



www.epicure-air.com



FOOD, **B**EVERAGES **&** **S**ERVICES



CREATING TASTES, INSPIRING DESIRES

Fresh and vibrant, Epicure Air© is a new corporate aviation caterer with modern ideas and international cuisines. The founding members consist of a seasoned corporate flight attendant and a renowned chef from France.

Epicure Air© Catering embodies the energy and enthusiasm of a brand new company while processing decades of experience in the private jet industry and culinary arts. These factors are what make Epicure Air © Catering exceed the industry's standards and expectations.

Epicure Air© Catering brings unique specialty cuisine by our Executive Chef with the corporate flight attendant adding intimate knowledge of the corporate aviation operations and private jet specific packaging. This enables Epicure Air© Catering to be a detail-oriented business that stays current with the latest trend. Whether it's following the passenger's dietary restrictions or fulfilling the VIP's demands and special request, we can accommodate each aircraft with the same level of attention. The passengers will be treated with a variety of fine cuisine they may not have experienced in their previous travels.

Epicure Air © Catering recognizes the need of corporate jet specialized catering service to offer distinguished guests desire to be offered a bonne cuisine option to raise their dining experience to another level on board. Epicure Air © Catering will meet the high demand of the flight attendants wish to offer the best for their clients. For your next flight, pamper your guests with specially, tailored, midair fine dining.

Remember Epicure Air© Catering- a corporate aviation catering company that offers class, quality, and variety.





STARTERS
MAIN COURSES
CHEESE & BREAD
DESSERTS
MIDDLE-EAST SUGGESTION
ASIAN SUGGESTION
HEALTHY FOOD SUGGESTION
GLUTEN FREE
DETOX
FRUITS & JUICES
READY TO SERVE
TRAY MEALS
SNACKING
BREAKFAST
CONCIERGE

FOOD, BEVERAGES

&

SERVICES





STARTERS

Pan seared crayfish quinoa salad

Beetroot and citrus vinaigrette

Tuna tataki

Vegetables sushi in ginger and soya sauce

Marinated salmon

Green papaya and mango salad with hazelnut oil

Heart of salmon in a nori crust kaiso salad

Raw and cooked vegetable tartlet, pesto vinaigrette

Pressed duck "foie gras"

Smoked eel and exotic fruits

Loaf of poultry with "foie gras"

Chopped flavoured mushrooms celery terrine with truffles

Melon Prosciutto di Parma

Duck "foie gras"

Alaska King crab, guacamole and lobster

Avocado shrimp cocktail

Peking style duck fillet

Vegetables and mushroom spring roll

Asian chicken salad

Chinese noodles rolled in vegetable, coriander, mint, chicken

Asian beef salad

Chinese noodles rolled in vegetable, coriander, mint, beef

Asian shrimp salad

Chinese noodles rolled in vegetable, coriander, prawns



SALADS

Niçoise salad

Salad with tomatoes, cucumbers, onions, green peppers, artichokes, eggs, black olives and anchovies

Mediterranean salad

Grilled vegetables, zucchini, peppers, eggplant, garlic, tomatoes, mesclun

Prawn salad

Hearts of lettuce, tomatoes, croutons, grilled prawns, boiled eggs, Caesar dressing

Chicken salad

Hearts of lettuce, tomatoes, croutons, grilled chicken, boiled eggs, Caesar dressing

Tuna salad

Hearts of lettuce, tomatoes, croutons, grilled tuna, boiled eggs, Caesar dressing

Greek salad

Mediterranean Feta, cucumbers, tomatoes, onions, juice of mint lemon,

Caprese salad

Tomatoes, mozzarella, pesto basilica

Duck salad with truffle dressing

Smoked duck breast, mushrooms, duck foie gras and figs

Tabbouleh

Semolina, green and red pepper, tomatoes, olives, onions, juice of mint lemon,

Kaiso salad

Wakame edamame salad with miso vinaigrette

Vegetables and quinoa salad

Lobster salad

Rock lobster, mesclun salad, palm heart, grapefruit, orange with dressing

Chef salad

(give us your ingredients, your recipe)



STARTERS

SEAFOOD

Cold cooked and smoked fish
Mix seafood and fish
Selection of seafood
1/2 Rock lobster with seafood
Fresh salmon carpaccio
Heart of salmon 180g
Tray of smoked salmon

COLD MEAT

Cold cut "charcuterie"
(rosette, coppa, bresaola...)
Cold meat selection
(chicken, turkey, beef, lamb...)
Breakfast meat
(chicken, turkey and ham only)

SOUPS

Lobster bisque
Clear chicken noodles
Cream of chicken soup
Harira
Soup
Minestrone, lentil, pumpkin, 9 vegetables, wild mushroom, tomato...
Other soup on request
(give us your ingredients, your recipe)



FROM THE SEA

Cod fillet

Potatoes gnocchi and artichoke

Dorado fillet with a millefeuille or Mediterranean vegetables

Provençal ratatouille jus and olives

Crusted salmon fillet with tarragon

Assorted grilled vegetables, with tarragon and white wine soft sauce

Miso glazed cod

On baby bok choy

Seabass fillet, yellow and green zucchinis risotto

Sauce vierge with lemon

John Dory fillet with candied fennel

Fish broth with saffron and shellfish, steamed potatoes

Turbot fillet with fresh spinach

Light Gravy sauce, with meat ravioli from Nice

FILLET

Salmon

Cod

Red mullet

Dorado

John Dory

Monkfish

Turbot

WHOLE FISH

Dorado

Red mullet– 2 pieces

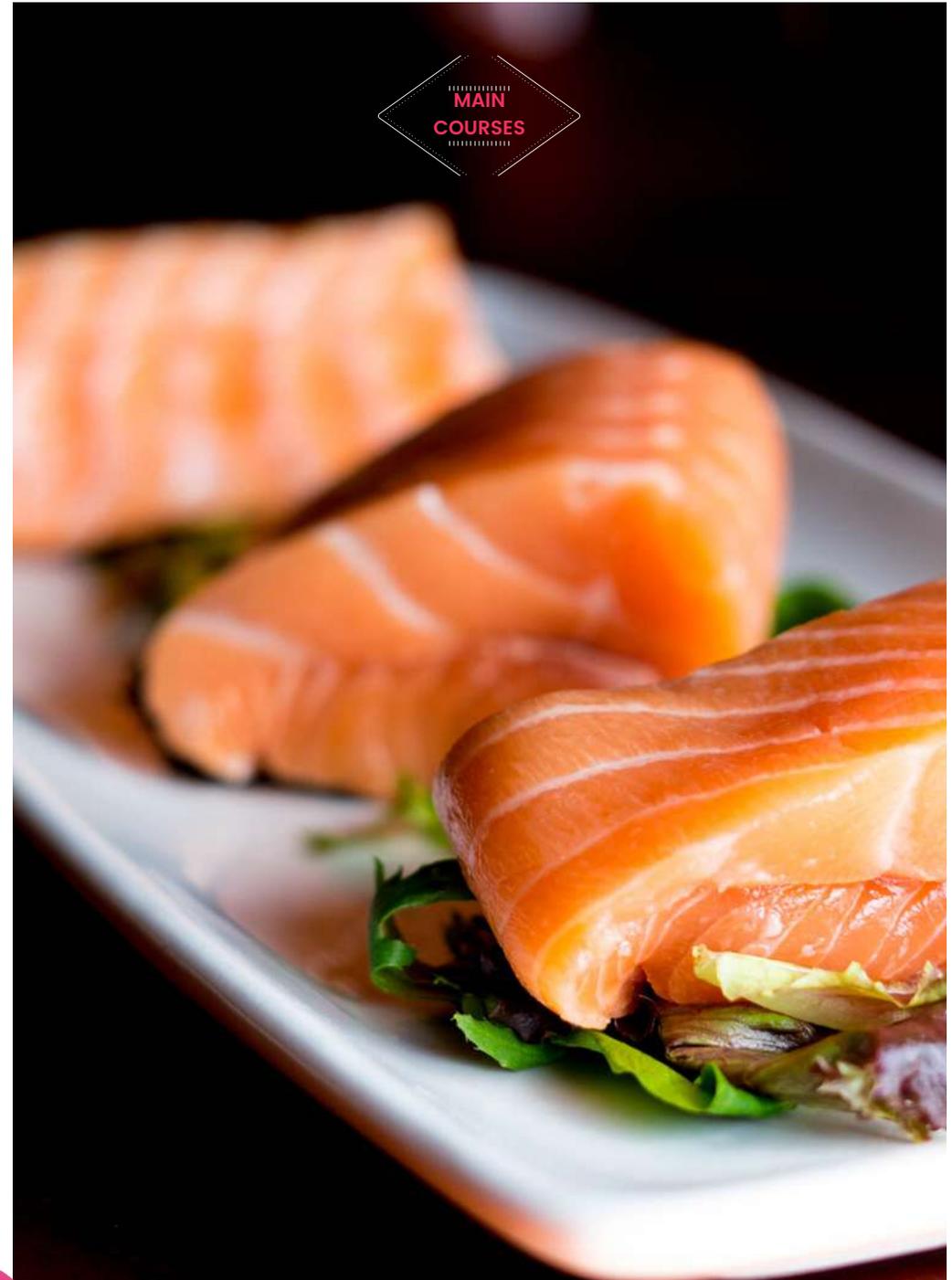
Sea Bass

Sole

Prawns– 5 pieces

Grilled seafood mix

Lobster





MEAT

Herbs crusted rack of lamb

Creamy polenta with sundried tomatoes, olives from Nice and thyme juice

Duck magret "à l'orange"

Melting potato and celery purée

Pan fried free range poultry with morels

Asparagus risotto

Angus Beef rump steak

Roasted sliced potatoes, Portobello mushrooms and mini vegetables

Angus beef fillet, Rossini

Potatoes stuffed with creamed leeks and truffles

Milk fed veal chop with wild mushrooms

Roasted and onion flavoured potatoes, roasted vegetables

POULTRY

Chicken breast

Chicken legs

Baby chicken

Chicken kebab – 2 pieces

Chicken whole farm fresh

BEEF

Beef kebab, grilled – 2 pieces

Bourguignon beef

Beef tournedos grilled

or pan-seared

VEAL

Veal fillet mignon

Veal blanquette

Veal escalope

LAMB

Lamb fillet

Rack of lamb,

Lamb chops– 5 pieces

Lamb shank, lamb curry,

Lamb stew



PASTA

Lasagna (or Cannelloni) bolognaise

Lasagna (or Cannelloni) vegetarian

Ravioli with spinach, ricotta and meat

Tagliatelle with truffle

Pasta with seafood

Penne, spaghetti, tagliatelle, gnocchi... – plain

Sauce for pasta

Bolognaise, arrabiata, Napolitan, pesto, ceps, cheeses, carbonara...

RISOTTO

Wild mushroom

Seafood

Truffle

Vegetarian

SAUCES

Périgourdine, morel, cep,

Bordelaise, satay,

red wine, green pepper,

Other on request

SIDE DISHES

Rice

Plain, basmati, whole, saffron, fried

Potatoes

Mashed, steamed, gratin, French fries

Vegetables

Grilled or Steamed

Creamy polenta with chanterelles

Provençal style vegetables tian

Ratatouille





CHEESE

Sliced matured cheese

Two goats cheeses and two cows cheeses

Whole matured cheese

Parmesan

Grated or chips

Cheese individual pack

Mozzarella, halloumi, feta, cottage...

Cheese breakfast plate

Emmental and cheddar

BREAD

Baguette

Bread rolls

Grissinis

Farmhouse bread

Lebanese bread (pita) – 5 pieces

Dark bread loaf

Sliced bread brown, white

Naan or chapati – 3 pieces

Bagels

Plain or sesame



DESSERTS

Le Caramel Cocoa

Cocoa tartlet, with a heart of molten caramel, topped with dark chocolate and caramel mousse. Served with a dark chocolate sauce.

La Fleur de Fruits Rouges

A light red fruit mousse scented with rose water and a heart of creamy licorice. Served with fresh berry sauce.

Le Rio Azul

A passion fruits sabayon on a chocolate biscuit and ganache covered with a mirror of Guanaja chocolate. Served with a bitter chocolate sauce.

L'Exotique

A green lemon mousse with a heart of creamy passion mango, on an almond and coconut biscuit. Served with tropical fruit sauce.

Apple pie

Apfel strudel with vanilla sauce

Caribbean chocolate mousse

Opera

Chocolate tartlet

Vanilla Millefeuille

Seasonal fruit tartlet

Éclair (chocolate, coffee, vanilla)

Catalane crème brûlée with Bourbon vanilla

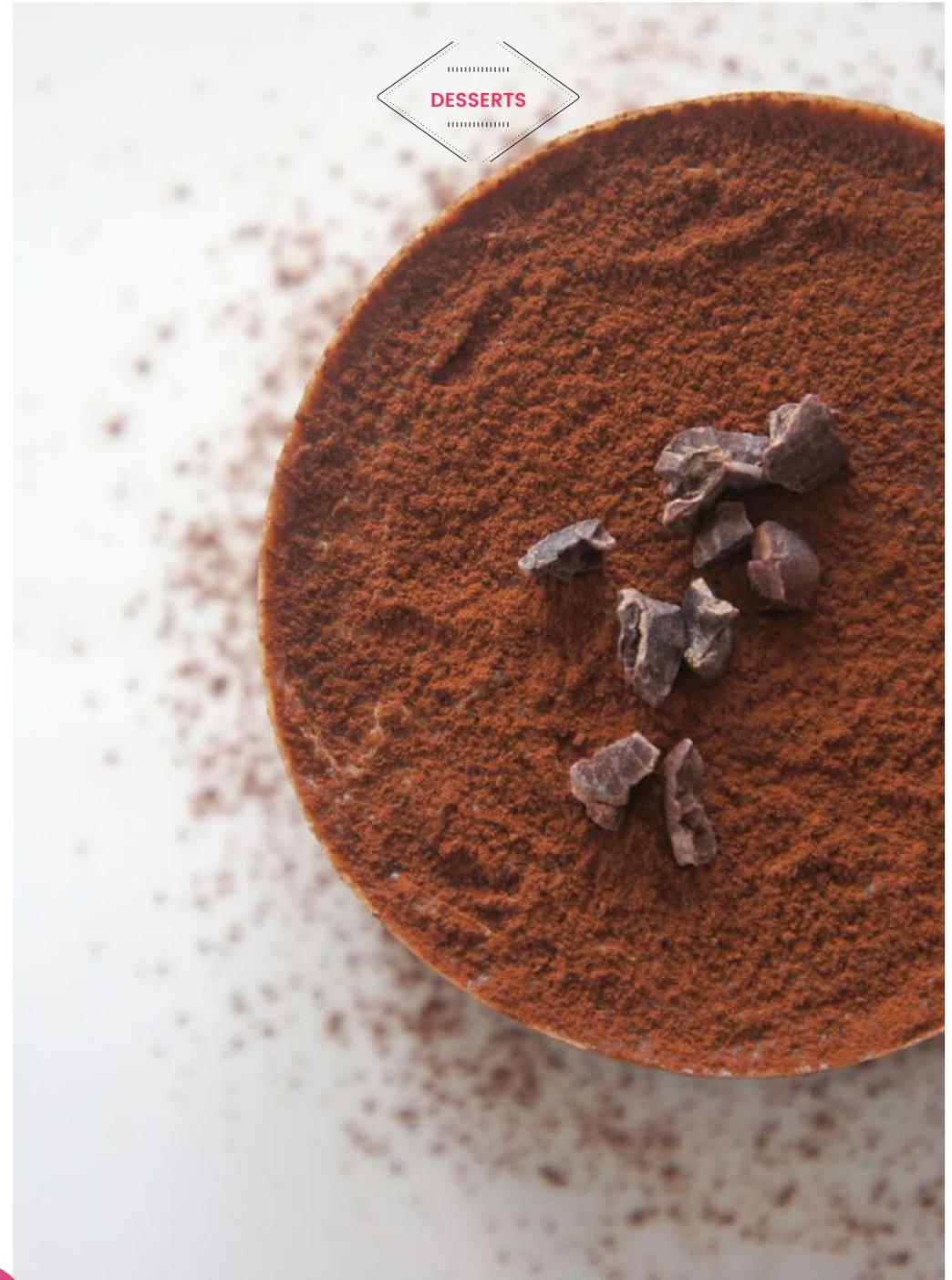
Tiramisu

Panna Cotta with fresh fruits

Cheesecake with red berries

"Petits Fours" – We advise 5 pieces per person

Middle Eastern pastries – We advise 5 pieces per person





DESSERTS

FRUITS

Fresh berries

Raspberry, blueberry, strawberry...

Sliced seasonal fruits

Basket of whole seasonal and exotic fruits

Fruits kebab exotic and berries

Mix of dried fruits

Figs, apricots, dates, plums...

Strawberries dipped in fine chocolate

Fruit carpaccio

Pineapple tartare

With basil, black pepper cashew nuts and passion fruit

SWEET TREATS

Luxury chocolate box

Chocolate truffles homemade

Macarons

Chocolate bar

Cupcake selection

Scone

Ice cream Häagen Dazs 500 ml

Vanilla, Belgian Chocolate, Dulce de Leche, Macadamia Nut Brittle, Cookies & Cream, Strawberry





ASIAN SUGGESTION

COLD STARTERS

Kaiso salad

Wakame edamame salad with miso vinaigrette

Asian shrimp salad

Chinese noodles rolled in a vegetable julienne, coriander, mint, prawns, Thai curry dressing

Asian chicken salad

Chinese noodles rolled in a vegetable julienne, coriander, mint, chicken, Thai curry dressing

Thin rice noodle salad (Yam Woosen)

Either beef, chicken or shrimps

Salmon or tuna green papaya salad

Fried spring rolls, Thai style

Fresh spring rolls, Chinese style

Shrimps, smoked salmon, chicken or vegetables. Either plain or flavored with lemongrass, ginger, basil or hot pepper

HOT STARTERS

Nems Vietnamese style

Chicken, prawns, duck or vegetables

Dumplings

Meat, vegetables or seafood

Chicken Satay kebabs

Yakitori kebabs

Beef or chicken

Prawns Tempura



ORIENTAL SUGGESTIONS

COLD

- Hummus
- Aegean stuffed vine leaves
– 5 pieces
- Lebanese tabbouleh
- Fattouche Salad
- Moutabal
- Babaganouch
- Cold mezze assorted
*Chickpea salad, eggplant spread,
hummus and wine leaves*

MAIN COURSES

- Tajine chicken and vegetables
- Lamb Tajine
- Royal Couscous

HOT

- Hot mezze assorted – 5 pieces
*Samosas, kebbe, fatayer, kefta and
samboussik with dips*
- Shawarma Sandwich
Lamb, chicken or beef
- Samosa
- Samboussik beef
- Kefta
- Falafel

SOUPS

- Shorba
- Harira
- Lentil





ASIAN SUGGESTION

Soup Tom Kha Gai

Coconut flavoured

Chicken

Lamb

Tom Yam Cung

Plain or coconut flavoured

Chicken

Lamb

Tom Yan Kung Keaw Nam

Wan Ton

Pad Thai

Shrimp or chicken

Chicken

Lamb

Green curry

Chicken, beef or shrimp

Red curry

Duck, chicken, beef or shrimp

Chicken

Lamb

Satay (curry paneng)

Chicken, beef or shrimp

Chicken

Rice

Pan fried, plain or sticky

Lamb

Vegetables

Pan fried vegetables

BYRIANNI

JALFREZZI

KORMA

VINDALLO

CURRY

TIKKA MASSALA

Chicken

Tandoori chicken

Lamb



BREAKFAST

COLD

Viennoiseries (pastries) –Mini /Large
Croissant, chocolate croissant, "pain aux raisins", brioche with sugar

Danish

Muffins

Double chocolate, muesli, blueberry, banana...

Homemade muesli

Porridge

Fruit salad

Crepes – Set of 4 pieces

Pancakes – Set of 4

FRUITS

Sliced seasonal exotic fruits and berries

Pineapple carpaccio

Fresh berries

Raspberry, blueberry, strawberry...

Basket of whole seasonal and exotic fruits

Exotic fruit and berry Skewers

HOT

Scrambled eggs

With additions at your convenience

Omelet or white omelet

With additions at your convenience

Fried egg

Soft or hard-boiled egg

With or without shell, poached egg

Grilled bacon

Breakfast sausages

Pork, poultry or veal B

Button mushrooms sautéed

With garlic and parsley Grilled tomatoes

FRESH JUICES

Orange, grapefruit, watermelon,

Apple, red or white grape

Tomato, carrot

Fresh fruit cocktail,

Red fruit cocktail,

Strawberry/Kiwi, pineapple, mango

Orange, banana, strawberry

Mango, passion, pineapple





SNACKING



SNACKING

CLASSIC SANDWICHES

Gourmet (small crispy bread rolls)

Triangle (white or whole cereal)

We suggest 4 pieces per person

½ triangle (white, whole cereal)

We suggest 8 pieces per person

Finger (white, whole cereal)

We suggest 6 pieces per person

Wraps 1 order = 2 pieces

½ baguette

Farm fresh brown or white bread

Club 1 order = 2 pieces

Made-to-order sandwiches are also available

OPEN SANDWICHES

Smoked salmon and cream cheese with chives

Shrimps “Thai style”

“Foie gras” and figs

Pan seared tuna with vegetables

Rock lobster with asparagus cream

Vegetarian with preserved vegetables

FINGER FOOD

Hot canapes

Canapes

Caviar canapes – Min. order: 3 pieces



CONCIERGERIE

NEWSPAPERS & MAGAZINES

Thousands of printed Newspapers in 46 languages from 90 countries are available upon request.

LAUNDRY & CLEANING SERVICES

At your disposal, any laundry, dishwashing, standard and dry cleaning. Do not hesitate to contact us, we can directly pick your equipment up at your aircraft upon your arrival in Nice.

FLOWERS

Our florist will be pleased to accommodate any special request and will supply custom creations to suit the size and colour of your cabin. Fresh flower arrangements can also be created for your own vases.

OTHERS

Restaurant pick-ups, toileteries, special request...
Just tell us what you need and we will arrange it for you.

ESSENTIALS





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