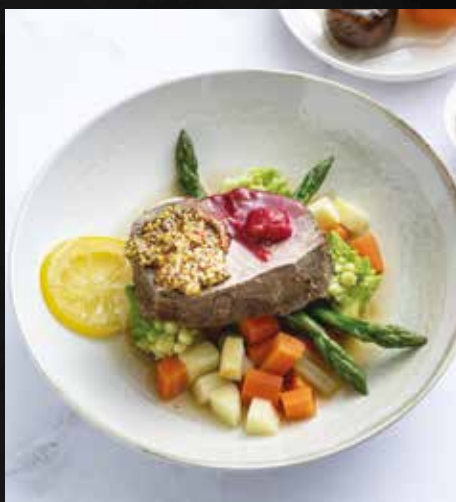
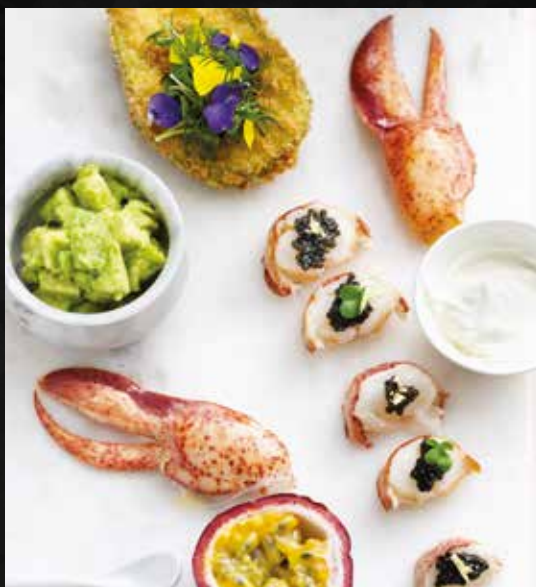
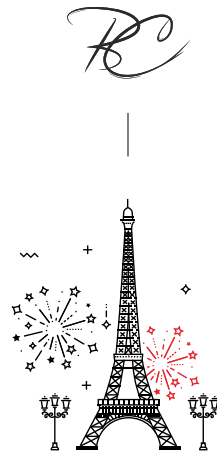


A black and white photograph of a Parisian street scene. On the left, a multi-story building with ornate balconies and wrought-iron railings. In the foreground, a bright red vintage car, possibly a Jaguar, is parked on a cobblestone street. In the background, the Eiffel Tower rises against a cloudy sky. A street lamp and a circular sign are visible near the car.

VIP AIRLINE MENU

RC
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 €	Classic Pancake	10 €
Rye Bread	7 €	Russian Pancake	15 €
Assorted Bagels	7 €	with Cottage cheese	
Butter Brioche	7 €	French Toast	10 €
Selection of Gluten-Free Bread (plain and fruit bread)	8 €	French Crêpes	10 €
		Belgian Waffles with Icing Sugar	13 €
		Danish Pastry	8 €
GARNISHING: Jam, Honey, Butter Rosette, Maple syrup, Red berries Sauce, Salted Caramel	4 €	French Croissant	4 €
		Chocolate Croissant	4,50 €
		Almond Croissant	5 €
		Pain au Raisin	5 €
		Chocolate Hazelnut Muffin	7 €
		Blueberry Muffin	7 €



BREAKFAST



Organic Cereal

Homemade Muesli	12 €
Gluten-Free Muesli, Honey, Raisins, Pumpkin Seeds, Almonds, Walnuts	14 €
Cinnamon and Walnut Porridge	12 €
Cornflakes	10 €
Oatmeal	10 €
Homemade Granola	12 €

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



Milk & Cheese

Full Fat Milk	6 €
Semi Skimmed Milk	6 €
Classic Greek Yoghurt	6 €
Crème Fraiche	6 €
Cottage Cheese	6 €
Butter Rosette	5 €
Almond Milk	8 €
Oat Milk	8 €
Soja Milk	8 €
Variety of Local Cheese	15 €
Plain and Fruit Yoghurt	6 €
World Famous Swiss Bircher Muesli	16 €
Greek Yoghurt Pitaya Bowl with Mango	18 €
Chia and Coconut Pudding Served with Kiwi	18 €

Fruits & Berries

Seasonal Basket of Fresh Fruit	50 €
Mixed Red Berries	25 €
Fresh Exotic Fruit, Sliced	25 €
Fresh Fruit Salad / Fresh Fruit Skewer	15 €



HOT BREAKFAST

Organic Eggs

Classic Eggs Benedict with English Muffin, Truffle, Hollandaise Sauce	35 €
Soft-Boiled Eggs & Crystal Gold Caviar	80 €
Toasted Dark Bread, Avocado Guacamole, Tomatoes and Micro Herbs	25 €
Spinach Quiche with Ricotta and Pesto	18 €
Lobster with Hollandaise Sauce, Asparagus and English Muffin	75 €
Plain or garnished Eggs, prepared according to your preference: Scrambled, Sunny Side Up, Soft-Boiled, Poached, Omelets	20 €

Garnishing

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

BREAKFAST

COLD BREAKFAST

Cold cuts of Veal, Beef
and Chicken

28 €

Balik Salmon
with Horseradish Cream

65 €

Cold Smoked Fish Served
Lemon

38 €

Cecina de Leon Cold Meat
100% Beef

35 €

Marinated Lobster Salad with
Mango and vanilla dressing

65 €





HOT & COLD BEVERAGES



Healthy Fresh Juices

Orange	15 €/liter	Cucumber Juice	15 €/liter
Kiwi	25 €/liter	Mango Juice	25 €/liter
Strawberrys	25 €/liter	Celery and Apples	25 €/liter
Pineapple	15 €/liter	Beets	15 €/liter
Apple	15 €/liter	Fresh Coconut	35 €/liter
Watermelon	15 €/liter	Pomegranate juice	35 €/liter
Carrot Juice	15 €/liter	Tomato juice	15 €/liter



HOT & COLD BEVERAGES



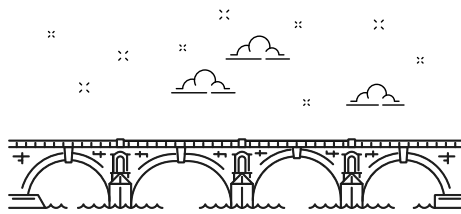
Smoothies

Spinach & Apple	30 €/liter
Red fruit & Avocado	30 €/liter
Avocado & Parsley Lassi	30 €/liter
Strawberry & Banana	30 €/liter
Kale & Avocado	30 €/liter
Pineapple & Banana	30 €/liter
Kiwi & Fresh Spinach	30 €/liter
Red Fruit with Ginger & Lemon	30 €/liter

Soft Drinks

Evian, bottle (3.3dl)	3 €
Mineral water (5dl)	4 €
Sparkling, bottle (5dl)	4 €
Soft drink, can (3.3dl)	5 €
Mint Lemonade	25 €
Ginger Lemonade	25 €
Coffee / Espresso quality (1lt) / incl. thermos flask	35 €
Water, hot (1lt) / incl. thermos flask	18 €





STARTERS

Tartar of Tuna with Mango Salsa and Fresh Coriander	30 €	Foie Gras with Black Figs Chutney and Brioche	30 €
Russian Salad with Alaska King Crab Legs	45 €	Simmental Veal Tartare with Seasonal Truffles and Vegetables Confit	50 €
Beef Carpaccio with Sliced Parmesan and Black Truffles Vinaigrette	40 €	Vegetables Tartare with Smoked Trout and Caviar	45 €
Cod Fish Ceviche with Crystal Caviar	45 €		



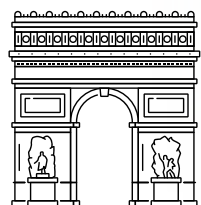
SALADS

Colourful Mixed Salad Leaves	16 €
Rocket Salad with Pear, Walnuts and Blue Cheese	22 €
Classic Caesar Salad with Chicken / Lobster	27-37 €
Roasted Tuna with Beans, Peppers, Cucumber and Olives	35 €
Buffalo Burrata Mozzarella with Fresh Basil	25 €
Modern Greek Salad with Feta and Watermelon	25 €
Crispy Tomme Cheese from Swiss Valais with Cress Salad	35 €
Super food Salad with Avocado, Beetroot, Quinoa	25 €



SOUPS

Creamy Lobster Bisque with Half Blue Lobster	65 €	Creamy Mushroom Soup	25 €
Coconut Green Pea Soup with Mint	25 €	Carrot Soup with Ginger	25 €
Roasted Pumpkin Soup	25 €	Red Tomato Gazpacho with Croutons	20 €
Rustic Ratatouille Soup	25 €	Truffle and Leek potato Soup	30 €



DISHES

Main Courses Fish

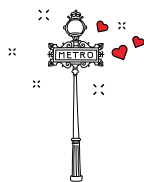
Turbot Fish with Salty, Seaweed Butter and Lemon confit	60 €
Scallop with Green Apple and White Celery Remoulade	48 €
Atlantic Sole, Golden Fried Meuniere	65 €
Mediterranean Crispy Sea Bass	45 €
Grilled Shrimps with Lemon and Oregano Butter	45 €
Full Lobster with Garlic-Lemon Butter and Fresh Herbs	70 €
Red Saku Tuna Glazed with Soya Sauce and Crispy Shallots	65 €
Cod with Monégasque Garniture	45 €

Main Courses Meat

Farmer's Chicken Breast with Rosemary Lemon Butter	45 €
Swiss Wagyu Ribeye Luma with candied shallots and juice (300gr)	150 €
Braised Lamb Shank with Figs and Almonds	65 €
Simmental Veal, Figs Confit with a Ginger-Honey Chutney	70 €
Filet of Beef with Black Pepper Crust and Meat Jus	55 €
Roasted Duck Breast with Orange Glaze	55 €
Real Zurich "Geschnetzeltes" with Veal Kidneys	45 €



DISHES



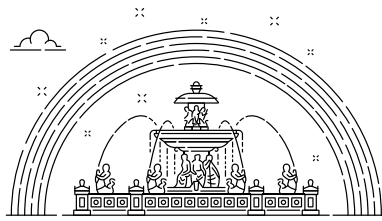
Main Courses Vegetarian

Pump King, Sweet Potatoes Curry with Baked Avocado Served with Green Lentils	35 €
Truffles Risotto Topped with Cream from Switzerland and Micro herbs	39 €
Baked Tofu in Peanut Sauce with Chia Served Rice Noodles	35 €
Zucchetti Spaghetti with Pesto Served with Green Chutney	30 €
Coconut Curry with Variety of Vegetables Served with Basmati Rice	35 €
Roasted Cauliflower Steak with Chimichurri Sauce	30 €

Side Dishes

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





PLATTERS

Price per portion to serve one person

Antipasti with Cold Cuts and Vintage Parmigianino with Cecina de Leon 100 % Beef	35 €	Selection of Filled Tortilla Wraps	18 €
Smoked Fish Platter	40 €	Open Sandwich Platter	18 €
Seafood Platter Served with Classic Dips	160 €	Bio Vegetable Sticks & Worldly Flavored Dips	15 €
Finger of Mini Luxury Sandwich Platter	18 €	Swiss Cheese and Cold Meat	25 €
		Variety of Local Cheese from Switzerland	15 €





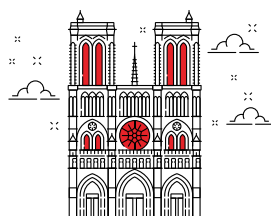
SNACKS

Hand Cooked Potato Chips	6 €	Selection of Mezze Served with Pita Bread and Hummus	40 €
Truffle Brie Sandwich, Young Salad and Crispy Veal Bacon	25 €	Grissini Bread Sticks	11 €
Classic Club Sandwich	20 €	Selection of Marinated Olives	14 €
Lobster Brioche Sandwich with Granny Smith Apples	25 €	Parmesan Bites	10 €
Vegetables Samosa Served with Yoghurt dip	15 €		



DESSERT

Crunchy Chocolate Tart	15 €	Paris Brest Choux with Hazelnut	18 €
Lemon Tart	15 €	Smooth Praline Cream	
Traditional Coffee Flavored	15 €	Apple Tarte Tatin	15 €
Mascarpone Dessert		Swiss Chocolate Mousse	15 €
Raspberry Cheesecake	15 €	Panna Cotta with Red Fruit Sauce	15 €



AFTERNOON TEA

Selection of Mini Cakes	22 €	Walfes	13 €
Selection of Homemade Cookies	15 €	Mini Eclairs	22 €
Scones with Jam and Cream	20 €	Chocolate Homemade Brownies	15 €









PRIVATE JETS TERMS AND CONDITIONS FRANCE

ORDERS & DELIVERY

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

LIABILITY

Bijoux Catering France 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 350 €.

INVOICING

Any tax, duty or other charge payable under French regulations or those of an importing or transit country shall be paid by the customer.

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 of France.

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.

Poultry: 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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BIJOUX CATERING

Inflight



PARIS • France

VIP Operation & Dispatch team from 5 am - 11 pm

Tél. : +33 1 39 35 20 17

Mob : + 33 7 88 20 47 67 (duty manager 24/24)

vip.inflight.paris@bijouxcatering.com



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