



BIJOUX CATERING

*Switzerland*

VIP AIRLINE MENU





# 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 teams invite you to discover Bijoux Catering's new menus. Allow yourself to be tempted!





## BREAKFAST / BREADS



Basket of assorted French Breads	15.00 CHF
Rye Bread	7.00 CHF
Assorted Bagels	11.00 CHF
Butter Brioche	9.00 CHF
Selection of Gluten-Free Bread (plain and fruit bread)	11.00 CHF

Classic Pancake	17.00 CHF
Russian Pancake with Cottage cheese	19.00 CHF
French Toast	17.00 CHF
French Crêpes	17.00 CHF
Belgian Waffles with Icing Sugar	17.00 CHF
Danish Pastry	11.00 CHF
French Croissant	6.00 CHF
Chocolate Croissant	7.00 CHF
Almond Croissant	7.00 CHF
Pain au Raisin	7.00 CHF
Chocolate Hazelnut Muffin	10.00 CHF
Blueberry Muffin	10.00 CHF

<b>Garnishing:</b> Jam, Honey, Butter Rosette, Maple syrup, Red berries Sauce, Salted Caramel	4.00 CHF
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## ORGANIC CEREAL

Homemade Muesli	16.00 CHF
Gluten-Free Muesli, Honey, Raisins, Pumpkin Seeds, Almonds, Walnuts	16.00 CHF
Cinnamon and Walnut Porridge	16.00 CHF
Cornflakes	16.00 CHF
Oatmeal	16.00 CHF
Homemade Granola	16.00 CHF

**Garnishing** Banana, Avocado, Red fruits, Kiwi, Mango,  
Fruit coulis, Swiss Chocolate Chip, Dry Fruit Selection 5.00 CHF





## MILK & CHEESE

Bio Swiss Milk 3.8% fat	6.00 CHF
Bio Swiss Milk 0% fat.	6.00 CHF
Classic Greek Yoghurt	6.00 CHF
Crème Fraiche	6.00 CHF
Cottage Cheese	6.00 CHF
Butter Rosette	5.50 CHF
Almond Milk	7.00 CHF
Reis Milk	7.00 CHF
Soja Milk	7.00 CHF
Variety of Local Cheese	34.00 CHF
Plain and Fruit Yoghurt	6.00 CHF
World Famous Swiss Bircher Muesli	10.00 CHF
Greek Yoghurt Pitaya Bowl with Mango	26.00 CHF
Chia and Coconut Pudding Served with Kiwi	26.00 CHF

## FRUITS AND BERRIES

Seasonal Basket of Fresh Fruit	65.00 CHF
Mixed Red Berries	37.00 CHF
Fresh Exotic Fruit, Sliced	35.00 CHF
Fresh Fruit Salad / Fresh Fruit Skewer	19.00 CHF
Chunks of Pineapple, Coconut, Watermelon, Kiwi and Cantaloupe	11.00 CHF

## HOT BREAKFAST /ORGANIC EGGS

Classic Eggs Benedict with English Muffin, Truffle, Hollandaise Sauce	41.00 CHF
Soft-Boiled Eggs & Crystal Gold Caviar	105.00 CHF
Eggs Muffin with Veal Bacon, Crispy Shallots Topped with Black Truffles Sauce	55.00 CHF
Pulled Veal Burger with Sunny Side Up Eggs and Homemade Coleslaw Salad	55.00 CHF
Toasted Dark Bread, Avocado Guacamole, Tomatoes and Micro Herbs	35.00 CHF
Fava Bean Stew with Poached Eggs and Middle East Spices	29.00 CHF
Spinach Quiche with Ricotta and Pesto	29.00 CHF
Lobster with Hollandaise Sauce, Asparagus and English Muffin	75.00 CHF
Plain or garnished Eggs, prepared according to your preference:	23.00 CHF
Scrambled, Sunny Side Up, Soft-Boiled, Poached, Omelets	



## GARNISHING



Veal Bacon	10.00 CHF
Veal Pastrami	10.00 CHF
Chicken Sausages	10.00 CHF
White Truffles	10.00 CHF
Beef Sausages	10.00 CHF
Smoked Salmon	10.00 CHF
Fresh dice Tomatoes	7.00 CHF
Grill Tomatoes	7.00 CHF
Mixed Vegetables	7.00 CHF
Grill Mushrooms	7.00 CHF
Avocado	7.00 CHF
Cheese	7.00 CHF
Fresh Herbs	7.00 CHF



## COLD BREAKFAST

Cold cuts of Veal, Beef and Chicken	37.00 CHF
Balik Salmon with Horseradish Cream	65.00 CHF
Cold Smoked Fish Served Lemon	45.00 CHF
Cecina de Leon Cold Meat 100% Beef	45.00 CHF
Marinated Lobster Salad with Mango and vanilla dressing	65.00 CHF
Ceviche of Cod Fish with Data Tomatoes and Coriander Dressing	45.00 CHF
Sicilian Tomato Carpaccio with Taggiasca Olives	30.00 CHF
Cold Mediterranean Ratatouille with Fresh Basil	30.00 CHF



# HOT & COLD BEVERAGES

## HEALTHY FRESH JUICES

Orange	35.00 CHF / liter
Kiwi	40.00 CHF / liter
Strawberry	40.00 CHF / liter
Pineapple	40.00 CHF / liter
Apple	40.00 CHF / liter
Watermelon	40.00 CHF / liter
Carrot Juice	40.00 CHF / liter
Cucumber Juice	40.00 CHF / liter
Mango Juice	65.00 CHF / liter
Celery and Apples	40.00 CHF / liter
Beets	40.00 CHF / liter
Fresh Coconut	40.00 CHF / liter
Pomegranate juice	40.00 CHF / liter
Tomato juice	40.00 CHF / liter



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## SMOOTHIES

Spinach and Apple	45.00 CHF /liter
Red fruit and Avocado	45.00 CHF /liter
Banana and Peanut	45.00 CHF /liter
Mango and Almond	45.00 CHF /liter
Avocado and Parsley Lassi	45.00 CHF /liter
Almond, Brown Sugar and Vanilla	45.00 CHF /liter
Strawberry and Banana	45.00 CHF /liter
Kale and Avocado	45.00 CHF /liter
Pineapple and Banana Smoothie	45.00 CHF /liter
Kiwi and Fresh Spinach	45.00 CHF /liter
Red Fruit with Ginger and Lemon	45.00 CHF /liter

## SOFT DRINKS

Evian, bottle (3.3dl)	3.00 CHF
Mineral water (5dl)	4.00 CHF
Sparkling, bottle (5dl)	4.00 CHF
Soft drink, can (3.3dl)	5.00 CHF
Mint Lemonade	45.00 CHF
Ginger Lemonade	45.00 CHF
Coffee / Espresso quality (1lt) / incl. thermos flask	45.00 CHF
Water, hot (1lt) / incl. thermos flask	20.00 CHF



## SALADS

Fresh Figs and Goat Cheese with Cmoked Cecina de Leon	16.00 CHF
Colourful Mixed Salad Leaves	16.00 CHF
Rocket Salad with Pear, Walnuts and Blue Cheese	22.00 CHF
Classic Caesar Salad with Chicken / Lobster	27-37 CHF
Roasted Tuna with Beans, Peppers, Cucumber and Olives	35.00 CHF
Buffalo Burrata Mozzarella with Fresh Basil	29.00 CHF
Modern Greek Salad with Feta and Watermelon	29.00 CHF
Crispy Tomme Cheese from Swiss Valais with Cress Salad	37.00 CHF
Super food Salad with Avocado, Beetroot, Quinoa	35.00 CHF
Classic Spinach Salad with Shitake Mushrooms and Nuts	32.00 CHF





## 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

11.00
8.00
8.00
11.00
11.00
11.00
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



## STARTERS

Blue Lobster, Baked and Tartare of Avocado Served with a Passion Fruit Dressing	55.00 CHF
Tartar of Tuna with Mango Salsa and Fresh Coriander	45.00 CHF
Russian Salad with Alaska King Crab Legs	55.00 CHF
Beef Carpaccio with Sliced Parmesan and Black Truffles Vinaigrette	55.00 CHF
Cod Fish Ceviche with Crystal Caviar	45.00 CHF
Balik Salmon with Potato Queen of Touquet, Horseradish Cream and Salmon Eggs	65.00 CHF
Smoked Duck Breast and Foie Gras with Green Bean Salad	55.00 CHF
Foie Gras with Black Figs Chutney and Brioche	55.00 CHF
Simmental Veal Tartare with Seasonal Truffles and Vegetables Confit	65.00 CHF
Vegetables Tartare with Smoked Trout and Caviar	55.00 CHF

## SOUPS

Creamy Lobster Bisque with Half Blue Lobster	65.00 CHF
Coconut Green Pea Soup with Mint	31.00 CHF
Roasted Pumpkin Soup	31.00 CHF
Rustic Ratatouille Soup	31.00 CHF
Creamy Mushroom Soup	31.00 CHF
Carrot Soup with Ginger	31.00 CHF
Red Tomato Gazpacho with Croutons	31.00 CHF
Truffle and Leek potato Soup	31.00 CHF
Vegan Corn and Lentil Soup with Curry and Almond milk	31.00 CHF
Cabbage Soup	31.00 CHF



## MAIN COURSES FISH

Turbot Fish with Salty, Seaweed Butter and Lemon confit  
 Scallop with Green Apple and White Celery Remoulade  
 Langoustine with Cauliflower Tartare and Lime Cream  
 French Calamari with Pan Fried Artichokes and Edamame Beans  
 Atlantic Sole, Golden Fried Meuniere  
 Mediterranean Crispy Sea Bass  
 Grilled Shrimps with Lemon and Oregano Butter  
 Full Lobster with Garlic-Lemon Butter and Fresh Herbs  
 Red Saku Tuna Glazed with Soya Sauce and Crispy Shallots  
 Cod with Monégasque Garniture

65.00 CHF  
 60.00 CHF  
 65.00 CHF  
 55.00 CHF  
 75.00 CHF  
 70.00 CHF  
 75.00 CHF  
 85.00 CHF  
 65.00 CHF  
 65.00 CHF

## MAIN COURSES MEAT

Simmental Beef Stew with Porcini Mushrooms  
 Farmer's Chicken Breast with Rosemary Lemon Butter  
 Swiss Wagyu Ribeye Luma with candied shallots and juice (300gr)  
 Braised Lamb Shank with Figs and Almonds  
 Simmental Veal, Figs Confit with a Ginger-Honey Chutney  
 Filet of Beef with Black Pepper Crust and Meat Jus  
 Roasted Duck Breast with Orange Glaze  
 Real Zurich "Geschnetzeltes" with Veal Kidneys  
 Boiled Beef Meat "Siedfleisch" Served with Local Vegetables  
 Slow Cooker Five Spice Pulled Lamb Shoulder

75.00 CHF  
 55.00 CHF  
 180.00 CHF  
 70.00 CHF  
 70.00 CHF  
 70.00 CHF  
 75.00 CHF  
 65.00 CHF  
 65.00 CHF  
 75.00 CHF





## SIDE DISHES

Steamed Mini Vegetables (Organic)	15.00 CHF
Grilled Vegetables with Basil Cream	15.00 CHF
Basmati Rice with Fresh Herbs	15.00 CHF
Potatoes Gratin with Cream from Gruyère Switzerland	15.00 CHF
Green Spinach	15.00 CHF
Tomatoes Farcies Stuffed with Basil Ricotta	15.00 CHF
Roasted Potatoes with Thyme	15.00 CHF
Black Rice with Star Anis	15.00 CHF
Truffles French Fries	15.00 CHF
Potato Puree	15.00 CHF
Steamed Fine Beans	15.00 CHF
Sautéed Wild Mushrooms	15.00 CHF



## MAIN COURSES VEGETARIAN



Pump King, Sweet Potatoes Curry with Baked Avocado Served with Green Lentils	39.00 CHF
Truffles Risotto Topped with Cream from Switzerland and Micro herbs	39.00 CHF
Mushroom and Chia Seed Curry with Cauliflower Rice	39.00 CHF
Baked Tofu in Peanut Sauce with Chia Served Rice Noodles	39.00 CHF
Zucchetti Spaghetti with Pesto Served with Green Chutney	39.00 CHF
Quinoa Risotto with Fresh Herbs and Goat Cheese from the Alps	39.00 CHF
Coconut Curry with Variety of Vegetables Served with Basmati Rice	39.00 CHF
Stuffed Bell Pepper Pimientos del Piquillo's with Safran Rice	39.00 CHF
Roasted Cauliflower Steak with Chimichurri Sauce	39.00 CHF



## PLATTERS

Antipasti with Cold Cuts and Vintage Parmigianino with Cecina de Leon 100 % Beef	35.00 CHF
Vegetables Antipasti with Basil Cream	35.00 CHF
Smoked Fish Platter	45.00 CHF
Seafood Platter Served with Classic Dips	190.00 CHF
Finger of Mini Luxury Sandwich Platter	31.00 CHF
Selection of Filled Tortilla Wraps	31.00 CHF
Open Sandwich Platter	31.00 CHF
Sliced Fruit Platter	32.00 CHF
Afternoon Tea Cakes	35.00 CHF
Petit Four Platter	35.00 CHF
Luxury Finger Food and Canapés	55.00 CHF
Bio Vegetable Sticks & Worldly Flavored Dips	32.00 CHF
Swiss Cheese and Cold Meat	39.00 CHF
Variety of Local Cheese from Switzerland	34.00 CHF



## SNACKS

Hand Cooked Potato Chips	6.00 CHF
Truffle Brie Sandwich, Young Salad and Crispy Veal Bacon	31.00 CHF
Classic Club Sandwich	29.00 CHF
Lobster Brioche Sandwich with Granny Smith Apples	31.00 CHF
Vegetables Samosa Served with Yoghurt dip	25.00 CHF
Assorted handmade chocolate Laderäch 500 gr	55.00 CHF
Selection of Mezze Served with Pita Bread and Hummus	55.00 CHF
Grissini Bread Sticks	11.00 CHF
Selection of Marinated Olives	14.00 CHF
Parmesan Bites	14.00 CHF

## AFTERNOON TEA

Selection of Mini Cakes	29.00 CHF
Petit Four Platter	29.00 CHF
Selection of Homemade Cookies	22.00 CHF
Scones with Jam and Cream	29.00 CHF
Cup Cakes	35.00 CHF
Mini Eclairs	29.00 CHF
Chocolate Homemade Brownies	22.00 CHF



## DESSERTS



Crunchy Chocolate Tart	29.00 CHF
Lemon Tart	29.00 CHF
Traditional Coffee Flavored Mascarpone Dessert	29.00 CHF
Raspberry Cheesecake	29.00 CHF
Paris Brest Choux with Hazelnut Smooth Praline Cream	29.00 CHF
Apple Tarte Tatin	29.00 CHF
Blueberry Pie	29.00 CHF
Swiss Chocolate Mousse	29.00 CHF
Bio Ice Creams on request	
Selection of Petit Fours	29.00 CHF
Apricot Pie	29.00 CHF
Panna Cotta with Red Fruit Sauce	29.00 CHF



# PRIVATE JETS TERMS AND CONDITIONS – ZÜRICH, BASEL, BERN, GENEVA

## ORDERS & DELIVERY

The orders can be placed from Monday to Sunday, 06:00 to 20:00(It). The delivery times are from Monday to Sunday, 06:00 to 20:00(It).

## 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.

## 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.

## CUSTOMS REGULATION

The final responsibility regarding compliance with any customs regulations applicable at the destination is in the sole responsibility of the passenger. Bijoux Catering shall in no circumstances be liable for customs or airline regulations.

## SERVICES & FEES

Administration and airport tax	+ 16% on the total value
Delivery or Pick-up to/from Handling Agent	60.00
Delivery or Offload to/from Aircraft by van	90.00
Delivery or Offload to/from Aircraft with a high-loader	450.00

### Express Orders :

- less than 12 of office hours before delivery	+ 30% on regular prices
- less than 6 of office hours before delivery	+ 50% on regular prices
- less than 3 of office hours before delivery (only Zurich)	+ 100% on regular prices

Laundry service -Tableware only	48.00 / Kg
Landside Special Acquirements fee	90.00 / hour
Waste disposal service per 10 kg	60.00
Dish washing service	90.00 / hour
Cancellation - less than 24 of office hours before delivery	50% of the total value
Contelotion - less than 12 of office hours before delivery	100% of the total value

World Economic Forum +50% on regular prices

ZURICH  
Switzerland  
Tél. : +41 435 531 207  
info@bijouxcatèring.ch

PARIS  
France  
info@bijouxcatèring.com

BASEL-MULHOUSE  
Switzerland  
Tél. : +41 44 830 91 21  
info@bijouxcatèring.ch

BERN  
Switzerland  
Tél. : +41 44 830 91 21  
info@bijouxcatèring.ch

GENEVA  
Switzerland  
Tél. : +41 435 531 207  
info@bijouxcatèring.ch



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