

PRIVATE CATERING

THE BEST FOR YOUR JET

FRENCH RIVIERA AIRPORTS -
NICE, CANNES, TOULON-HYÈRES,
SAINT-TROPEZ, LE CASTELLET,
MARSEILLE

M E N U





L A C E A N O R D E R
7 D A Y S A W E E K
T O P R I V A T E C A T E R I N G -

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We are pleased to assist you
in the French Riviera Airports:
Nice, Cannes, Toulon-Hyères,
Saint-Tropez, Le Castellet, Marseille



CREATIVITY
& REFINEMENT TO DELIGHT
ALL PALATES

PRIVATE CATERING
PROMOTES AUTHENTIC
COOKING REALIZED
BY OUR GOURMET CHEFS.

We are dedicated to help you to discover new tastes and to seduce you with subtle blends of flavours. We offer first quality food.



We propose products carefully chosen for their taste, freshness and traceability. Our suppliers share same commitments for environmental causes, favouring seasonality of their production.

We will do our best to supply you with any specific item; whatever your special needs might be. You name it... We deliver it to you.



CONFIDENCE
TO ENSURE NICE JOURNEY

SAFETY & HIGH PERFORMANCE

Private Catering believes that **safety** of your passengers and crew is of primary importance. As such we are committed to provide **excellent service** to make your trip comfortable. We have developed strict policies, practices and procedures to **guarantee** your security.

We have set up food processing safety policy, based on efficient tracking system for ingredients. We strictly **comply with the IATA and EEC standards** based particularly on the principles of the Hazard Analysis Critical Control Point.

HIGH-LEVEL SECURITY

Private Catering plays important role in keeping your business safe. **Security** is a concern for everyone in the aviation industry, affecting virtually all areas of operation.

The security program implemented by us has been approved by the highest authorities. It consists of measures and **procedures applicable** to catering stores and supplies, producing as well as handling.

CONSIDERATION
& RESPONSIVENESS
TO ASSIST YOU

RELIABLE SUPPORT

Private Catering can assist you 24 hours a day, 7 days a week. Our operation team provides support service, **making your flight an unforgettable experience**. We are looking for constructive and long-lasting partnerships.

On daily basis, we strive to deliver excellent service to keep up with our hard earned reputation. We are proud to serve the world's most sophisticated clientele for more than ten years in the French Riviera.

EXCELLENCE
IS THE REPUTATION
WE ARE LOOKING FOR

SOME GREAT STORIES...

"Food was excellent, like always! Quality and freshness very good! The passengers enjoyed it a lot impressed about the food and presentation!"

"There is really nothing to complain about, everything was perfect! Very good quality catering, very nice presentation. Our Clients are more than happy, food was really tasty and fresh, very kind and helpful."

"Everything was great, food was fresh and tasty, everything was perfect."

"Food was all very good quality and presented well, the fish was amazing!!! Very kind and helpful, excellent professional. You are sooo helpfull and nice :) Many many thanks for your help! You are the BEST!!!!!"

DELIVERY & REACTIVITY

Private Catering has all the authorizations to deliver to your plane. We are using our own employees and refrigerated vehicles. We have high-loaders (for large range air-crafts in Nice) as well as small vans (for other airports: Cannes, Toulon, Marseille...).

Our dedicated kitchen is **located in Nice Airport**. This position gives you peace of mind, knowing we can respond to last minute adjustments to your order. Our Inflight team will be delighted to assist you during delivery to present the dishes and meet your needs.

"Presentation was awesome, excellent service."

"It was all so good! Risotto was amazing as well as the desserts... catering was awesome, as always. Thank you once again for your professionalism and efficiency, great work and dedication."

"You're a big help. We will recommend you."

"Everything was wonderful. It is a pleasure working with you. Excellent work to keep your standards so high."

"Well done, I have been admiring your creativity, quality and consistency: the best catering in Business Aviation Industry."

PRIVATE CATERING

THE BEST FOR YOUR JET

Marinated salmon
Green papaya and mango salad
with hazelnut oil

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COLD
STARTERS

STARTERS

Beef tagliata, vegetables from the hills of Nice	53.00
Pan seared crayfish quinoa salad <i>Beetroot and citrus vinaigrette</i>	56.00
Tuna tataki <i>Vegetables sushi in ginger and soya sauce</i>	53.00
Marinated salmon <i>Green papaya and mango salad with hazelnut oil</i>	46.00
Heart of salmon in a nori crust kaiso salad	64.00
Raw and cooked vegetable tartlet, pesto vinaigrette	46.00
Pressed duck “foie gras” <i>Smoked eel and exotic fruits</i>	56.00
Loaf of poultry with “foie gras” <i>Chopped flavoured mushrooms celery terrine with truffles</i>	56.00
Melon Prosciutto di Parma	32.00
Duck homemade “foie gras”	58.00
Alaska King crab, guacamole and lobster	53.00
Antipasti platter	38.00
Avocado shrimp cocktail	42.00
Peking style duck fillet <i>Vegetables and mushroom spring roll</i>	46.00
Asian chicken salad <i>Chinese noodles rolled in a vegetable julienne, coriander, mint, chicken, curry dressing</i>	38.00
Asian beef salad <i>Chinese noodles rolled in a vegetable julienne, coriander, mint, beef, curry dressing</i>	40.00
Asian shrimp salad <i>Chinese noodles rolled in a vegetable julienne, coriander, mint, prawns, curry dressing</i>	42.00

STARTERS

“Niçoise” salad <i>Nice-style salad with tomatoes, cucumbers, onions, green peppers, artichokes, eggs, black olives and anchovies</i>	33.00
Mediterranean salad <i>Grilled vegetables, zucchini, peppers, eggplant, garlic, tomatoes, mesclun salad</i>	36.00
Prawn salad <i>Hearts of lettuce, tomatoes, croutons, grilled prawns, hard-boiled eggs, anchovies, Caesar dressing</i>	40.00
Chicken salad <i>Hearts of lettuce, tomatoes, croutons, grilled chicken breast, hard-boiled eggs, anchovies, Caesar dressing</i>	33.00
Tuna salad <i>Hearts of lettuce, tomatoes, croutons, grilled tuna, hard-boiled eggs, Caesar dressing</i>	33.00
Greek salad <i>Mediterranean aromas, cucumbers, tomatoes, onions, juice of mint lemon, parsley</i>	32.00
“Caprese” salad <i>Tomatoes, mozzarella, pesto basilica</i>	32.00
“Périgourdine” salad with truffle dressing <i>Smoked duck breast, mushrooms, duck “foie gras” and figs</i>	53.00
Mixed salad <i>Mesclun salad, rucola, endives, cucumber, red onion with dressing</i>	22.00
French tabbouleh <i>Semolina, green and red pepper, tomatoes, olives, onions, juice of mint lemon, parsley</i>	24.00
Papaya salad	24.00
Kaiso salad <i>Wakame edamame salad with miso vinaigrette</i>	21.00
Vegetables and quinoa salad	35.00
“Maltese” salad <i>Rock lobster, mesclun salad, palm heart, grapefruit, orange with dressing</i>	72.00
Chef salad <i>(give us your ingredients, your recipe)</i>	on request

on request

Pan seared crayfish
quinoa salad
beetroot and citrus
vinaigrette

COLD FISH
&
SEAFOOD

COLD MEAT

SOUPS

Cold cooked and smoked fish	92.00
Mix seafood and fish	98.00
Selection of seafood	92.00
1/2 Rock lobster with seafood	98.00
Fresh salmon carpaccio	36.00
Heart of salmon 180 g	64.00
Tray of smoked salmon	54.00

Cold cut “charcuterie” <i>(rosette, coppa, bresaola...)</i>	48.00
Cold meat selection <i>(chicken, turkey, beef, lamb...)</i>	50.00
Breakfast meat 90 g <i>(chicken, turkey and ham only)</i>	15.00
Pork free alternative	on request

Lobster bisque 1l	64.00
Clear chicken noodles or cream of chicken soup 1l	36.00
Harira 1l	36.00
Soup 1l <i>Minestrone, lentil, pumpkin, Dubarry, 9 vegetables, wild mushroom, tomato...</i>	33.00
Other soup <i>(give us your ingredients, your recipe)</i>	on request

REGIONAL
SPECIALITIES

FISH FILLET

MAIN COURSES

FROM THE SEA

Cod fillet “grenobloise” style <i>Potatoes gnocchi and artichoke</i>	63.00
Dorado fillet with a millefeuille or Mediterranean vegetables <i>Provençal ratatouille jus and olives</i>	63.00
Crusted salmon fillet with tarragon <i>Assorted grilled vegetables, with tarragon and white wine soft sauce</i>	63.00
Miso glazed cod <i>On baby bok choy</i>	63.00
Seabass fillet, yellow and green zucchinis risotto <i>Sauce vierge with lemon from Menton</i>	69.00
John Dory fillet with candied fennel <i>Fish broth with saffron and shellfish, steamed potatoes</i>	69.00
Whole fillet (500 g / 600 g) – for two persons	115.00
Turbot fillet with fresh spinach <i>Light Gravy sauce, with meat ravioli from Nice</i>	69.00
Salmon	39.00
Cod	46.00
Red mullet	47.00
Dorado	52.00
John Dory	52.00
Monkfish	54.00
Sea Bass	54.00
Turbot	56.00
Sole	56.00

Cod fillet
“grenobloise” style
*Potatoes gnocchi
and artichoke*

WHOLE FISH

Dorado	76.00
Red mullet – 2 pieces	76.00
Sea Bass	86.00
Sole	86.00

SEAFOOD

Prawns – 5 pieces	56.00
Grilled seafood mix	58.00
Lobster	104.00

REGIONAL
SPECIALITIES

MAIN COURSES

FROM THE FARMLAND

Herbs crusted rack of lamb <i>Creamy polenta with sundried tomatoes, olives from Nice and thyme juice</i>	63.00
Duck magret “à l’orange” <i>Melting potato and celery purée</i>	63.00
Pan fried free range poultry with morels <i>Asparagus risotto</i>	63.00
Angus Beef rump steak <i>Roasted sliced potatoes, Portobello mushrooms and mini vegetables, red wine soft sauce</i>	69.00
Angus beef fillet, Rossini <i>Potatoes stuffed with creamed leeks and truffles</i>	69.00
Milk fed veal chop with wild mushrooms <i>Roasted and onion flavoured potatoes, roasted vegetables</i>	69.00



Pan fried free range poultry
with morels
Asparagus risotto

POULTRY

Chicken breast	38.00
Chicken legs	38.00
Baby chicken	42.00
Chicken kebab – 2 pieces	42.00
Chicken whole farm fresh	65.00
“Coq au vin”	52.00
Duck breast	52.00

VEAL

Veal fillet mignon	58.00
Veal blanquette	54.00
Veal escalope <i>Breaded available on request</i>	52.00

BEEF

Beef kebab, grilled – 2 pieces	54.00
Bourguignon beef	52.00
Beef tournedos grilled or pan-seared	54.00

LAMB

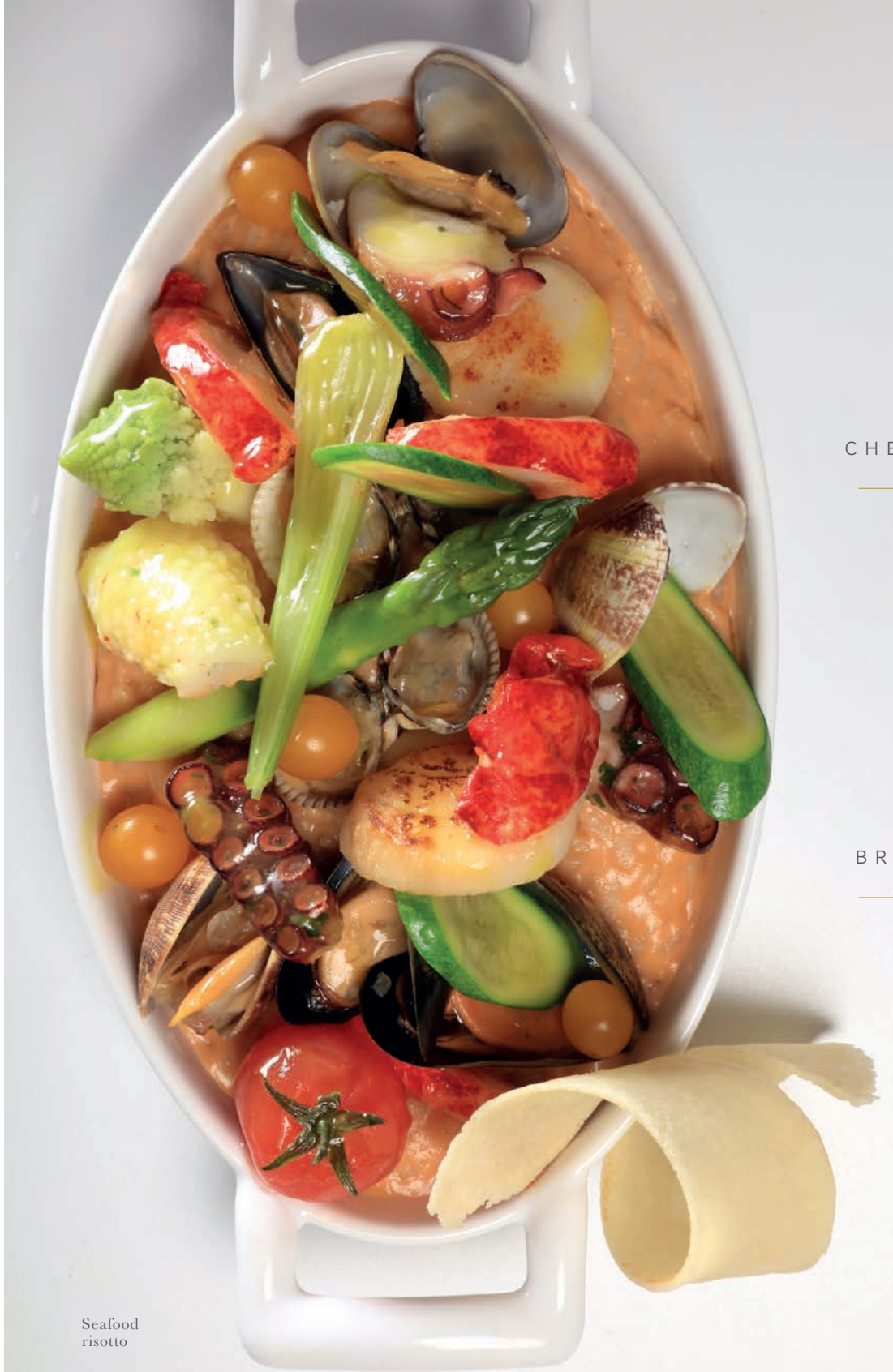
Lamb fillet	58.00
Rack of lamb, Lamp chops – 5 pieces	58.00
Lamb shank, lamb curry, Provençal lamb stew	58.00

MAIN COURSES

OTHER SUGGESTIONS

Lasagna (or Cannelloni) bolognaise	29.00
Lasagna (or Cannelloni) vegetarian	29.00
Ravioli with spinach, ricotta and meat	32.00
Tagliatelle with truffle	54.00
Pasta with seafood	64.00
Penne, spaghetti, tagliatelle, gnocchi... – <i>plain</i>	22.00
Sauce for pasta <i>Bolognaise, arrabiata, Napolitan, pesto, ceps, cheeses, carbonara...</i>	9.50
Wild mushroom	42.00
Seafood	64.00
Truffle	58.00
Vegetarian (asparagus...)	39.00
Rice <i>Plain, basmati, wild, whole, saffron, fried</i>	9.00
Potatoes <i>Mashed, steamed, roasted, potato gratin, French fries</i>	15.00
Vegetables: grilled or steamed	15.00
Baby steamed vegetables	19.00
Creamy polenta with chanterelles	15.00
Provençal style vegetables tian	15.00
Woodland mushrooms with garlic and parsley, ceps, morel, chanterelles	24.00
Ratatouille from Nice	15.00
Choice of sauce <i>Périgourdine, morel, cep, Bordelaise, satay, red wine, green pepper, other on request</i>	

Seafood
risotto



CHEESE & BREAD

CHEESE

Sliced matured cheese <i>Two goats cheeses and two cows cheeses</i>	22.00
Whole matured cheese	79.00
Parmesan <i>Grated or chips</i>	50 g 5.00
Cheese individual pack <i>Mozzarella, halloumi, feta, cottage...</i>	9.00
Cheese breakfast plate <i>Emmental and cheddar</i>	80 g 11.00

BREAD

Baguette 1/3 “Maxilichette”	1.90
Bread rolls	1.90
Grissinis	200 g 6.00
Whole white bread baguette	3.60
Farmhouse bread <i>Seeds and cereals</i>	10.00
Lebanese bread (pita) – <i>5 pieces</i>	6.50
Dark bread pumpernickel loaf	6.50
Harry’s sliced bread brown, white	8.00
Naan or chapati – <i>3 pieces</i>	7.50
Bagels <i>Plain or sesame</i>	3.80

DESSERTS

Le Private Revisité <i>Three flavours and three textures, composed of layers of soft hazelnut biscuits, crisp praline and chocolate mousse Jivara, with a heart of creamy yuzu. Served with a milk chocolate sauce.</i>	18.00
Le Caramel Cocoa <i>Cocoa tartlet, with a heart of molten caramel, topped with dark chocolate and caramel mousse. Served with a dark chocolate sauce.</i>	18.00
La Fleur de Fruits Rouges <i>A light red fruit mousse scented with rose water and a heart of creamy licorice.</i> Served with fresh berry sauce.	18.00
L'équilibre Mandarine <i>A white chocolate mousse with crystallized mandarin on a Calisson biscuit. Served with mandarin Suzette style sauce.</i>	18.00
Le Rio Azul <i>A passion fruits sabayon on a chocolate biscuit and ganache covered with a mirror of Guanaja chocolate. Served with a bitter chocolate sauce.</i>	18.00
L'Exotique <i>A green lemon mousse with a heart of creamy passion mango, on an almond and coconut biscuit. Served with tropical fruit sauce.</i>	18.00
Apple pie	14.00
Apfel strudel with vanilla sauce	14.00
Caribbean chocolate mousse	14.00
Opera	14.00
Chocolate tartlet	15.00
Vanilla Millefeuille	14.00
Seasonal fruit tartlet	14.00
Éclair (chocolate, coffee, vanilla)	12.00
Catalane crème brûlée with Bourbon vanilla	14.00
Tiramisu	14.00
Panna Cotta with fresh fruits	14.00
Cheesecake with red berries	14.00
“Petits Fours” – <i>We advise 5 pieces per person</i>	5.00
Middle Eastern pastries – <i>We advise 5 pieces per person</i>	5.00

CLASSIC
DESSERTS



La Fleur
de Fruits Rouges

CHOCOLATE
&
CAKES

ICE CREAMS

FRUITS

Luxury chocolate box	350 g	55.00
Luxury chocolate box	500 g	85.00
Chocolate truffles homemade	200 g	29.00
Macarons		3.00
Chocolate bar <i>Kit-Kat, Mars, Bounty, Twix</i>		4.00
Cookies <i>Double chocolate, cereals...</i>		3.50
English Cake	350 g	18.00
<i>Banana, chocolate chip, dried fruits</i>		
Cupcake selection		6.00
Scone		4.00
Ice cream pops <i>Mars, Twix, Bounty, Magnum</i>		5.00
Ice cream Häagen Dazs	100 ml	8.50
Ice cream Häagen Dazs <i>Vanilla, Belgian Chocolate, Dulce de Leche, Macadamia Nut Brittle, Cookies & Cream, Strawberry...</i>	500 ml	21.00
Artisanal fruit sorbet <i>Mango passion, strawberry raspberry, lemon, peach, apricot...</i>	100 ml	8.50
Fresh berries <i>Raspberry, blueberry, strawberry...</i>	1 kg	77.00
Sliced seasonal exotic fruits and berries	300 g	38.00
Sliced seasonal Provençal fruits	220 g	29.00
Basket of whole seasonal and exotic fruits	1 kg	29.00
Fruits kebab exotic and berries	100 g	15.00
Mix of dried fruits <i>Figs, apricots, dates, plums...</i>	1 kg	72.00
Strawberries dipped in fine chocolate		5.00
Art fruit carpaccio		21.00
Pineapple tartare <i>With basil, black pepper cashew nuts and passion fruit</i>		24.00



Chicken "Tabaka"
ЦЫПЛЕНОК ТАБАКА

ИКРА

CAVIAR

Caviar Royal Beluga, Royal Oscietre, Baeri...
Икра белуги Royal, Осетровая икра Royal,
черная икра Baeri...

on request

Garnish tray for Caviar
Украшение и гарнир для икры

35.00

ХОЛОДНЫЕ И ГОРЯЧИЕ ЗАКУСКИ

COLD & HOT STARTERS

"Oliver" salad
Салат "Оливье"

33.00

Vinaigrette salad with beetroot
Винегрет

24.00

Marinated herring in its beetroot and potatoes "fur coat"
Сельдь под шубой

28.00

Gravlax salmon sprinkle with fresh dill
Лосось маринованный с укропом

54.00

Meat platter (beef tongue, veal, chicken roll with mushrooms)
Ассорти мясное (язык говяжий, запеченая телятина,
рулет куриный с грибами)

50.00

Pickled cabbage
Капуста квашеная

20.00

White mushroom "gratin"
Грибной жульен

18.00

Veal pancake
Блинчики с телятиной

19.00

Pirozhki (meat or cabbage)
Пирожки с мясом и капустой

19.00

СУПЫ

SOUPS

Borscht <i>Борщ</i>	33.00
Pike-perch soup <i>Уха из судака</i>	35.00

ГОРЯЧИЕ БЛЮДА

MAIN COURSES

Roasted Pelmenis or Pelmenis with broth <i>ПЕЛЬМЕНИ ВАРЕНЫЕ ИЛИ ЖАРЕННЫЕ, СО СМЕТАНОЙ И СВЕЖИМ УКРОПОМ</i>	24.00
Chicken coated with breadcrumbs “Pojarski” <i>ПОЖАРСКИЕ КОТЛЕТЫ</i>	43.00
Fried minced veal cutlet <i>КОТЛЕТЫ ИЗ ТЕЛЯТИНЫ</i>	56.00
Chicken “Tabaka” <i>ЦЫПЛЕНОК ТАБАКА</i>	52.00
Beef “Stroganoff” <i>БЕФСТРОГАНОВ</i>	52.00
Chicken “Kiev” <i>КУРИЦА ПО-КИЕВСКИ</i>	43.00
Lamb shashlik <i>ШАШЛЫК ИЗ БАРАНИНЫ</i>	52.00
Sturgeon shashlik <i>ШАШЛЫК ИЗ ОСЕТРИНЫ</i>	53.00
Sarasin porridge “Kacha” <i>КАША ГРЕЧНЕВАЯ</i>	12.00
Sarasin porridge “Kacha” with mushrooms <i>ГРЕЧКА С ГРИБАМИ</i>	22.00
Roasted potatoes with ceps <i>КАРТОФЕЛЬ ЖАРЕННЫЙ С БЕЛЫМИ ГРИБАМИ</i>	22.00



Gravlax salmon sprinkle
with fresh dill *ЛОСОСЬ
МАРИНОВАННЫЙ
С УКРОПОМ*

ДЕСЕРТ

DESSERTS

Meringue with fresh fruits “Pavlova” <i>ТОРТ ПАВЛОВА (ТОРТ-БЕЗЕ СО СВЕЖИМИ ФРУКТАМИ)</i>	15.00
Honey cake <i>“МЕДОВИК”</i>	16.00
“Ptichye Moloko” pistachio pudding <i>ПТИЧЬЕ МОЛОКО</i>	15.00
Cherry Vareniki <i>ВАРЕНИКИ С ЧЕРЕШНЕЙ</i>	on request
Honey and red berries “Syrniki” pancakes <i>СЫРНИКИ С МЕДОМ И СВЕЖИМИ ЯГОДАМИ</i>	25.00



Honey cake *“МЕДОВИК”*



COLD MEALS

Hummus	15.00
Aegean stuffed vine leaves – 5 pieces	17.50
Lebanese tabbouleh <i>Fattouche Salad</i>	18.00
Moutabal	15.00
Babaganouch	29.00
Cold mezze assorted, 5 types <i>Chickpea salad, eggplant spread, hummus and wine leaves</i>	42.00

HOT MEALS

Tajine chicken and vegetables	53.00
Lamb Tajine	58.00
Lamb Kapsa	58.00
Royal Couscous	71.00

SOUPS

Shorba	1l	42.00
Harira	1l	42.00
Lentil	1l	36.00

HOT MEZZE

Hot mezze assorted – 5 pieces <i>Samosas, kebbe, fatayer, kefta and samboussik with dips</i>	36.00
Shawarma Sandwich <i>Lamb, chicken or beef</i>	16.50
Samosa	7.00
Samboussik beef	7.00
Fatayer	6.50
Kebbe	7.00
Kefta	7.00
Falafel	7.00

DESSERTS

Medjoul date with almond	3.00
Selection of Middle-Eastern pastries	6.00



Red curry
Duck, chicken, beef or shrimp

COLD
STARTERS

HOT
STARTERS

ASIAN SUGGESTION

Kaiso salad <i>Wakame edamame salad with miso vinaigrette</i>	21.00
Asian shrimp salad <i>Chinese noodles rolled in a vegetable julienne, coriander, mint, prawns, Thai curry dressing</i>	38.00
Asian chicken salad <i>Chinese noodles rolled in a vegetable julienne, coriander, mint, chicken, Thai curry dressing</i>	38.00
Thin rice noodle salad (Yam Woosen) <i>Either beef, chicken or shrimps</i>	24.00
Salmon or tuna green papaya salad	24.00
Fried spring rolls, Thai style	8.00
Fresh spring rolls, Chinese style <i>Shrimps, smoked salmon, chicken or vegetables. Either plain or flavored with lemongrass, ginger, basil or hot pepper</i>	14.00
Nems Vietnamese style <i>Chicken, prawns, duck or vegetables</i>	8.00
Dumplings <i>Meat, vegetables or seafood</i>	8.00
Chicken Satay kebabs	8.00
Yakitori kebabs <i>Beef or chicken</i>	8.00
Prawns Tempura	10.00

SOUPS

Soup Tom Kha Gai <i>Coconut flavoured</i>	11	42.00
Tom Yam Cung <i>Plain or coconut flavoured</i>	11	42.00
Tom Yan Kung Keaw Nam <i>Wan Ton</i>	11	42.00

CLASSIC
DISHES

Pad Thai <i>Shrimp or chicken</i>	42.00
Green curry <i>Chicken, beef or shrimp</i>	42.00
Red curry <i>Duck, chicken, beef or shrimp</i>	42.00
Satay (curry paneng) <i>Chicken, beef or shrimp</i>	42.00

GARNISH

Rice <i>Pan fried, plain or sticky</i>	9.00
Pan fried vegetables	14.00

ASIAN SUGGESTION

Asian chicken salad
Chinese noodles rolled
in a vegetable julienne,
coriander, mint, chicken,
Thai curry dressing



INDIAN SUGGESTION

BYRIANNI

Chicken	49.00
Lamb <i>Garnish with dahi chutney (mint yogurt chutney)</i>	55.00

JALFREZZI

Chicken	49.00
Lamb	55.00

KORMA

Chicken	49.00
Lamb	55.00

VINDALLO

Chicken	49.00
Lamb	55.00

CURRY

Chicken	49.00
Lamb	55.00
Vegetables	42.00

TIKKA
MASSALA

Chicken	49.00
Tandoori chicken	49.00
Lamb	55.00
Rognan Joch lamb	55.00

GARNISH

Aloo gobi	22.00
Daal selection	22.00
Palaou rice	14.50
Naan bread selection	8.00



Kaiso Salad
Wakame edamame salad with miso vinaigrette

STARTERS
VEGAN

Kaiso Salad		21.00
Wakame edamame salad with miso vinaigrette		
Beetroot gaspacho	250 ml	21.00
Raw Vegetables and Hummus		26.00
Vegetables and quinoa salad		35.00
Mixed salad		24.00

SNACKS
GLUTEN FREE
OR VEGAN

Gourmet gluten free or vegan sandwiches	10.00
Semi-Triangular gluten free or vegan sandwiches	4.50
Quiche	19.00
Croque-monsieur	19.00
Hot dog	19.00
Herb balls skewers and tomato coulis	29.00
Falafel with hummus dips	25.00
Burger	35.00

PASTA
GLUTEN FREE

Penne, Fusilli	22.00
Sauce for pasta	9.50
Arrabiata vegan, Napolitan vegan, pesto, ceps, vegetables, four cheeses...	

RISOTTO

Wild mushrooms, seafood, asparagus...	54.00
Vegan risotto	38.00

DESSERT
GLUTEN FREE

Vanilla and red fruit Panna Cotta	15.00
Chocolate mousse	15.00
Lemon tartlet covered with meringue	15.00
Passion and hazelnut tartlet	15.00
Chocolate Éclair	15.00
Raspberry and white chocolate cake "symphony"	15.00

DETOX SUGGESTION

SALADS

Green mango salad	24.00
Papaya salad	24.00
Tomato salad	21.00

COLD DRINKS

Healthy green juice	500 ml	21.00
Carrot and beetroot juice	500 ml	21.00
Ginger pineapple juice “Gnamakoudji”	500 ml	21.00
Fresh lemonade	500 ml	21.00
Aloe vera juice	1l	33.00
Goji concentrate juice	500 ml	37.00
Fidji water	500 ml	6.00
Organic coconut water	500 ml	7.50
Almond Milk	1l	8.00

HOT DRINKS

Coffee	1l	15.00
<i>Ground Prestige, decaffeinated, Arabic, Arabic with cardamom</i>		
Nespresso caps – Set of 10 pieces		14.00
Hot chocolate	1l	13.00
Tea Box		15.00
<i>Breakfast, Darjeeling, Earl Grey, Ceylan, Lapsang, Souchong, green-tea, Chinese Gun-powder, green tea with mint, green tea with jasmin.</i>		
Herbal Tea Box		15.00
<i>Camomile, verbenä, verbenä-mint</i>		
Milk	1l	5.00
<i>Whole, semi skimmed, low fat 0%</i>		



Beetroot gaspacho

FRUITS & JUICES

FRUITS

Sliced seasonal exotic fruits and berries	300 g	38.00
Sliced seasonal Provençal fruits	220 g	29.00
Pineapple carpaccio		18.00
Fresh berries	1 kg	77.00
<i>Raspberry, blueberry, strawberry...</i>		
Basket of whole seasonal and exotic fruits	1 kg	29.00
Exotic fruit and berry kebab	100 g	15.00
Mix of dried fruits	1 kg	72.00
<i>Figs, apricots, dates, plums...</i>		

FRESH FRUIT JUICES

Orange, grapefruit, watermelon (on season), melon	1l	20.00
Apple, red or white grape	1l	25.00
Tomato, carrot	1l	24.00
Fresh fruit cocktail	1l	35.00
Red fruit cocktail	500 ml	21.00
Strawberry	500 ml	21.00
Kiwi, pineapple, mango	500 ml	19.00
Cocktail	500 ml	21.00
<i>Orange, banana, strawberry or mango, passion, pineapple</i>		

ORGANIC JUICES

Pear, apricot, peach, guava	1l	25.00
Pomegranate, cranberry	1l	35.00



LUNCH OR
DINNER MENU

SNACK BOX

BREAKFAST
TRAY

TRAY MEALS

VIP Tray lunch or dinner – Gastronomic cold fish or meat <i>VIP Starter, VIP cold meat or fish with garnish, 1 cheese, 1 dessert “collection”, 1 petit four, set of cutlery, butter, 2 bread rolls, salt and pepper.</i>	89.00
Crew Tray lunch or dinner – Gastronomic cold fish or cold meat <i>Salad, cold meat or fish with cold garnish, 1 cheese, 1 dessert “traditional”, set of cutlery, 2 bread rolls, salt and pepper.</i>	49.00
VIP Cold Snack Box <i>1 salad, 1/3 baguette sandwich, 1 bread roll, 1 seasonal fruit tartlet</i>	39.00
VIP hot Snack Box <i>1 salad, 1 quiche, 1 pizza, 1 bread roll, 1 seasonal fruit tartlet</i>	42.00
VIP Cold Gourmet <i>Freshly squeezed orange juice, cereals with milk, 2 bread rolls and fresh pastries, Danish, butter, traditional jams and honey, cheese and cold cut meat, yoghurt and sliced fruits</i>	49.00
VIP Hot Gourmet <i>Freshly squeezed orange juice, cereals with milk, 2 bread rolls and fresh pastries, Danish, butter, traditional jams and honey, scrambled eggs or omelet, bacon or sausages, yoghurt, sliced fruits and tomato.</i>	53.00
Crew Cold Breakfast <i>Freshly squeezed orange juice, assorted bread rolls and fresh pastries, Danish, butter, traditional jams and honey, selection of ham and cheese.</i>	33.00
Crew Hot Breakfast <i>Freshly squeezed orange juice, assorted bread rolls and fresh pastries, Danish, butter, traditional jams and honey, scrambled eggs or omelet, sausages or bacon, yoghurt and sliced fruits.</i>	36.00

CLASSIC
SANDWICHES

OPEN
SANDWICHES

FINGER FOOD

SNACKING

Gourmet (small crispy bread rolls) <i>We suggest 4 pieces per person</i>	6.50 to 10.00
Triangle (white or whole cereal) <i>We suggest 4 pieces per person</i>	6.50 to 10.00
½ triangle (white, whole cereal) <i>We suggest 8 pieces per person</i>	3.50 to 5.00
Finger (white, whole cereal) <i>We suggest 6 pieces per person</i>	3.50 to 5.00
Wraps <i>1 order = 2 pieces</i>	9.50 to 12.50
½ baguette <i>Farm fresh brown or white bread</i>	11.50 to 14.50
Club <i>1 order = 2 pieces</i>	15.50 to 21.00
<i>Few suggestions: Beef and tartare sauce, bresaola, arugula and parmesan, cooked “foie gras” and figs, roasted vegetables, mozzarella and tomatoes, Parma ham and tomatoes, smoked salmon, tuna...</i>	
<i>Made-to-order sandwiches are also available.</i>	
Smoked salmon and cream cheese with chives	13.50
Shrimps “Thai style”	13.00
“Foie gras” and figs	15.50
Pan seared tuna with vegetables	13.00
Rock lobster with asparagus cream	15.50
Vegetarian with preserved vegetables	12.50
Hot canapes	6.00
Canapes	6.00
Caviar canapes – <i>Minimum order: 3 pieces</i> 10 g	27.00



Gourmet sandwiches

BREAKFAST

COLD
BREAKFAST

Viennoiseries (pastries) – Large <i>Croissant, chocolate croissant, “pain aux raisins”, brioche with sugar</i>	3.50
Viennoiseries (pastries) – Mini <i>Croissant, chocolate croissant, “pain aux raisins”, brioche with sugar</i>	2.00
Danish	6.00
Muffins <i>Double chocolate, muesli, blueberry, banana...</i>	4.00
Homemade muesli	18.00
Porridge	18.00
Fruit salad	21.00
Crepes – <i>Set of 4 pieces</i>	14.00
Pancakes – <i>Set of 4 pieces</i>	16.00
Jam from Provence or honey 30 g	4.00

HOT
BREAKFAST

Scrambled eggs <i>Plain</i>	12.00
Scrambled eggs <i>With additions at your convenience</i>	15.00
Omelet or white omelet <i>Plain</i>	13.00
Omelet or white omelet <i>With additions at your convenience</i>	16.00
Fried egg	3.00
Soft or hard-boiled egg <i>With or without shell, poached egg</i>	2.00
Grilled bacon 90 g	9.00
Breakfast sausages – <i>3 pieces</i> <i>Pork, poultry or veal</i>	10.00
Button mushrooms sautéed <i>With garlic and parsley</i>	12.00
Grilled tomatoes	9.00

READY TO SERVE



B O R D E A U X

R E D
B U R G U N D Y

B O R D E A U X

B U R G U N D Y

L O I R E V A L L E Y

P R O V E N C E

W I N E S

G R A N D S C R U S

● Pomerol Pétrus, 1997	<i>on request</i>
● Pessac-Léognan, 1 ^{er} Grand Cru classé, Château Haut-Brion, 1989	<i>on request</i>
● Saint-Émilion, Grand Cru classé “A”, Château Ausone, 1995	<i>on request</i>
● Margaux, 3 ^{ème} Grand Cru classé, Château Malescot Saint-Exupéry	138.00
● Sauternes, 1 ^{er} Grand Cru classé, Château d’Yquem, 1996	278.00
● Clos Vougeot	137.00

F R E N C H A P P E L A T I O N S

● Pomerol	48.00
● Volnay, 1 ^{er} Cru	105.00
● Pommard	82.00
● Chablis, Grand Regnard	58.00
● Puligny-Montrachet	79.00
● Meursault	75.00
● Pouilly Fumé, Baron de L	86.00
● ● Château Sainte Marguerite, Cru classé – <i>Organic</i>	34.00
● Bandol	55.00
● Château Miraval, Cuvée Pink Floyd	50.00

CHAMPAGNE

Dom Pérignon	230.00
Dom Pérignon, Vintage Rosé	390.00
Roederer, Brut Premier	72.00
Roederer, Brut Rosé	78.00
Roederer, Cristal Blanc, 2009	260.00
Roederer, Cristal Rosé, 2009	520.00
Veuve Clicquot, Brut Carte Jaune	78.00
Veuve Clicquot, La Grande Dame Blanc	<i>on request</i>
Veuve Clicquot, La Grande Dame Rosé	<i>on request</i>

THESE WINES ARE SUBJECT TO LIMITED STOCKS, OTHER VINTAGE AND "GRAND CRUS" ARE AVAILABLE ON REQUEST: JUST TELL US THE WINE YOU LIKE AND WE WILL FIND IT FOR YOU.

OUR TEAM WILL BE PLEASED TO HELP YOU TO MATCH THE BEST WINES ACCORDING TO YOUR ORDER.





CONCIERGE

WE CAN SOURCE ANY RARE
OR UNUSUAL PRODUCT AND HAVE IT
DELIVERED TO YOUR AIRCRAFT.

NEWSPAPERS & MAGAZINES

Thousands of printed Newspapers in 46 languages from 90 countries
are available upon request.

LAUNDRY & CLEANING SERVICES

At your disposal, any laundry, dishwashing, standard and dry cleaning.

Do not hesitate to contact us, we can directly pick your equipment up
at your aircraft upon your arrival in Nice.

FLOWERS

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 flower arrangements can also be created for your own vases.

TOILETRIES, KITCHEN EQUIPMENT...

Just tell us what you need and we will arrange it for you.

SELLING TERMS & CONDITIONS

1 CATERING ORDERS

Any order implies the customer's total and clear acceptance of these general terms and conditions of sale. Each catering order is considered as confirmed once *Private Catering* has sent a written confirmation to the customer by fax, email or SMS.

2 PRICES

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

3 DELIVERY FEES TO NICE & CANNES AIRPORTS

Our delivery and loading rates depend on the airport and on the requested delivery hours. Please consult us for more details. Any order placed less than 6 hours before the delivery time will be charged 30% extra of the total value of the order.

4 COURIER FEES

Specific requests may sometimes require the use of express courier facilities. This service will be charged 70€ per hour, with a minimum charge of one hour. Every extra hour will be charged as a 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), the following rules will be applied:

- Orders cancelled 18 hours or more prior to requested delivery time will not be charged.
- For any order cancelled more than 12 hours and less than 18 hours prior to requested delivery time, the amount payable will be equal to 30% of the registered order.
- 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 fully charged.

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 charged.

6 ORDER AMENDMENTS

For any amendment on a confirmed catering order (additions or removals on an existing order) notice must be given at least two hours before the 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 upon delivery.

8 ACCEPTED METHODS OF PAYMENT

Invoices may be paid in Euro currency, in cash, by credit card or wire transfer. The company accepts *American Express*, *VISA* and *MasterCard*. For payment with *American Express* extra fee will be charged up to 3% of the order amount.

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 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). In any other case, VAT will be charged on each ordered item according to French tax law.

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 filled within 24 hours from delivery of the order. Any claim or complaint relating to an invoice must be sent by email or letter or fax within eight days from the invoice date.

12 FORCE MAJEURE

Private Catering company will not be responsible 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 (whatever it is a natural disaster or not).

In the event of cancellation by *Private Catering*, any sum that may have already been paid by the customer will be refunded.

13 ARBITRATION

Any disputes shall be governed only by the Courts in Nice (Alpes-Maritimes), France.

14 PRICES CONDITIONS

Availability and pricing may change during the validity of this catalog. Final price for an order can be required at any time to *Private Catering*.

Prices are given in Euro excluding tax.

Full list of our terms and conditions of sale available on request.

John Dory whole fillet
with candied fennel
Fish broth with saffron
and shellfish, steamed potatoes
— for two persons





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