



*RC*

BIJOUX CATERING

*Rachid Benboudy*

VIP AIRLINE MENU

## BREAKFAST / BREADS

Danish Pastry	7.00
Croissant	6.00
Chocolate Croissant	7.00
French Toast	7.00
Pancake	7.00
Chocolate Hazelnut Muffin	10.00
Blueberry Muffin	10.00
Basket of assorted Breads	19.00
Garnishing: Jam, Honey, Butter, Maple syrup	4.00

## FRUITS AND BERRIES

Seasonal Basket of Fresh Fruit (6 pieces)	28.00
Mixed Berries Garnished	37.00
Fresh Exotic Fruit, Sliced	35.00
Fresh Fruit Salad	19.00



## HOT BREAKFAST / EGGS

Omelette	23.00
Scrambled Egg	23.00
Poached Eggs	23.00
Fried Eggs	20.00
Garnishing: Tomato, Cheese, Herbs or Mushrooms (100gr)	10.00
Garnishing: Bacon, Ham or Veal Sausages (100gr)	13.00

## COLD BREAKFAST

Variety of International Cheese	34.00
Cold Meat Garnished on a Tray	37.00
Swiss Birchermuesli	10.00
Plain and Fruit Yoghurt	6.00



## STARTERS

### Le Thon Rouge

Tartar of tuna with mango salsa and fresh coriander 40.00

### Le Carpaccio

Beef Carpaccio with sliced Parmesan and pearl of olive oil 37.00

### Le Foie Gras

Foie Gras with black fig chutney and brioche 43.00

### Le Crabe

Russian salad with Alaska King crab legs and black truffles 66.00

### Le Saumon

Balik Salmon served on a tray with Horseradish Cream 47.00

### Le Plateau de Fruits de Mer

An enticing French Seafood platter served with classic dips  
< lobster, crayfish, prawns, crab, shellfish > 222.00



## SALADS

Dressing:

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



### Les Figues

Fresh Figs and Goat cheese with smoked Cecina de Leon 35.00

### La Salade Mêlée

Colourful Mixed Salad Leaves 26.00

### La Rocquette

Rocket Salad with Pear, Walnuts and Blue Cheese 25.00

### La Salade Caesar

Classic Caesar Salad with Chicken / with Lobster 37.00 / 47.00

### La Nicoise

Roasted Tuna with Beans, Peppers, Cucumber and Olives 37.00

### La Burrata

Buffalo Burrata Mozzarella with fresh Basil 35.00

### La Feta

Modern Greek salad with Feta and Watermelon 35.00

## SUSHI AND SASHIMI

### Sushi Nigiri (1 piece)

Maguro (Tuna)	11.00
Sake (Salmon filet)	11.00
Shiromi (Whiting/ Kingfish)	11.00
Ebi (Giant Prawns)	11.00
Ama- Ebi (Shrimps)	11.00
Inari (Tofu)	8.00
Tamago (Omelette)	8.00

### Sushi

Tekka- Maki (Tuna, 2 pieces)	11.00
Kappa- Maki (Cucumber 2 pieces)	8.00
Futomaki (Omelette, Cucumber, Tofu, 1 pieces)	8.00
Sake- Maki (Salmon, 2 pieces)	11.00
California-roll (Avocado, Crab, 2 pieces)	11.00
Ura- Maki (Salmon, Cucumber, 2 pieces)	11.00
Spicy Tuna, 2 pieces	11.00

### Maki

Tekka- Maki (Tuna, 2 pieces)	11.00
Kappa- Maki (Cucumber 2 pieces)	8.00
Futomaki (Omelette, Cucumber, Tofu, 1 pieces)	8.00
Sake- Maki (Salmon, 2 pieces)	11.00
California-roll (Avocado, Crab, 2 pieces)	11.00
Ura- Maki (Salmon, Cucumber, 2 pieces)	11.00
Spicy Tuna, 2 pieces	11.00





## Sushi and Combos

6 variety pieces of sushi	65.00
10 variety pieces of sushi	104.00
Portion Sushi & Sashimi (3 Sushi & 4 Sashimi)	80.00
Portion Sushi & Sashimi (6 Sushi & 6 Sashimi)	116.00
Sashimi (10 Sashimi)	78.00
Portion Sashimi (15 Sashimi)	137.00
Tuna Sashimi (9 Sashimi)	112.00
Tuna Sashimi (18 Sashimi)	162.00

## Oriental Starters

Miso Soup	17.00
Lounge Salad with shrimps	49.00
Harumaki - Spring rolls (2 pieces)	26.00
Ebi Fly - fried prawns (1 pieces)	8.00

## SOUPS



Seasonal Vegetables soup (0.5Lt)	32.00
Onion soup with cheese crostini (0.5Lt)	26.00
Minestrone with fresh pesto and Taggiasca olives (0.5Lt)	35.00
Creamy Lobster Bisque with half blue Lobster (0.5Lt)	49.00
Wagyu beef slices in noodles soup (0.5Lt)	61.00



## MAIN COURSES - FISH

### La Sole

Atlantic sole, golden fried meunière

82.00

### Le Loup de Mer

Mediterranean crispy Sea bass

71.00

### Le Thon

Grilled Red Tuna glazed with soya sauce and lemon grass

66.00

### Les Crevettes

Grilled jumbo shrimps with lemon and oregano butter

78.00

### Le Cabillaud

Cod with lemon and parsley served with Monégasque garniture

66.00

### Le Homard

Grilled Lobster with garlic-lemon butter and fresh herbs

102.00



## MAIN COURSES - MEAT

### La Volaille de Bresse

French farmer's chicken breast with rosemary and Taggiasca olives 58.00

### Le Wiagu Beef

Wagyu ribeye with crunchy/confit shallots and Jus (300gr) 222.00

### L' Agneau

Braised Lamb shank with figs and almonds 73.00

### Le Veau

Filet of veal, fig confit with a ginger-honey chutney 78.00

### Le Boeuf

Roasted filet of beef with Sauce Bernaise 94.00

### Le Canard

Roasted Duck breast with orange glaze 90.00



## MAIN COURSES - VEGETARIAN

### Les Légumes

Coconut Curry with variety of vegetables served with Basmati rice 41.00

### Selection de Mezze

Selection of Mezze served with pita bread and hummus 41.00

### Le Risotto

Saffron Risotto with Mediterranean vegetables and goat cheese 43.00

## SIDE DISHES

Steamed mini vegetables (organic) 19.00

Grilled vegetables with basil cream 11.00

Basmati rice with fresh herbs 11.00

Potatoes gratin with cream from Gruyère Switzerland 13.00

Tomatoes Farcies stuffed with basil ricotta 19.00

Roasted potatoes with thyme 13.00

Black rice with star anis 13.00

## SAUCES

Béarnaise classic sauce (flavored with tarragon and shallots)	4.00
Black pepper veal jus (with black penja, maniguette and long pepper)	4.00
Lemon butter (soft and creamy butter sauce with lemon juice)	4.00
Virgin sauce (olive oil, lemon, tomato, capsicum, basil and capers)	4.00
Classic white wine sauce with chives	4.00

## SNACKS

A tray of mixed Swiss cheese and cold meat	47.00
Bio vegetable sticks & worldly flavored dips	34.00
Crackers	11.00
Pipers Hand Cooked Potato Chips	8.00
Variety of warmed nuts	13.00
Selection of luxury finger food and canapés (10 pieces)	114.00
Fresh sandwiches personalized on request	.....
Caviar on request	.....



## DESSERTS



### Le Chocolat

Crunchy chocolate tart 34.00

### La Mascarpone Fruits Rouges

Finest almond sponge with cherry compote and mascarpone mousse 31.00

### Le Citron

Lemon tart 31.00

### Le Tiramisu

Traditional coffee flavored Mascarpone dessert 30.00

### Le Cheesecake

Raspberry Cheesecake 31.00

### Le Paris Brest Praline

Paris Brest Choux with Hazelnut smooth Praline cream 34.00

### Les Chocolats

Swiss chocolate pralinés 55.00

### Les Macarons

Macarons (10 pieces) 40.00

### Les Glaces & Sorbets

Bio Ice Creams: Vanilla, Chocolate, Strawberry, Mango Sorbet,  
Raspberry Sorbet, Lemon Sorbet 19.00

### Selection de Petit fours

Selection of Mini Desserts 58.00

## MIS-EN-PLACE / AIRCRAFT ESSENTIALS

Swiss milk 3.8% fat.	1 Lt	6.00
Skimmed milk 0% fat.	1 Lt	6.00
Half&half cream for coffee	5 ml	1.50
Sugar sticks individual portions	500 gr	13.00
Finest black tea	7 bags	17.00
Finest peppermint tea	7 bags	17.00
Finest chamomile tea	7 bags	17.00
Butter portions	10 gr	5.50
Lemon	1 piece	5.00
Lime	1 piece	5.00
Mayonnaise individual	5 portions	10.00
Tomato ketchup individual portions	5 portions	10.00
Olive oil - Château d'Estoublon	200 mL	42.00
Balsamic vinegar - Terre Bormane	60 mL	13.00
Dry ice	3 kg	66.00
Ice cubes	2.5 kg	25.00
Coffee instant	150 gr	29.00
Hot water including thermos flask	1 Lt	30.00

Garnish for decoration:

Mix variety of fresh herbs, butter rosette,  
olive oil pearls, balsamic pearls, tomato rosette 32.00

Flower arrangements are available on request .....



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