a delivery in less than 6 hours.

HANDLING FEES TO NICE AIRPORT:

Nice Côte d'Azur airport: as the handling fees may vary depending on the handler you use, please consult your handling directly. However, in case the handler sub-contracts the handling to Private Catering, the handling fee will appear directly on the invoice issued by Private Catering.

4) COURIER FEES

Specific requests may sometimes require us to use express courier facilities. This service will be invoiced at a rate of 70€ per hour, with a minimum charge of one hour. A fraction of an hour will be billed as one full hour.

5) CANCELLATION FEES

In the case of partial or full cancellation, for any reason (including cancelled flights due to the inability to refuel), non-refundable charges will be invoiced as follows:

- Orders cancelled 12 hours or more prior to requested delivery time will not be charged.
- For any order cancelled more than 6 hours and

less than 12 hours prior to requested delivery time, the amount payable will be equal to 50% of the registered order.

• Any order cancelled less than 6 hours prior to requested delivery time will be payable in full.

All cancellations must be made in writing to PRIVATE CATERING. Cancellations by telephone will not be accepted. Any purchases made for the specific request of a client will be billed.

6) ORDER AMENDMENTS

For any amendments to a registered catering order (requests to either add or remove items from an existing order) notice must be given a minimum of two hours prior to delivery time. Failing this, orders that have been decreased will be invoiced according to the original order. Any decrease to an order of more than 30% of the original order will be considered as a partial cancellation.

7) CONDITIONS OF PAYMENT

Excepting where any special accounting arrangements have been made by prior agreement with PRIVATE CATERING, the company's standard terms are strictly payment on receipt of order.

8) ACCEPTED METHODS OF PAYMENT

Invoices may be paid in cash, by cheque drawn on a French or a Monegasque bank, or by credit card. The company accept AMERICAN EXPRESS, EURO CHEQUES. Foreign currencies (US. Dollars, GBP Sterling etc....) are accepted according to the bank exchange rate of the day.

9) LATE PAYMENTS

The Company reserves 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, PRIVATE CATERING reserves the right to suspend, without further notice, all the current orders of any client in debt to the company.

10) TAX 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 PRIVATE CATERING 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.

11) DELIVERY DELAYS - CLAIMS

PRIVATE CATERING 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 claim must be filed within 24 hours of delivery of the order. Any claim or complaint relating to an invoice must be made in writing within eight days of the invoice date.

12) FORCE MAJEURE

The PRIVATE CATERING 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 PRIVATE CATERING, any sum that may have already been paid by the customer will be refunded.

13) ARBITRATION

In the case of any objections, the "Commercial Court of NICE" will be used for arbitration.

14) PRICES CONDITIONS

Prices correct at time of printing. Available and pricing may change during the validity of this list. We are happy to reconfirm pricing at the time of order. Prices quoted in euro are exclusive of VAT.

*Full list of our terms and Conditions of sale available on request



NOTES



