

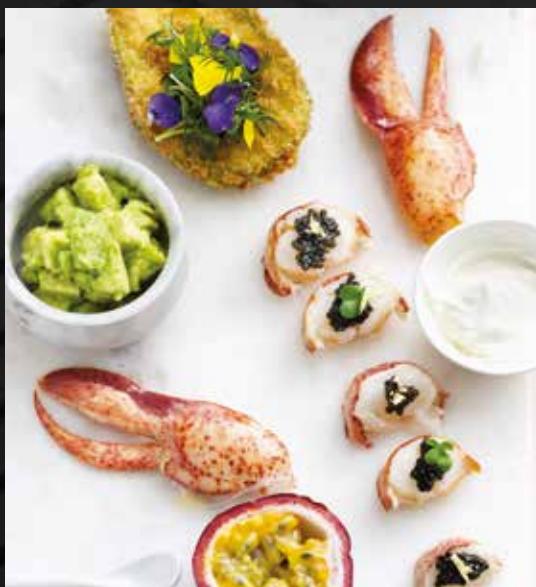


VIP AIRLINE MENU



BIJOUX CATERING

Inflight





BIJOUX CATERING'S NEW GOURMET MENUS!

A breath of fresh air is coming to Bijoux Catering's menus!

Always looking to provide satisfaction with culinary creativity.

Drawing inspiration from France cuisine, our menu is an invitation to set off on a gourmet journey with flavours and spices from around the world.

Our menus are created by a professional team of chefs, all qualified experts with authentic artisanal know-how.

Rachid Benboudy and his team invite you to discover Bijoux Catering's new menus. Allow yourself to be tempted!





BREAKFAST

Breads

Assorted French Breads	4 CHF
Rye Bread	7 CHF
Assorted Bagels	11 CHF
Butter Brioche	9 CHF
Selection of Gluten-Free Bread (plain and fruit bread)	11 CHF

GARNISHING: Jam, Honey, Butter Rosette, Maple syrup, Red berries Sauce, Salted Caramel 4 CHF

Classic Pancake	17 CHF
Russian Pancake with Cottage cheese	19 CHF
French Toast	17 CHF
French Crêpes	17 CHF
Belgian Waffles with Icing Sugar	17 CHF
Danish Pastry	11 CHF
French Croissant	6 CHF
Chocolate Croissant	7 CHF
Almond Croissant	7 CHF
Pain au Raisin	7 CHF
Chocolate Hazelnut Muffin	10 CHF
Blueberry Muffin	10 CHF

BREAKFAST

Organic Cereal

Homemade Muesli	16 CHF
Gluten-Free Muesli, Honey, Raisins, Pumpkin Seeds, Almonds, Walnuts	16 CHF
Cinnamon and Walnut Porridge	16 CHF
Cornflakes	16 CHF
Oatmeal	16 CHF
Homemade Granola	16 CHF

GARNISHING: Banana, Avocado, Red fruits, Kiwi, Mango, Fruit coulis, Swiss Chocolate Chip, Dry Fruit Selection 5 CHF



Milk & Cheese

Bio Swiss Milk 3.8% fat	6 CHF
Bio Swiss Milk 0% fat	6 CHF
Classic Greek Yoghurt	6 CHF
Crème Fraiche	6 CHF
Cottage Cheese	6 CHF
Butter Rosette	5.50 CHF
Almond Milk	7 CHF
Reis Milk	7 CHF
Soja Milk	7 CHF
Variety of Local Cheese	34 CHF
Plain and Fruit Yoghurt	6 CHF
World Famous Swiss Bircher Muesli	16 CHF
Greek Yoghurt Pitaya Bowl with Mango	26 CHF
Chia and Coconut Pudding Served with Kiwi	26 CHF

Fruits & Berries

Seasonal Basket of Fresh Fruit	65 CHF
Mixed Red Berries	37 CHF
Fresh Exotic Fruit, Sliced	35 CHF
Fresh Fruit Salad / Fresh Fruit Skewer	19 CHF



HOT BREAKFAST

Organic Eggs

Classic Eggs Benedict with English Muffin, Truffle, Hollandaise Sauce	41 CHF
Soft-Boiled Eggs & Crystal Gold Caviar	105 CHF
Toasted Dark Bread, Avocado Guacamole, Tomatoes and Micro Herbs	35 CHF
Spinach Quiche with Ricotta and Pesto	29 CHF
Lobster with Hollandaise Sauce, Asparagus and English Muffin	75 CHF
Plain or garnished Eggs, prepared according to your preference: Scrambled, Sunny Side Up, Soft-Boiled, Poached, Omelets	23 CHF

Garnishing

Veal Bacon	10 CHF
Veal Pastrami	10 CHF
Chicken Sausages	10 CHF
White Truffles	10 CHF
Beef Sausages	10 CHF
Fresh dice Tomatoes	7 CHF
Grill Tomatoes	7 CHF
Mixed Vegetables	7 CHF
Grill Mushrooms	7 CHF
Avocado	7 CHF
Cheese	7 CHF
Fresh Herbs	7 CHF

BREAKFAST

COLD BREAKFAST

Cold cuts of Veal, Beef
and Chicken

37 CHF

Balik Salmon
with Horseradish Cream

65 CHF

Cold Smoked Fish Served
Lemon

45 CHF

Cecina de Leon Cold Meat
100% Beef

49 CHF

Marinated Lobster Salad with
Mango and vanilla dressing

65 CHF





HOT & COLD BEVERAGES

Healthy Fresh Juices

Orange	35 CHF/liter	Cucumber Juice	40 CHF/liter
Kiwi	55 CHF/liter	Mango Juice	65 CHF/liter
Strawberrys	65 CHF/liter	Celery and Apples	40 CHF/liter
Pineapple	40 CHF/liter	Beets	40 CHF/liter
Apple	40 CHF/liter	Fresh Coconut	40 CHF/liter
Watermelon	40 CHF/liter	Pomegranate juice	65 CHF/liter
Carrot Juice	40 CHF/liter	Tomato juice	40 CHF/liter



HOT & COLD BEVERAGES

Smoothies

Spinach & Apple	45 CHF/liter
Red fruit & Avocado	45 CHF/liter
Avocado & Parsley Lassi	45 CHF/liter
Strawberry & Banana	45 CHF/liter
Kale & Avocado	45 CHF/liter
Pineapple & Banana	45 CHF/liter
Kiwi & Fresh Spinach	45 CHF/liter
Red Fruit with Ginger & Lemon	45 CHF/liter

Soft Drinks

Evian, bottle (3.3dl)	3 CHF
Mineral water (5dl)	4 CHF
Sparkling, bottle (5dl)	4 CHF
Soft drink, can (3.3dl)	5 CHF
Mint Lemonade	45 CHF
Ginger Lemonade	45 CHF
Coffee / Espresso quality (1lt) / incl. thermos flask	45 CHF
Water, hot (1lt) / incl. thermos flask	20 CHF



STARTERS

Tartar of Tuna with Mango Salsa and Fresh Coriander	45 CHF	Foie Gras with Black Figs Chutney and Brioche	55 CHF
Russian Salad with Alaska King Crab Legs	55 CHF	Simmental Veal Tartare with Seasonal Truffles and Vegetables Confit	65 CHF
Beef Carpaccio with Sliced Parmesan and Black Truffles Vinaigrette	55 CHF	Vegetables Tartare with Smoked Trout and Caviar	55 CHF
Cod Fish Ceviche with Crystal Caviar	45 CHF		



SALADS

Colourful Mixed Salad Leaves	16 CHF
Rocket Salad with Pear, Walnuts and Blue Cheese	22 CHF
Classic Caesar Salad with Chicken / Lobster	27-37 CHF
Roasted Tuna with Beans, Peppers, Cucumber and Olives	35 CHF
Buffalo Burrata Mozzarella with Fresh Basil	29 CHF
Modern Greek Salad with Feta and Watermelon	29 CHF
Crispy Tomme Cheese from Swiss Valais with Cress Salad	37 CHF
Super food Salad with Avocado, Beetroot, Quinoa	35 CHF



SOUPS

Creamy Lobster Bisque with Half Blue Lobster	65 CHF	Creamy Mushroom Soup	31 CHF
Coconut Green Pea Soup with Mint	31 CHF	Carrot Soup with Ginger	31 CHF
Roasted Pumpkin Soup	31 CHF	Red Tomato Gazpacho with Croutons	31 CHF
Rustic Ratatouille Soup	31 CHF	Truffle and Leek potato Soup	31 CHF



DISHES

Main Courses Fish

Turbot Fish with Salty, Seaweed Butter and Lemon confit	65 CHF
Scallop with Green Apple and White Celery Remoulade	60 CHF
Atlantic Sole, Golden Fried Meuniere	75 CHF
Mediterranean Crispy Sea Bass	70 CHF
Grilled Shrimps with Lemon and Oregano Butter	75 CHF
Full Lobster with Garlic-Lemon Butter and Fresh Herbs	85 CHF
Red Saku Tuna Glazed with Soya Sauce and Crispy Shallots	65 CHF
Cod with Monégasque Garniture	65 CHF

Main Courses Meat

Farmer's Chicken Breast with Rosemary Lemon Butter	55 CHF
Swiss Wagyu Ribeye Luma with candied shallots and juice (300gr)	180 CHF
Braised Lamb Shank with Figs and Almonds	70 CHF
Simmental Veal, Figs Confit with a Ginger-Honey Chutney	70 CHF
Filet of Beef with Black Pepper Crust and Meat Jus	70 CHF
Roasted Duck Breast with Orange Glaze	75 CHF
Real Zurich "Geschnetzeltes" with Veal Kidneys	65 CHF
Boiled Beef Meat "Siedfleisch" Served with Local Vegetables	65 CHF

DISHES

Main Courses Vegetarian

Pump King, Sweet Potatoes Curry with Baked Avocado Served with Green Lentils	39 CHF
Truffles Risotto Topped with Cream from Switzerland and Micro herbs	39 CHF
Baked Tofu in Peanut Sauce with Chia Served Rice Noodles	39 CHF
Zucchetti Spaghetti with Pesto Served with Green Chutney	39 CHF
Coconut Curry with Variety of Vegetables Served with Basmati Rice	39 CHF
Roasted Cauliflower Steak with Chimichurri Sauce	39 CHF

Side Dishes

Steamed Mini Vegetables (Organic)	15 CHF
Grilled Vegetables with Basil Cream	15 CHF
Basmati Rice with Fresh Herbs	15 CHF
Potatoes Gratin with Cream from Gruyère Switzerland	15 CHF
Green Spinach	15 CHF
Roasted Potatoes with Thyme	15 CHF
Potato Puree	15 CHF
Truffles French Fries	15 CHF
Steamed Fine Beans	15 CHF
Sautéed Wild Mushrooms	15 CHF



PLATTERS

Price per portion to serve one person

Antipasti with Cold Cuts and Vintage Parmigianino with Cecina de Leon 100 % Beef	35 CHF	Selection of Filled Tortilla Wraps	31 CHF
Smoked Fish Platter	45 CHF	Open Sandwich Platter	31 CHF
Seafood Platter Served with Classic Dips	190 CHF	Bio Vegetable Sticks & Worldly Flavored Dips	32 CHF
Finger of Mini Luxury Sandwich Platter	31 CHF	Swiss Cheese and Cold Meat	39 CHF
		Variety of Local Cheese from Switzerland	34 CHF





SNACKS

Hand Cooked Potato Chips	6 CHF	Selection of Mezze Served with Pita Bread and Hummus	55 CHF
Truffle Brie Sandwich, Young Salad and Crispy Veal Bacon	31 CHF	Grissini Bread Sticks	11 CHF
Classic Club Sandwich	29 CHF	Selection of Marinated Olives	14 CHF
Lobster Brioche Sandwich with Granny Smith Apples	31 CHF	Parmesan Bites	14 CHF
Vegetables Samosa Served with Yoghurt dip	25 CHF		



DESSERT

Crunchy Chocolate Tart	29 CHF	Paris Brest Choux with Hazelnut	29 CHF
Lemon Tart	29 CHF	Smooth Praline Cream	
Traditional Coffee Flavored	29 CHF	Apple Tarte Tatin	29 CHF
Mascarpone Dessert		Swiss Chocolate Mousse	29 CHF
Raspberry Cheesecake	29 CHF	Panna Cotta with Red Fruit Sauce	29 CHF

AFTERNOON TEA

Selection of Mini Cakes	29 CHF	Cup Cakes	35 CHF
Selection of Homemade Cookies	22 CHF	Mini Eclairs	29 CHF
Scones with Jam and Cream	29 CHF	Chocolate Homemade Brownies	22 CHF





PRIVATE JETS TERMS AND CONDITIONS

Zürich, Basel, Bern and Geneva

ORDERS & DELIVERY

The orders can be placed from Monday to Sunday, 06:00 to 22:00(It). The delivery times are from Monday to Sunday, 06:00 to 22:00(It).

LIABILITY

Bijoux Catering Zurich assures that their products are fresh and well packed. Once they are handed over to the customer or handling agent Bijoux Catering will no longer be responsible for the goods.

CONDITIONS OF PAYMENT

We accept direct payment on delivery in cash (Swiss Francs, US Dollars or Euro). We accept major credit cards. Any other form of payment arrangements should be previously agreed.

SHORT TERM ORDERS OR SPECIAL WISHES

Additional fees will be charged for Express Orders. Short term orders must be taken by email during of office hours. The acceptance of short terms orders is conditional.

MINIMUM ORDER

Our minimum order value is CHF 350.-CHF.

INVOICING

All prices are subject to 8.1% VAT which will be added on the invoice with tax exemption according to art. 23 al. 2 ch. 8 LTVA for airlines with their headquarters abroad and those with their seat in the Swiss territory and listed by the authorities.

DATA PROTECTION

No third party will receive any data concerning the names, addresses or any other information of our clients. It will be used solely for the processing of the orders.

CANCELLATIONS

Orders cancelled less than 24 hours before the delivery will be subject to fees.

FORCE MAJEURE

Bijoux Catering is not liable for whole or partial non-performance or suspension of its obligation as a direct or indirect result of labor strikes, fire, flood, inability to obtain material, traffic jams, accidents, breakdowns, war, insurrection, riot, bad weather conditions, government acts or regulations or any other cause (whether or not of a likely nature) beyond the company's control.

DISPUTES

Jurisdiction Commercial Court of Bülach, Switzerland.

PLACE OF ORIGIN FOR MEAT, FISH AND EGGS

Due to daily shopping, our fresh products come from all over the world, the below mentioned countries are a guideline. You are welcome to ask us about the origin once purchased.

Beef: France, Switzerland, USA, Brazil, Ireland, Chile, Japan.

Lamb: France, New Zealand, Australia.

Duck: France.

Veal: France, Switzerland.

SERVICES & FEES

Administration and airport tax	+ 20% on the total value
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Delivery or Pick-up to/ from Handling Agent	90.00
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Delivery or Offload to/ from Aircraft by van	90.00
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Delivery or Offload to/ from Aircraft with a high-loader	450.00
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Express Orders:

- less than 12 of office hours before delivery	+ 50% on regular prices
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- less than 6 of office hours before delivery	+ 100% on regular prices
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Laundry service - Tableware only	48.00 / Kg
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Landside Special Acquirements fee	90.00 / hour
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Waste disposal service per 10 kg	60.00
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Dish washing service	90.00 / hour
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Cancellation - less than 24 of office hours before delivery	100% of the total value
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World Economic Forum	+50 % on regular prices
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BIJOUX CATERING

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ZURICH • Switzerland

Tél. : +41 44 512 05 02
info@bijouxcatering.ch

BASEL-MULHOUSE • Switzerland

Tél. : +41 44 512 05 02
info@bijouxcatering.ch

BERN • Switzerland

Tél. : +41 44 512 05 02
info@bijouxcatering.ch

GENEVA • Switzerland

Tél. : +41 44 512 05 02
info@bijouxcatering.ch



www.bijouxcatering.com