



BIJOUX CATERING

*On-ground*



À LA CARTE MENU

## STARTERS

### LE THON ROUGE

Tartar of tuna with mango salsa and fresh coriander

### LE CARPACCIO

Beef Carpaccio with sliced Parmesan and pearl of olive oil

### LE FOIE GRAS

Foie Gras with black fig chutney and brioche

### LE SAUMON

Balik Salmon served on a tray with Horseradish Cream

### LES FIGUES

Fresh Figs and Goat cheese with smoked Cecina de Leon

### LA BURRATA

Buffalo Burrata Mozzarella with fresh Basil

### LE CRABE

Russian Salad with Alaska King crab legs and black truffles

### LA FETA

Modern Greek Salad with Feta and Watermelon

Dressing: French, Italian, Thousand Island, Lemon & Olive Oil, Roquefort & Walnuts





## MAIN COURSES – FISH



### LE LOUP DE MER

Mediterranean crispy Sea-bass with vine roasted tomatoes, Taggiasca olives and virgin sauce

### LE THON

Grilled red tuna with soya sauce and lemon grass with crunchy Asian salad and edamame beans

### LE CABILLAUD

Pan fried Cod fillet with pommes mousseline, herb salad and lemon & white wine cream sauce

### LA SOLE

Atlantic sole, golden fried meunière with steamed mini bio vegetables

### LE HOMARD

Grilled Lobster with garlic-lemon butter and fresh herbs served on black rice

## MAIN COURSES - MEAT

### L'AGNEAU

Braised Lamb shank with figs and almonds served with crushed green peas & lemon

### LE VEAU

Filet of Veal served with apricot & ginger chutney, hazelnuts, broccolini and veal Jus

### LE BOEUF

Roasted Beef filet served with potato gratin, crispy green beans and red wine Jus

### LE WAGYU BEEF \*

Wagyu ribeye with crunchy/confit Shallots and Jus  
\* 95.- CHF extra as supplement

### LE CANARD

Roasted Duck breast with orange glaze served with parmesan polenta and broccolini



## MAIN COURSES - VEGETARIAN



### LES LÉGUMES

Coconut Curry with variety of vegetables served with Basmati rice

### SELECTION DE MEZZE

Selection of Mezze served with pitta bread and hummus

### LE RISOTTO

Saffron Risotto with Mediterranean vegetables and goat cheese



## DESSERTS

### LE CHOCOLAT

Crunchy chocolate tart

### LA MASCARPONE FRUITS ROUGES

Finest almond sponge with cherry compote and mascarpone mousse

### LE CITRON

Lemon tart

### LE TIRAMISU

Traditional coffee flavored Mascarpone dessert

### LE CHEESECAKE

Raspberry Cheesecake

### LE PARIS BREST PRALINE

Paris Brest Choux with Hazelnut smooth Praline cream

### SELECTION DE PETIT FOURS

Selection of Mini Desserts



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