

M E N U







## About Us



Uppersky Gourmet, VIP Private Aviation Caterer located in Paris Le Bourget since 2011 is proud to celebrate this year its 10th anniversary.

Our 600 m2 State-of-the-Art certified kitchen-lab has been the first one in Paris Le Bourget airport which has been producing food while fully respecting the highest hygiene norms with European Certification FR95-277-103 CE.

The whole team is trained at the HACCP Method (sanitary security, analyze and food tracking) guarantying perfect hygiene and food safety for your passengers, and respecting aviation safety.

Our kitchen, managed by chefs coming from well-known restaurants and qualified to the highest standards, is here to offer you the best food fitted for your inflight requests.

Our ops team coming from luxury sector and inflight catering is very much aware of the various problems inherent in the business aviation. This is why they will pay attention to each of your requests and respond to any of your questions or observations if any.

They are customer service-oriented and will always support you by proposing you the best for your highly demanding passengers.

*"Our kitchen is here to offer you the best food fitted for your inflight requests"*



# Culinary skills & best products

Orders are prepared using the **highest quality** local and seasonal products, organic when possible, which are all sourced from our selective quality suppliers.

The chefs make on daily basis every effort to provide passengers with the best quality and taste to give them the pleasure to eat inflight.

Their unique creative inspiration make surprising culinary associations and **a new interpretation of classic meals.**

**Packaging and presentation** is also taken into account in order to save space on board the aircraft, optimize time and reduce handling when setting and serving the dishes.

You will find in this menu an insight of what our chefs propose you, but of course they will do their very best to accommodate you with any **tailor-made meals** your passengers will like as well as taking into account their allergens.

*"the highest quality local and seasonal products,  
organic when possible"*





## Deliveries at the aircraft

Our team delivers **directly to the aircrafts** with our own fleet of refrigerated trucks (and/or a high-loader when requested) since Uppersky Gourmet has all the authorizations from the LBG airport authorities.

Upon the delivery, they will **help you with your checks**, will give you a hand and will be available for a last minute advice.

A call or through e-mail, you are more than welcome to contact our ops team **7 days a week and 365 days a year from 5 am to 10 pm**.

Any orders sent during closing hours will be taken into account the following morning and shall be confirmed to you to the extent possible.

Moreover, we would do our very best to deliver outside this time range if we knew sufficiently in advance.

We are **committed to you** and we thank you for your confidence and loyalty.

Place your faith in our hands, relax and make your flight **a real success** !

Email : [ops@uppersky-gourmet.com](mailto:ops@uppersky-gourmet.com)

*"A call or through e-mail, 7 days a week and 365 days a year"*



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The followings food allergens are specified whenever they are present in our recipes : *gluten, milk, cheese, fish, shell (crustaceans), molluscs, eggs, soy, peanuts, nuts, sesame seeds*

*Please do not hesitate and report any other allergens when placing your order*

*These two icons are for you to identify at first glance the related meals*

*Vegan meal*  *Gluten free* 

All prices from this menu are in Euro, tax excluded / prices and availability are subject to change  
Food pictures in this menu are here for creative purposes only and are not for purchase  
*Menu updated on February 8th, 2021*





# LIFE IS REALLY LIKE A GOOD SANDWICH

*More details are in there*





# Sandwiches

Chef's choice filling or your filling

Finger Sandwich (2 pieces) - 12,5€

Triangle or Rectangular crustless soft bread

*Allergens : gluten and possibly some others (specify if any)*

*Gluten free bread on request*

Gourmet Sandwich - 8€

with bread roll or fusette (mini size baguette)

*Allergens : gluten and possibly some others (specify if any)*

*Gluten free bread on request*

Open Sandwich - 9€

with bread roll or fusette (mini size baguette)

*Allergens : gluten and possibly some others (specify if any)*

*Gluten free bread on request*

Bagel Sandwich - 16€

*Allergens : gluten and possibly some others (specify if any)*

Club Sandwich - 21€

Toasted double-decker soft bread sandwich cut in two

*Allergens : gluten and possibly some others (specify if any)*

*Gluten free bread on request*

*All sandwiches are made a couple of hours before the delivery with only fresh bread and garnishes.*

Wrap Sandwich - 12€

with tortilla bread

*Allergens : gluten and possibly some others (specify if any)*

Baguette Sandwich - 13€

with classic baguette bread - perfect for crew

*Allergens : gluten and possibly some others (specify if any)*

# Starters

Cold Canapés – *per piece* - 5€

Chef's choice filling or your filling

*Allergens : gluten and possibly some others (specify if any)*

*Gluten free blinis on request*

Caviar Canapé – *min order 3 pces* - 25€

*Allergens : gluten, milk, fish*


*Gluten free blinis on request*

Hot Canapé - 7€

Choose among mini size : pizza, quiche, Puff Pastry ,  
cheeseburger, tartlet, Croque-Monsieur

Chef's choice filling or your filling

*Allergens : gluten and possibly some others (specify if any)*

Mini Skewer Chicken or Beef or Grilled Vegetables - 8€ 

*Allergens : none*

Gluten free sandwiches on request

Do not hesitate and mention any possible allergens






# FINEST CHEESE IN TOWN

*More details are in there*








# Cold Platters


Cold cut Meats or Cured Meats "Delicatessen" - 42€ - 40€   
served with condiments  
*Allergens : none*


Cured Italian Meats & Antipasti - 40€   
with Mediterranean grilled marinated vegetables  
*Allergens : none*

Selection of French sliced Cheese - 22€   
served with dried fruits, butter, jams  
*Allergens : milk, cheese*

Crudities (Raw Vegetable sticks) - 23€    
served with the dip of your choice  
*Allergens : none*

Scottish Smoked Salmon - 48€  
served with tangy cream & with blinis  
*Allergens : gluten, milk, fish, eggs*  
*Gluten free blinis on request*

Cold cooked assorted Fish or Smoked Fish - 62€   
served with dips, & condiments  
*Allergens : milk, fish*

Cold Seafood without or with Lobster - 80€ / 110€   
served with dips, & condiments  
*Allergens : milk, fish, shell, molluscs*

# Hot Snacks

Individual Pizza - 16€  
Chef's choice filling or your filling  
*Allergens : gluten and possibly some others (specify if any)*

Individual Quiche - 18€  
Chef's choice filling or your filling  
*Allergens : gluten and possibly some others (specify if any)*

Croque Monsieur - 14€  
*Allergens : gluten, milk, cheese, eggs*  
*Gluten free bread on request*

Beef Burger / Chicken Burger - 18€ / 16€  
*Allergens : gluten, milk, cheese*

Do not hesitate and mention any possible  
allergens to get the right dips & blinis





# WAYS TO EAT MORE GREENS

*More details are in there*



# Salads


## Classics

Grilled Chicken or Prawn Caesar Salad - 30€ - 34€

Romaine lettuce, cherry tomatoes, grilled chicken or grilled shrimps, shredded parmesan, croutons and Caesar sauce aside


*Allergens : gluten, milk, cheese, eggs, shell*

*Gluten free croutons on request*

Caprese Salad (Tomato & Mozzarella Salad) - 28€ 



Tomatoes, fresh mozzarella, basil leaves, pine nuts and pesto sauce aside

*Allergens : milk, cheese, nuts*

Greek Salad - 28€ 


Salad, cucumber, bell pepper, onion, olives, tomatoes, feta and dressing aside

*Allergens : milk, cheese*

Garden Salad - 22€  

Salad, assortment of seasonal vegetables, tomatoes and dressing aside

*Allergens : none*

Niçoise Salad "Classic" or with Seared Tuna - 32€ / 40€ 

Salad, bell peppers, potatoes, green beans, eggs, black olives, tomatoes, choose between flaked tuna or pan-seared tuna (your choice) and dressing aside

*Allergens : eggs, fish,*

Selection of dressings available upon request (balsamic, ranch, Caesar, pesto, honey mustard, citrus, lemon, sesame soy, cider) or any of your choice.

## Most wanted

## Chef's Suggestions

Superfood Salad - 42€  

Kale, cucumber, avocado, quinoa, peas, parsley, mint, pomegranate, cherry tomatoes and dressing aside

*Allergens : none*

Quinoa Salad with marinated Vegetables - 32€  

Salad, quinoa, marinated vegetables, parsley, tomatoes and dressing aside

*Allergens : none*

Couscous Tabbouleh Salad - 28€ 

Salad, semolina, cucumber, bell peppers, tomatoes, mint, already seasoned with olive oil and lemon juice

*Allergens : gluten*

Baked Goat Cheese Salad - 32€

Salad, baked goat cheese with honey on toasts pine nuts and dressing aside

*Allergens : gluten, milk, cheese, nuts*

*Gluten free toasts on request*

Lobster Avocado and Mango Salad - 60€ 

Salad, lobster meat, mango, avocado and dressing aside

*Allergens : shell*

Also make your own salads

Do not hesitate and mention any possible allergens





# THERE IS NOTHING LIKE A GOOD SOUP


*More details are in there*







# Soups

Served cold in microwave container or hot  
in a flask - Please advise (per liter)

Lobster Bisque - 60€ 



served claw meat garnish

*Allergens : milk, fish, shell*

Lentil Soup - 32€  

with Truffle oil

*Allergens : none*

Seasonal Vegetable Soup - 28€  

*Allergens : none*

Chicken Noodle Soup - 28€


*Allergens : gluten, eggs*

Onion Soup - 28€

*served with grated cheese croutons*

*Allergens : gluten, milk, cheese*

*Gluten free croutons on request*

Asparagus cream Soup - 30€ 

*Allergens : milk*

Minestrone Soup - 32€

*Allergens : gluten, eggs*


# Appetizers

Duck Foie Gras - 46€


served with ginger bread & chutney

*Allergens : gluten*

*Gluten free toasts on request*


Melon Prosciutto Di Parma - 32€ 

*Allergens : none*

Beef Carpaccio - 38€ 

with shaved parmesan & rocket salad

*Allergens : milk, cheese*

Salmon & Avocado Tartare - 42€ 

*Allergens : fish*

We make your own soups & appetizers recipes  
Do not hesitate and mention any possible allergens





LET US  
**MEAT**  
YOUR NEEDS  
*More details are in there*



# Main courses

## Meat & Poultry

### Classics

*served with sauce, without side dish*

Beef fillet - 48€

Beef Bourguignon - 41€

*Allergens : none*

Beef Stroganoff - 41€

*Allergens : milk*

Chicken breast or Supreme - 34€

Coq au vin

*Allergens : none*

Rack of Lamb - 52€

Veal Medallion - 46€

Duck Breast - 39€


Chicken or Beef skewers (2 pieces) - 34€ - 38€

Selection of sauces available upon request (shallots, peppercorn, gravy, rosemary, tarragon, thyme, mushroom, beurre maître d'hôtel, coconut curry) or any of your choice.

Most wanted

## Chef's Suggestions

*served with sauce & side dish apart*

Lamb shank thyme - 68€ 

with thyme juice

served with roasted vegetables

*Allergens : none*

Beef fillet with Truffles - 64€ 

served with mashed Potatoes with fresh herbs

*Allergens : milk*

Veal Napolitana - 62€

served with fresh tagliatelles

*Allergens : gluten, eggs*


*Gluten free pasta on request*

Seared Duck breast - 56€ 

with mango sauce

served with roasted avocado and mango brunoise

*Allergens : none*

Chicken Supreme with candied lemon - 49€ 

served with garden vegetable rice

*Allergens : none*

Possibility to make your own associations

Do not hesitate and mention any possible allergens





# FROM THE SEA INTO THE FIRE

*More details are in there*





## Most wanted

### Chef's Suggestions

*served with sauce & side dish apart*

Roasted Sea Bass fillet - 62€ 

with lime sauce

served with candied fennel in olive oil and baby carrots

*Allergens : fish,*

Breaded Cod loin with sesame seeds - 58€

served with Mediterranean pie

*Allergens : gluten, milk, cheese, eggs, fish, sesame seeds*

Teriyaki Salmon - 56€

served with stir fried vegetable noodles

*Allergens : gluten, eggs, fish*

Seared Red Mullet fillet with Espelette peppers - 58€

with cold sauce "vierge" (tomato salsa)

served with cuttlefish ink pasta

*Allergens : gluten, fish, eggs*

*Gluten free pasta on request*

Seared Scallops - 56€ 

served with watercress cream soup

*Allergens : shell, molluscs, milk,*

Possibility to make your own associations

Do not hesitate and mention any possible allergens

# Main courses

## Fish & Seafood

### Classics

*served with sauce, without side dish*

*Allergens : fish, shell*

Salmon fillet - 37€

Red Mullet fillet - 40€

Sea Bass fillet - 48€

Cod fillet - 44€

Sea Bream fillet - 44€

Sole fillet - 42€

Monkfish fillet - 42€

King Prawns (5 pieces) - 52€

Baked Lobster tail with herbs - 79€

Scallops 42€

Fish or Prawn skewers (2 pieces) - 40€ / 42€

Selection of sauces available upon request (lemon butter, beurre blanc, sorrel, dill, vierge, tartar ) or any of your choice.





# JUST SAY YES TO VEGETABLES

*More details are in there*



# Side dishes

## Without cream

Potato or Sweet Potato - 14€  
roasted, steamed, French fries

Rice - 14€  
plain, basmati, wild, saffron

Garden Vegetable Rice - 14€  
mixed rice with vegetables

Baby Vegetables Grilled or steamed - 19€  
Grilled Vegetables Skewers (2 pieces) - 22€  
Baby Spinach with or without garlic - 14€  
Green Asparagus - 14€  
Sauteed Mushrooms - 14€  
Vegetable Wok - 14€  
Ratatouille - 14€  
Vegetable Tian - 19€

## With cream

Potato Gratin Dauphinois - 19€  
*Allergens : milk*

Creamy Polenta - 14€  
*Allergens : milk*

Spinach in cream - 14€  
*Allergens : milk*

Mashed potatoes - 14€  
*Allergens : milk*

Mashed sweet potatoes - 14€  
*Allergens : milk*

We can make your own recipes

Do not hesitate and mention any possible allergens







More details are in there




# Pasta

Plain Pasta (Penne, Spaghetti, Tagliatelle, Linguine and others) - 14€


*Allergens : gluten, eggs*

Sauce for Pasta (Tomato basil, Arrabiata) - 14€  

*Allergens : none*

Sauce for Pasta (Bolognese) - 18€ 

*Allergens : none*

Sauce for Pasta (Carbonara, Pesto) - 18€ 

*Allergens : milk, cheese, nuts*

Pasta with Truffles - 46€

*Allergens : gluten, milk, cheese, eggs*

Seafood or Prawn Pasta - 58€

*Allergens : gluten, milk, cheese, eggs , fish, shell, molluscs*

Lobster Pasta - 70€

*Allergens : gluten, milk, cheese, eggs , shell*

Lasagna with Beef - 34€

*Allergens : gluten, milk, cheese, eggs*


Lasagna with Vegetables - 34€

*Allergens : gluten, milk, cheese, eggs*

# Risotto

Champagne Risotto with mature Parmesan - 42€ 


*Allergens : milk, cheese*

Wild Mushroom Risotto - 36€ 


*Allergens : milk, cheese*

Asparagus Risotto - 36€ 

*Allergens : milk, cheese*

Seafood or Prawn Risotto - 60€ 

*Allergens : milk, cheese, fish, shell, molluscs*

Truffle Risotto - 48€ 

*Allergens : milk, cheese*

Possibility to make some gluten free  
pasta & lasagna - consult us





# CHOPSTICKS DON'T SLOW ME DOWN



*More details are in there*



# Asian cuisine

Sushi / Sashimi / Maki / California Roll - *per piece* - 5€ 


*Mention any possible Allergens*

Edamame 18€  

*Allergens : none*

Fried Spring Roll – Nem with shrimps or chicken (*2 pieces*) - 8€


*Allergens : gluten, eggs, fish, shell, soy, nuts, sesame seeds*

Fresh Spring Roll with shrimps - *per piece* - 12€ 


*Allergens : fish, shell, soy, nuts, sesame seeds*

Prawn Tempura (*2 pieces*) - 9€


*Allergens : gluten,, eggs, fish, shell, soy, nuts, sesame seeds*

Chicken or Shrimp Thai Salad - 32€ - 36€ 

*Allergens : fish, shell, molluscs, soy, nuts, sesame seeds*

Miso Soup - *per liter* - 34€ 

*Allergens : soy*

Tom Yang Soup with shrimps - *per liter* - 34€ 

*Allergens : fish, shell, molluscs, soy*

Fried Noodles with Beef Sate - 38€

*Allergens : gluten, eggs, soy, nuts, sesame seeds*

Fried Noodles with Prawns, sesames in sweet and sour sauce - 42€

*Allergens : gluten, eggs, fish, shell, soy, nuts, sesame seeds*


# Indian cuisine

Meat or Vegetable Samosa - *per piece* - 6€


*Allergens : gluten, eggs, fish, shell, soy, nuts*

Chicken Tandoori / Chicken Tikka / Butter Chicken - 36€


*Allergens : milk, nuts*

Biryani (Chicken or Lamb or Vegetables) - 42€ 

*Allergens : milk, nuts*

Tikka Masala (Chicken or Shrimps) - 38€ 

*Allergens : milk, shell, nuts,*

Curry (Chicken or Lamb or Vegetables) - 38€ 

*Allergens : milk, nuts*

Naan - *price on request*

Other Dishes from abroad in mind ?

Let's us know if we can manage



# Arabic cuisine

## Cold Mezzeh

Fattoush Salad - 24€ ✓

Allergens : gluten

Authentic Lebanese Tabbouleh - 18€ ✓

Allergens : gluten

Moutabal - 18€ ⚠

Allergens : milk

Hummus - 18€ ✓ ⚠

Allergens : none

Labneh - 18€ ⚠

Allergens : milk, cheese

Stuffed Wine Leaves (Warak Enab) - 5 pieces - 15€ ✓ ⚠

Allergens : nuts

Pita Bread (5 pieces per Bag) - 6€ ✓

Allergens : gluten

Other Dishes from abroad in mind ?

Let's us know if we can manage

## Hot Mezze

Kebbe, Fatayer, Falafel, Kefta, Sambousek - per piece - 7€

Allergens : gluten, milk, cheese, eggs

## Main Courses

Grilled Meat Mix - 52€ ⚠

Allergens : none

Tagine (Chicken or Lamb) - 46€ ⚠

served with vegetables

Allergens : none

Royal Couscous with Lamb, Chicken & Sausages - 52€

served with semolina

Allergens : gluten

## Sweets

Baklava (per piece) - price on request

Allergens : gluten, milk, eggs, soy, nuts, sesame seeds

Medjoul dates - price on request ✓ ⚠

Allergens : none





# MAKE YOUR EVERY OCCASION SO SWEET

*More details are in there*





# Desserts

## Classics

Tarte Tatin - 12€

served with whipped cream

*Allergens : gluten, milk, eggs*

Fruit Tartlet - 12€

*Allergens : gluten, milk, eggs*

Chocolate Fondant - 12€

served with English custard

*Allergens : gluten, milk, eggs*

Cheese Cake - 12€

served with mixed Berry sauce

*Allergens : gluten, milk, cheese, eggs*

Millefeuilles - 12€

*Allergens : gluten, milk, eggs*

Eclair (chocolate, coffee or vanilla) - 12€

*Allergens : gluten, milk, eggs*

Flan pâtissier (French custard pie) - 12€

*Allergens : gluten, milk, eggs*

Petit Four or Macaroon - 5€ / 2,5€

*Allergens : gluten, milk, cheese, eggs, soy, nuts*


Most wanted

## Chef's Suggestions

Roasted pineapple with spices - 18€ 

served with ice-cream aside

*Allergens : milk, eggs*

Verbena rice pudding - 15€ 

served in a glass

*Allergens : milk*

Chocolate Mousse - 15€ 

served in a glass

*Allergens : milk, eggs*

Classic Tiramisu - 15€


served in a glass

*Allergens : gluten, milk, cheese, eggs*

Crème Brûlée - 15€ 

served in a terracotta pot

*Allergens : milk, eggs*

Classic Panna cotta with red berries sauce - 15€ 

served in a glass

*Allergens : milk*

Carrot Cake - 15€

with buttercream icing

*Allergens : gluten, milk, cheese, eggs, nuts*

Other desserts in mind ?

Let us know, we might manage





# YES VE GAN

*More details are in there*



# Vegan Menu

*This menu is 100% Vegan and more  
(vegetarian, dairy free & **gluten free**)*

*This varied menu contain no meat whatsoever, no chicken, no fish, no shellfish, no sea food, no gluten, no eggs, no dairy, and no honey, as well as no any other products containing animal-derived additives.*

## Soups

Chilled Beetroot Gazpacho (cold soup) - 30€  
served with garnish apart  
*Allergens : none*

Creamy sweet potato and coconut hot soup - 32€  
served with vegetable chips garnish  
*Allergens : none*

Creamy chestnut and soya hot soup - 32€  
served with crushed chestnut garnish  
*Allergens : soy, nuts*

We can make your own recipes  
Do not hesitate and mention any possible allergens



## Appetizers & Salads

Greek Salad with marinated tofu feta - 28€  
Salad leaves, cucumbers, red & yellow bell peppers, onions, olives, tomatoes & tofu + dressing apart  
*Allergens : none*

Zucchini duo in Tartare - 24€  
Salad leaves, green & yellow zucchinis  
- already seasoned  
*Allergens : none*

Lentil & Carrot Salad - 22€  
Salad leaves, lentils, carrots, onions, parsley  
- already seasoned  
*Allergens : none*

Buckwheat Salad with snap peas, radish, tomato & orange - 26€  
Salad leaves, buckwheat, snap peas, tomatoes, radish, orange, chive + dressing apart  
*Allergens : none*

Quinoa Salad with marinated Vegetables - 26€  
Salad leaves, quinoa, assorted vegetables, parsley, tomatoes + dressing apart  
*Allergens : none*



# Vegan Menu



## Main Courses

Green curry Vegetables with coconut milk - 38€  
served with basmati rice  
*Allergens : none*

Lentil, Carrot & Potato Stew - 34€  
*Allergens : none*

Chili sin carne - 32€  
served with rice  
*Allergens : none*

Veggie Pad Thai - 36€  
contain gluten free noodles  
*Allergens : soy, nuts*

Coconut Quinoa Risotto - 38€  
with pine nuts and raisins  
*Allergens : nuts*

## Desserts

Minestrone of fresh Berries & Mint - 18€  
*Allergens : none*

Chia Pudding with almond milk and fresh fruits - 15€  
served in a glass  
*Allergens : nuts*

Chickpeas Chocolate Mousse - 15€  
served in a glass  
*Allergens : none*

Coconut milk Panna Cotta with berries - 15€  
served in a glass  
*Allergens : none*

Pineapple Carpaccio, lime zest & mint - 18€  
*Allergens : none*

We can make your own recipes

Do not hesitate and mention any possible allergens





# HERE THE BREAKFAST CHAMPION

*More details are in there*



# Cold Breakfast

Gourmet Bircher Muesli with fresh Fruits - 18€

served in a glass

Allergens : *gluten, milk, peanuts, nuts*

Parfait Yogurt Granola with fresh Berries - 18€

served in a glass

Allergens : *gluten, milk, peanuts, nuts*

Mixed Cereals - 8€ ✓

Allergens : *gluten*

Fresh Fruit Salad - 16€ ✓🚫

Allergens : *none*

Muffin / Brownie - 4€

Allergens : *gluten, milk,, eggs , nuts*

Cookie - 3,5€

Allergens : *gluten, milk, eggs , nuts*

Breakfast Pastries (Croissant, Pain au Chocolat, Pain aux Raisins) - 2,9€

Allergens : *gluten, milk, eggs*

Mini Breakfast Pastries (Croissant, Pain au Chocolat, Pain aux Raisins) - 1,9€

Allergens : *gluten, milk, eggs*

Pancake or Crêpe (3 pieces) served with toppings apart - 12€

Allergens : *gluten, milk, eggs*

Bread roll / Fusette (small size bread pce) - 1,8€ ✓

Allergens : *gluten*

*Gluten free bread on request*

Baguette (whole size) - 3€ ✓

Allergens : *gluten*

## Dairy & Condiments 🚫

Milk 1lt (Whole, half skimmed & skimmed) - 4€

Soya Milk 1lt / Almond Milk 1lt - 7€ ✓

Isigny / Echiré Butter (30 grs) - 2,9€

Plain or Fruit Yoghurt - 3,5€

Greek Yoghurt - 8€

Jam / Honey (25 grs) - 4€

Gluten Free bread & cereals on request


Do not hesitate and mention any possible allergens



# Hot Breakfast


Gourmet Porridge with milk - 12€

*Allergens : gluten, milk*

Plain Omelet / White plain Omelet - 12€ 


made with 3 eggs

*Allergens : eggs*

Omelet garnished with Cheese, Mushroom, Ham or else - 18€ 


made with 3 eggs

*Allergens : milk, cheese, eggs*

Scrambled eggs - 15€ 

made with 3 eggs



*Allergens : milk, eggs*

Boiled egg / Fried egg / Poached egg (1 egg) - 5€ 

Made with 1 egg


*Allergens : eggs*

## Hot Drinks


American Coffee - per liter 10€  

Hot Milk - per liter 8,5€ 



Hot Water - per liter 4,5€  

Mini Chicken or Turkey Sausage - 10€ 



*Allergens : none*

Grilled Bacon - 10€ 



*Allergens : none*

Grilled Tomatoes - 8€  


*Allergens : none*

Baked Beans - 8€  

*Allergens : none*

Sautéed or grilled Mushrooms - 8€  

*Allergens : none*

Hash Brown Potatoes "Roasties" - 8€ 

*Allergens : milk, eggs*

We can make your own recipes

Do not hesitate and mention any possible allergens





# FEELING FRUITY THIS MORNING

*More details are in there*




# Fruits and Fresh Juices

## Fresh fruits

Sliced seasonal or exotic fresh fruits 28€

Fruit Skewer Mini or Normal size (*per piece*) - 6€ / 11€

Strawberry dipped in Chocolate - 5€ 

*Allergens: milk*

Fresh Fruit Basket - *Small size* - 37€

Fresh Fruit Basket - *Medium size* - 54€

Fresh Fruit Basket - *Large size* - 95€

Fresh Berries - *price on request*

(Strawberries, raspberries, blueberries, blackberries, currants)

## Classic Fresh juices - 1 litre

Orange / Grapefruit / Lemon / Melon - 22€

Grape / Pineapple / Tomato / Carrot - 30€

Apple / Pear - 36€

Red berries - 44€

Mango - 60€

Fruits Cocktail - 36€

## Classic Smoothie - 1 litre

Exotic / Red / Green - 36€

*Others on request*

## Detox water and juice

Lemon with Mint Detox water 1L - 17€

Mint, lemon with cucumber Detox water 1L - 19€

Green Detox juice 500ml - 20€

Beetroot and carrot Detox juice 500ml - 20€

*Others on request*

Please do not hesitate if any special request of fresh juices, smoothies or detox water and juices





# COMING FROM THE **CHILDREN'S** MOUTHS

*More details are in there*





# Children's Menu

*This menu is 100% dedicated to children*

## Lunch / Dinner

Beef burger with Cheddar, Tomato, Lettuce - 19€

served with French Fries & ketchup

*Allergens : gluten, milk, cheese, sesame seeds*

Spaghetti with Bolognese Sauce - 18€

*Allergens : gluten, milk, cheese, eggs*

*Gluten pasta on request*

Mac and Cheese - 18€

*Allergens : gluten, milk, cheese, eggs, soy*

Chicken Goujons, Country Potatoes - 18€

and Dipping Sauces

*Allergens : gluten, milk, cheese,*

Fish & chips - 20€

(breaded fish with French fries and sauce)

*Allergens : gluten, milk, cheese, fish*

## Desserts

Strawberry Crepes - 10€

*Allergens : gluten, milk, eggs*

Apple and Berry Crumble - 12€

*Allergens : gluten, milk*

Lemon Tart - 10€

*Allergens : gluten, milk, eggs*

Cookies assortment - 8€

*Allergens : gluten, milk, eggs, peanuts, nuts*

## Homemade baby purées

Apple Puree - 10€

*Allergens : none*

Fruit cocktail Puree - 10€

*Allergens : none*

Carrot Puree - 10€

*Allergens : none*

Green vegetables puree - 10€

*Allergens : none*

Seasonal vegetables chicken puree - 12€

*Allergens : none*

We can make also your own recipes

Do not hesitate and mention any possible allergens



# Children's Menu

## Breakfast

Fruit and Yogurt Granola Parfait - 10€

*Allergens : gluten, milk, peanuts, nuts*

Breakfast Cookies with Fresh Milk and Mini Muffins - 12€

*Allergens : gluten, milk, eggs, peanuts, nuts*

French Toast with Berries - 12€

*Allergens : gluten, milk, eggs*

French Style Crepes with Strawberries and Maple Syrup - 12€

*Allergens : gluten, milk, eggs*

Scrambled Eggs with Tomato and Mini Sausages - 14€

*Allergens : milk, cheese, eggs*

Omelet with potato roasties and mushrooms - 14€

*Allergens : milk, cheese, eggs*

## Snack

Vegetable Sticks (Carrots and Cucumbers) with Hummus - 14€

*Allergens : none*

Mini Triangle Sandwiches assortment (4 pces) - 8€

*Allergens : gluten and possibly some others (specify if any)*

*Gluten bread on request*

Mini Wraps assortment (2 pces) - 10€

*Allergens : gluten and possibly some others (specify if any)*

Mini Pizzas & Tartlets assortment (4 pces) - 15€

*Allergens : gluten and possibly some others (specify if any)*

Mini Fresh Fruits skewers (3 pces) - 12€

*Allergens : none*

We can make also your own recipes

Do not hesitate and mention any possible allergens





# MAKING YOUR LIFE **EASIER** TODAY

*More details are in there*





# Ready To serve meal Trays

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## Lunch/Dinner and Breakfast meal trays

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All in one meals prepared according to the chef's choices with upper choice products.  
They are presented on large atlas trays and are Ideals for short flights or flights without cabin crew (as they are ready to serve).  
They contain a cutlery set with napkin, salt and pepper, a refreshing towel and condiments.

### VIP Cold or Hot Gourmet meal trays

Lunch/Dinner "Choix du chef" - 70€

Starter or Salad

Cold or Hot Main Course (Fish or Meat) with side dish

Cheese with Bread & butter, dessert

*Please consult us if you have some preferences or suggestions,  
we will do our very best to please you for the same price.*

Breakfast "Choix du chef" - 45€

Fresh Orange juice, assorted Bread rolls,

French and Danish Pastries, Yogurt, Fruit Salad,

Butter, Jams & Honey

Cold Main Course (Meat cold cuts with sliced cheese) or

Hot Main Course (Omelet or Scrambled eggs and side dish

*Please consult us if you have some preferences or suggestions,  
we will do our very best to please you for the same price.*

### CREW Cold or Hot meal trays

Lunch/Dinner "Choix du chef" - 39€

Salad, Cold or Hot Main Course with side dish

Cheese with Bread & butter, dessert

Breakfast "Choix du chef" - 39€

Fresh juice, Bread rolls, Pastries, Yogurt, Fruit Salad, butter, Jams

Cold Main Course or Hot Main Course

Possibility to make them with your own suggestions

Do not hesitate and mention any possible allergens





# AN OCCASION TO REMEMBER

*More details are in there*



# Beverages and Cellar

## Beverages

### Still Water

Evian, Volvic, Vittel (33cl, 50cl) - 4€ / 4,5€

Fiji Water (33cl / 50cl) - 4,5€ / 5,5€

Evian, Volvic, Vittel (1l, 1.5l) - 5€ / 5,5€

Voss Water - *price on request*

### Sparkling Water

San Pellegrino, Perrier (33cl, 50cl) - 4€ / 4,5€

San Pellegrino, Perrier 1L - 5€

Voss Water - *price on request*

Soft drink in can (33cl) - 4€

Beer in can (33cl) & in bottle - 5€ / 8€

Wet ice 1kg - 4€

Dry ice 1kg - 12€

## Cellar

### Champagnes

Roederer Cristal (75cl) - 429€

Roederer Cristal Rosé (75cl) - 649€

Dom Perignon Vintage (75cl) - 369€

Ruinart Blanc de Blancs (75cl) - 162€

Ruinart Rosé (75cl) - 158€

Ruinart R de Ruinart (75cl) - 124€

Laurent Perrier La Cuvée Brut (75cl) - 68€

Other brands - *please consult us*

Champagne glass - 6€

### French Wine Red, Rosé & White - *price on request*

Please consult us for any support in choosing the perfect one

Wine glass - 6€

### Spirits

Whisky, Vodka, Cognac, Rhum and others - *price on request*

Please consult us for any support in choosing the perfect one

Availability & prices of the products  
are subject to change - Please consult us





IMPOSSIBLE  
IS NOT  
**FRENCH**

*More details are in there*



# Concierge

We are at your service 7 days a week

Our specialist team is on the starting blocks for any product request of yours which is available in Paris and around.

## Caviar & Balik Salmon *from Petrossian*

Beluga Tsar Imperial 30g or 50g - 490€ / 830€

Beluga Royal 30g or 50g - 420€ / 660€

Ossetra Tsar Imperial 30g or 50g - 140€ / 230€

Ossetra Tsar Royal 30g or 50g - 120€ / 200€

Others caviars - *please consult us*

Classic Coupe du Tsar Salmon 180g or 500gr - 80€ / 220€

## Flowers

Our florist partner will be happy to handle your request tailored to your wishes. Bouquets, arrangements (small, medium or large) or single roses.. We will make sure it fits your desires and tastes.

## Épicerie fine - *prices on request*

Macarons & chocolates from *LaDurée*

Chocolates from *La Maison du Chocolat*

Coffee tubes from *Nespresso*

Tea box from *Palais des thés, Kusmi, Mariage frères...*

Luxury Extra Virgin Olive oil

Mustard, Ketchup, mayonnaise, jam, honey jars

Assorted nuts, dried fruits, olives...

Celebration Cakes (*from 24 to 48 hours notice required*)

Any other request - *please consult us*

Please consult us ahead for some concierge items which might have to be ordered in advance



# Concierge

We are at your service 7 days a week

Our specialist team is on the starting blocks for any product request of yours which is available in Paris and around.

## Cabin Essentials - *prices on request*

Oshibori Towels : *Bvlgari, Hermes, Roger & Gallet ...*

Spray hydrating: *Evian, Eau thermal la Roche Posay ...*

Other Amenities (pillow, blanket, slippers, toothbrush and toothpaste, razor...)

Kitchen equipment (Glassware, China ...)

Cleaning essentials (kitchen roll, tissues, gloves

Garbage bags, cleaning products...)

Pet food (dogs and cats)

## Dedicated Services

We also propose you the following services :

Restaurant request (*when they re-open*)

Personal Shopping service & Courier

Dish cleaning

Storage and cooling

High Loader (offloading & loading)

Meet upon arrival service

Printed Customized Menus (on high gold quality paper)

Please consult us ahead for some concierge items which might have to be ordered in advance



# TERMS & CONDITIONS

## 1 GENERAL TERMS

In these Terms and Conditions of Sale, the “Company” means LBG Catering SAS; the “goods” means any item of whatsoever nature which is to be sold or supplied by the Company including services; the “Purchaser” means the person firm or body corporate which buys or has agreed to buy the goods. The goods are designed to private and corporate aircrafts. The Company delivers food and offers concierge services according to the orders placed by the Purchaser, as part of a personalized and qualified service.

These General Conditions of Sale shall apply to and form part of every contract of sale entered into by the Company. All orders are accepted and executed on the understanding that the Purchaser is bound by these General Conditions of Sale which shall govern the contract to the exclusion of any other terms and conditions subject to which any such order is accepted or purported to be accepted, or any such order is made or purported to be made, by the Purchaser.

## 2 HYGIENE AND SAFETY

The Company guarantees to be in full accordance with all European hygiene and safety standards. The Company is controlled by independent labs certifying the upmost control on hygiene. The Company is strictly monitoring the strongest security and safety methods to provide the safest service loaded and consumed on board.

## 3 ORDERS

The Purchaser shall place its order to the Company by e-mail. On receipt, the Company shall confirm or not the feasibility of the order by e-mail. In any case, the Company shall respond to the Purchaser. Orders placed par the Purchaser are considered definitive once the Company confirms them. An order pricing shall be sent if requested by the Purchaser.

All orders placed by the Purchaser and confirmed by the Company shall be subject to these Conditions of Sale. The Purchaser shall be responsible to the Company for ensuring the accuracy of any order (including any specific request), and for giving the Company any necessary information relating to the Goods within a sufficient time to enable the Company to perform the order in accordance with its specifications.

To be processed and accepted by the Company, orders, including amendments or modifications, must be placed and confirmed at least 24 hours before loading time. If an order, specific request or a modification is sent to the Company less than 24 hours before loading time, the Company shall not be bound by this and may not be in a position to confirm such request. When possible, the Company shall make its best efforts to satisfy the amendment but it shall not be responsible if such order, specific request or modification cannot be satisfied.

## 4 DELIVERY, LOADING & HANDLING FEES

“Delivery” encompasses all fulfillments of an order made to the client, in a place other than our company premises. Delivery times are only given by way of information and indication, but are given as precisely as possible, depending on our company’s possibilities regarding supply and transportation. Deliveries are to be scheduled during the opening hours. Before and beyond and for a night delivery the purchaser shall consult the company whom will do its very best to give satisfaction but with no guarantees.

Our company therefore makes all efforts to observe the delivery times it indicates when accepting the order, as per the logistical deadline used as a reference in the trade, and to fulfill the orders, except in the case of force majeure, or in the event of circumstances beyond its control such as strikes, freezing temperatures, fire, storms, floods, epidemics, difficulties in obtaining supplies, official bans, traffic jams, accidents, this list not being exhaustive.

Failures to observe delivery times shall not give rise to damages, deductions or cancellation of the orders being handled. Our company will keep the client informed in a timely fashion of any of the cases or events listed above.

In all hypothesis, delivery within the deadline can only take place if the client is up to date with his obligations towards our firm, whatever the reason.

In case of a delay of the crew member exceeding more than 20 minutes, the company may apply some possible waiting fees as the delivery team has to be at the client’s full disposal and cannot be assigned to other tasks.

Delivery, loading and handling fees depend on the type of vehicles needed for each order.

## DELIVERY & LAST MINUTE DELIVERY LOADING (BY VAN):

Category 1 (LEARJET, BEECHCRAFT, CITATION, FALCON 20 I 50) 65 euros

Category 2 (GULFSTREAM, FALCON, CHALLENGER, GLOBAL EXP, EMBRAER) 90 euros

Category 3 (BOEING 727, 737, AIRBUS 319, 320, 321, YAK 42) 150 euros

Category 4 (BOEING 767, 747, AIRBUS 310, 330, 340) 250 euros

## OFF -LOADING (BY HIGHLOADER)

Category 3 (BOEING 727, 737, AIRBUS 319, 320, 321, YAK 42) 210 euros

Category 4 (BOEING 767, 747, AIRBUS 310, 330, 340) 235 euros

## DELIVERY LOADING (BY HIGHLOADER)

Category 3 (BOEING 727, 737, AIRBUS 319, 320, 321, YAK 42) 420 euros

Category 4 (BOEING 767, 747, AIRBUS 310, 330, 340) 470 euros

## 5 PRICES

All prices are exclusive of Value Added Tax (VAT) or any other required tax, which will be charged at the applicable rate in addition to the price.

The Company reserves the right to amend its prices without notice. In the event of a price change and unless otherwise agreed in writing, prices for orders scheduled for immediate delivery shall be those in effect at the time of the order. Orders not for immediate delivery will be subject to prices in effect on the date of delivery. If an accepted order or a specific request is received and registered by the Company 4 hours before loading time, an extra charge of 30% of the price shall apply. The Company shall refer to the opening hours to apply the extra 30% charges.

All orders confirmed and delivered outside the opening hours (night delivery) will be subject to an extra delivery charge of 30% of the price.

All catering and concierge orders are submitted to a safety fee calculated on an additional 15% of the total invoice.

All catering and concierge orders are submitted to an additional 10% of the total invoice if the invoice is to be paid by an intermediary (brokers, handlers, business finder etc..)



# TERMS & CONDITIONS

## 6 CONDITIONS OF PAYMENT

All payments shall be made prior delivery (or upon delivery if not specified in the confirmation) unless special accounting arrangements have been made by prior agreement with the company. Credit card information shall be requested and a deposit from 10% to 50% may be requested in order to fully confirm the order.

## 7 ACCEPTED METHODS OF PAYMENT

The Company only accepts payments by cash and following credit card: Master Card, Visa and American Express.

Payment with American Express are submitted to an additional 3% of the total invoice. Payments are accepted in Euro and in the following currencies: US Dollars, Pounds and Swiss francs, with application of the official exchange rate in force on the date of payment.

## 8 TAX FREE PAYMENT

Any aircraft operator landing in France can benefit from Tax Free payment under the condition that more than 80% of its activities take place outside the French territory. If a Tax Free transaction is needed, the aircraft operator or its representative must provide the Company a copy of a valid AOC (Aircraft Operator Certificate) 24 hours before the delivery. In any other case, the aircraft operator or its representative will be subjected to local VAT taxation.

## 9 COURRIER & CONCIERGERIE FEES

For all Concierge services and specific orders requesting courier facilities, a charge of 60 euros/hour will be due with a minimum charge of one hour. The Company only applies full hour and no fraction hour.

In the case the Purchaser is asking the Company to pick-up pre-paid order to a supplier, the Company will apply a minimum 100 euros carrier fee per hour, calculated on the number of pick-up to do.

The Company reserves the right to amend its prices without notice. In the event of a price change and unless otherwise agreed in writing, prices for orders scheduled for immediate release shall be those in effect at the time of the order. Orders not for immediate shipment will be subject to prices in effect on the date of shipment.

## 10 CANCELLATION FEES

In case of partial or full food items cancellation, for any reason, including requests to remove items from a registered order, the Company will apply the following compensation terms (opening hours are the reference hours for the calculation of the cancellation fees) :

Up to 12 business hours before scheduled delivery time: no charge will be due

From 12 to 6 business hours before scheduled delivery time: a charge of 50% of the initial order will be due

Less than 6 business hours before scheduled delivery time: the total price of the confirmed order will be due

In the case of a cancellation made outside the opening hours, the opening time will be considered as reference time of cancellation for the calculation of the cancellation fees. Any specific request or Concierge Services will be charged in full, no cancellation will be accepted.

All cancellations and/or items removed must be made in writing. No cancellations by telephone will be accepted

## 11 LATE PAYMENT

If any amount due by the Purchaser to the Company is not paid on time, interest shall automatically accrue on it at the Euribor 3 months rate in effect at the due date plus 15 points, and it shall not be necessary to provide any official notification thereof. In addition, all costs related to the debt recovery will be borne by the Purchaser. If the Purchaser fails to make any payment when due in accordance with these Conditions of sale, the Company reserves the right in its absolute discretion and without prejudice to any of its other rights of remedy to suspend all further deliveries until such payment has been made in full together with any other amounts owing to the Company whether the due date for payment has been reached or not, if so requested by the Company or, at the Company's option, to cancel the order without prior notice.

## 12 CLAIMS

Any claim or complaints must be made in writing and sent to the Company in the next 24 hours maximum after loading. After this period, no claim or complaint will be admissible and the company will consider the service was in compliance with the client's expectations. Billing complaints must be made in writing within 8 days from the invoice date.

## 13 FORCE MAJEURE

The following are considered as cases of force majeure, events beyond the control of the parties concerned that they could not reasonably be expected to foresee, and that they could not reasonably avoid or surmount, to the extent that their occurrence makes the fulfillment of these obligations totally impossible.

In particular, the following are included as cases of force majeure, releasing our company from its obligation to deliver within the deadlines initially anticipated: strikes held by all or part of our company's staff or its usual transporters, fire, flooding, war, production shutdowns due to fortuitous breakdowns, impossibility of receiving supplies of basic commodities, epidemics, closure due to heavy thaws, road blocks, strikes or breaks in the supplies for a reason non attributable to our company, any other cause of a break in supplies attributable to our suppliers or any other cause (whether or not of a like nature) beyond the Company's control.

Under such circumstances, our company will inform the Client in writing, specifically by E-mail, within one hour of the date when the events occurred, the contract binding our company and its client may be terminated by the most diligent party, without either of the parties being able to claim any damages.

Such termination would come into effect on the date of the first delivery of a registered letter with request of acknowledgement of receipt, cancelling said sales contract. Any such cancellation or termination will result in the reimbursement by our company of the sums already paid by the client, to the exclusion of all other indemnities.

## 14 ARBITRATION

These Terms and Conditions of Sale and relating matters shall be governed by and construed in accordance with the Laws of France and all disputes shall be submitted to the jurisdiction of the Courts in the district of the Court of Appeal of Pontoise.

T&C revised on 01/02/2021





PLACE YOUR  
**VIP CATERING ORDER**  
7 DAYS A WEEK  
FROM 5AM TO 10PM



*Place your faith in our hands, relax and  
make your flight a real success !*


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**10**  
YEARS  
ANNIVERSARY