



EPICURE

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*Creating Tastes, Inspiring Desires*

FINE DINING INFLIGHT CATERING

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# Menu

Starters

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Salads

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Platters, Cold Meats & Soups

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Main Courses — From the Sea

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Main Courses — Meat

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Pasta, Risotto & Side Dishes

---

Cheese & Bread

---

Desserts

---

Fruits & Sweet Treats

---

Asian Suggestions

---

Asian & Indian Mains

---

Oriental Suggestions

---

Breakfast

---

Sandwiches & Snacking

---

Beverages

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Concierge Services

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# Food, Beverages & Services

BY EPICURE AIR

## 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 & 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”** — *Sauternes jelly and toasted brioche*

**Alaska King Crab** — *Guacamole and lobster*

**Avocado Shrimp Cocktail**

**Peking Style Duck Fillet** — *Vegetables and mushroom spring roll*

**Burrata with Heirloom Tomatoes** — *Aged balsamic and basil oil*

**Scallop Carpaccio** — *Yuzu, pink peppercorn and micro herbs*

**Beetroot Cured Gravlox** — *Crème fraîche, capers, dill*

**Truffle Egg Cocotte** — *Soft-cooked egg with Périgord truffle cream*



# Salads

**Niçoise Salad** — *Tomatoes, cucumbers, onions, green peppers, artichokes, eggs, black olives, 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*

**Roasted Fig & Goat Cheese Salad** — *Baby spinach, candied walnuts, honey-thyme vinaigrette*

**Warm Lentil & Smoked Duck Salad** — *Puy lentils, shallots, Dijon mustard dressing*

**Chef Salad** — *Give us your ingredients, your recipe*



# Platters, Cold Meats & Soups

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## *Seafood Platters*

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**Cold Cooked and Smoked Fish Platter**

**Mix Seafood and Fish Platter**

**Selection of Seafood Platter**

**1/2 Rock Lobster with Seafood Platter**

**Fresh Salmon Carpaccio**

**Heart of Salmon 180g Platter**

**Tray of Smoked Salmon**

## *Cold Meat*

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**Cold Cut “Charcuterie” Platter** — *Rosette, coppa, bresaola*

**Cold Meat Selection Platter** — *Chicken, turkey, beef, lamb*

**Breakfast Meat Platter** — *Chicken, turkey and ham*

## *Soups*

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**Lobster Bisque** — *With cognac cream and chives*

**Clear Chicken Noodles**

**Cream of Chicken Soup**

**Harira** — *Traditional Moroccan spiced soup*

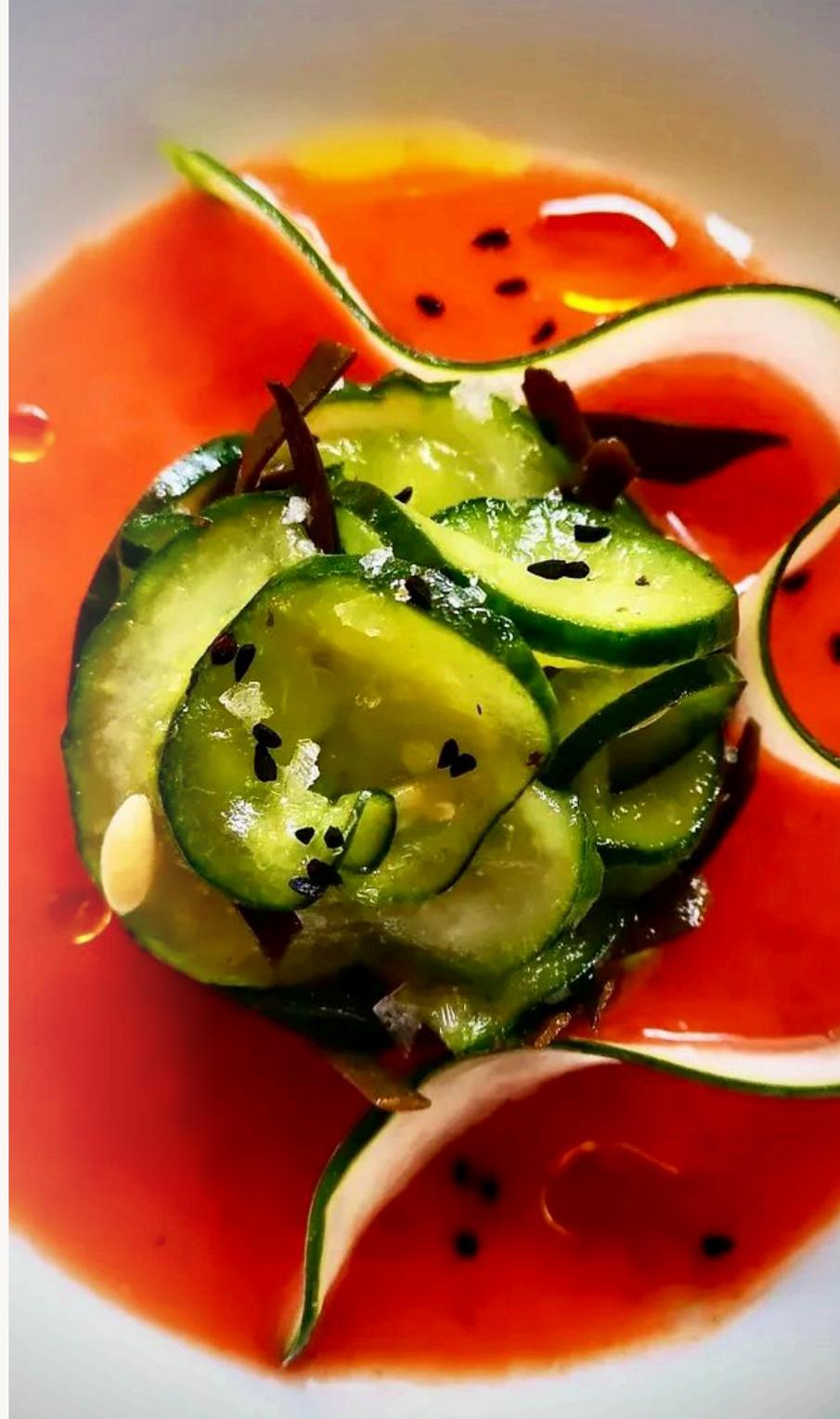
**Minestrone**

**Lentil • Pumpkin • Wild Mushroom • Tomato • 9 Vegetables**

**Chilled Gazpacho** — *Cucumber ribbons and olive oil*

**Vichyssoise** — *Chilled leek and potato, chive oil*

**Other Soup on Request** — *Give us your ingredients, your recipe*



## Main Courses — From the Sea

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**Cod Fillet** — *Potatoes gnocchi and artichoke*

**Dorado Fillet with Millefeuille** — *Mediterranean vegetables, Provençal ratatouille jus and olives*

**Crusted Salmon Fillet with Tarragon** — *Assorted grilled vegetables, 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*

**Pan-Roasted Monkfish** — *Chorizo crust, saffron beurre blanc, crushed new potatoes*

**Herb-Crusted Halibut** — *Purée of celeriac, truffle vinaigrette*

**Sole Meunière** — *Brown butter, capers, lemon and parsley*

### *Fillets Available*

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**Salmon • Cod • Red Mullet • Dorado • John Dory • Monkfish • Turbot**

### *Whole Fish Available*

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**Dorado • Red Mullet (2 pcs) • Sea Bass • Sole • Prawns (5 pcs) • Grilled Seafood Mix • Lobster**



## Main Courses — Meat

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**Herbs Crusted Rack of Lamb** — Creamy polenta with sundried tomatoes, olives from Nice, 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

**Coq au Vin** — Free-range chicken braised in Burgundy, lardons, pearl onions

**Beef Wellington** — Fillet wrapped in mushroom duxelles and puff pastry, red wine jus

### Poultry

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Chicken Breast • Chicken Legs • Baby Chicken • Chicken Kebab (2 pcs) • Chicken Whole Farm Fresh

### Beef

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Beef Kebab Grilled (2 pcs) • Bourguignon Beef • Beef Tournedos Grilled or Pan-Seared

### Veal

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Veal Fillet Mignon • Veal Blanquette • Veal Escalope

### Lamb

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Lamb Fillet • Rack of Lamb • Lamb Chops (5 pcs) • Lamb Shank • Lamb Curry • Lamb Stew



# Pasta, Risotto & Side Dishes

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## *Pasta*

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**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**

**Sauces — Bolognaise, arrabiata, Napolitan, pesto, ceps, cheeses, carbonara**

## *Risotto*

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**Wild Mushroom • Seafood • Truffle • Vegetarian • Asparagus & Parmesan**

## *Side Dishes*

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**Rice — Plain, basmati, whole, saffron, fried**

**Potatoes — Mashed, steamed, gratin dauphinois, French fries**

**Vegetables — Grilled or steamed, seasonal selection**

**Creamy Polenta with Chanterelles**

**Provençal Style Vegetables Tian**

**Ratatouille**

## *Sauces*

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**Périgourdine • Morel • Cep • Bordelaise • Satay • Red Wine • Green Pepper • Béarnaise**



# Cheese & Bread

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## *Cheese*

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**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*

**French Affineur Selection** — *Comté, Roquefort, Brie de Meaux, Chèvre, Reblochon*

**Cheese Board with Condiments** — *Quince paste, fig jam, honeycomb, crackers*

## *Bread*

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**Baguette** — *Traditional French*

**Bread Rolls**

**Grissinis**

**Farmhouse Bread**

**Lebanese Bread (Pita)** — *5 pieces*

**Dark Bread Loaf**

**Sliced Bread** — *Brown or white*

**Naan or Chapati** — *3 pieces*

**Bagels** — *Plain or sesame*

**Pain de Campagne** — *Rustic French country bread*

**Brioche Loaf** — *Butter-enriched, lightly sweet*



# Desserts

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## *Chef's Signature*

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**Le Caramel Cocoa** — *Cocoa tartlet, molten caramel heart, dark chocolate and caramel mousse*

**La Fleur de Fruits Rouges** — *Red fruit mousse scented with rose water, creamy licorice heart*

**Le Rio Azul** — *Passion fruit sabayon, chocolate ganache, Guanaja mirror*

**L'Exotique** — *Green lemon mousse, passion mango cream, almond-coconut biscuit*

## *Classic Desserts*

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**Apple Pie**

**Apfel Strudel with Vanilla Sauce**

**Caribbean Chocolate Mousse**

**Opera** — *Almond sponge, coffee buttercream, chocolate ganache*

**Chocolate Tartlet**

**Vanilla Millefeuille**

**Seasonal Fruit Tartlet**

**Éclair** — *Chocolate, coffee, or vanilla*

**Catalane Crème Brûlée with Bourbon Vanilla**

**Tiramisu**

**Panna Cotta with Fresh Fruits**

**Cheesecake with Red Berries**

**Fondant au Chocolat** — *Warm chocolate cake with molten centre*

**Tarte Tatin** — *Caramelised apple upside-down tart, crème fraîche*

**“Petits Fours”** — *We advise 5 pieces per person*

**Middle Eastern Pastries** — *We advise 5 pieces per person*



# Fruits & Sweet Treats

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## *Fruits*

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**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, passion fruit*

## *Sweet Treats*

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**Luxury Chocolate Box**

**Chocolate Truffles Homemade**

**Macarons** — *Assorted flavours*

**Chocolate Bar**

**Cupcake Selection**

**Scone** — *With clotted cream and jam*

**Cannelés de Bordeaux** — *Caramelised custard pastries*

**Ice Cream Häagen-Dazs 500ml / 800ml** — *Vanilla, Belgian Chocolate, Dulce de Leche, Macadamia, Cookies & Cream, Strawberry*



# Asian Suggestions

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## *Cold Starters*

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**Kaiso Salad** – *Wakame edamame with miso vinaigrette*

**Asian Shrimp Salad** – *Chinese noodles, vegetable julienne, coriander, mint, prawns, Thai dressing*

**Asian Chicken Salad** – *Chinese noodles, vegetable julienne, coriander, mint, chicken, Thai dressing*

**Thin Rice Noodle Salad (Yam Woosen)** – *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 with lemongrass, ginger, basil*

## *Hot Starters*

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**Nems Vietnamese Style** – *Chicken, prawns, duck or vegetables*

**Dumplings** – *Meat, vegetables or seafood*

**Chicken Satay Kebabs**

**Yakitori Kebabs** – *Beef or chicken*

**Prawns Tempura**

**Crispy Vegetable Gyoza** – *With ponzu dipping sauce*

**Soft Shell Crab Bao** – *Wasabi mayo, pickled daikon*



# Asian & Indian Mains

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## *Asian Main Courses*

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**Soup Tom Kha Gai** – Coconut flavoured

**Tom Yam Cung** – Plain or coconut flavoured

**Tom Yan Kung Keaw Nam** – Wan Ton

**Pad Thai** – Shrimp or chicken

**Green Curry** – Chicken, beef or shrimp

**Red Curry** – Duck, chicken, beef or shrimp

**Satay (Curry Paneng)** – Chicken, beef or shrimp

**Rice** – Pan fried, plain or sticky

**Pan Fried Vegetables**

## *Indian Selection*

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**Biryani** – Chicken or lamb, saffron rice, raita

**Jalfrezi** – Chicken or lamb

**Korma** – Chicken or lamb, mild coconut cream sauce

**Vindaloo** – Chicken or lamb

**Curry** – Chicken, lamb or vegetables

**Tikka Masala** – Chicken, tandoori chicken, or lamb



# Oriental Suggestions

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## *Cold Mezze*

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**Hummus** — *Topped with olive oil, paprika and chickpeas*

**Aegean Stuffed Vine Leaves** — *5 pieces*

**Lebanese Tabbouleh**

**Fattouche Salad**

**Moutabal** — *Smoked aubergine dip*

**Babaganouch**

**Cold Mezze Assorted** — *Chickpea salad, eggplant spread, hummus, vine leaves*

**Muhammara** — *Roasted red pepper and walnut dip*

## *Hot Mezze*

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**Hot Mezze Assorted** — *5 pcs: samosas, kebbe, fatayer, kefta, samboussik with dips*

**Shawarma Sandwich** — *Lamb, chicken or beef*

**Samosa • Samboussik Beef • Kefta • Falafel**

## *Main Courses & Soups*

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**Tajine Chicken and Vegetables** — *With preserved lemon and olives*

**Lamb Tajine** — *With prunes, almonds and cinnamon*

**Royal Couscous** — *Lamb, chicken, merguez, vegetables*

**Shorba • Harira • Lentil Soup**



# Breakfast

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## Cold

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**Viennoiseries (Pastries)** — *Mini/Large: croissant, chocolate croissant, pain aux raisins, brioche*

**Danish**

**Muffins** — *Double chocolate, muesli, blueberry, banana*

**Homemade Muesli**

**Porridge** — *With honey, berries or maple syrup*

**Fruit Salad**

**Crêpes** — *Set of 4 pieces*

**Pancakes** — *Set of 4, with maple syrup*

**Overnight Oats** — *With chia seeds, coconut and seasonal fruit*

**Açaí Bowl** — *Granola, banana, berries, coconut flakes*

## Hot

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**Scrambled Eggs** — *With additions at your convenience*

**Omelet or White Omelet** — *With additions at your convenience*

**Fried Egg • Soft or Hard-Boiled Egg • Poached Egg**

**Grilled Bacon**

**Breakfast Sausages** — *Pork, poultry or veal*

**Button Mushrooms Sautéed** — *With garlic and parsley*

**Grilled Tomatoes**

**Eggs Benedict** — *Smoked salmon or ham, hollandaise*



# Sandwiches & Snacking

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## *Classic Sandwiches*

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**Gourmet** — *Small crispy bread rolls*

**Triangle** — *White or whole cereal (4 pcs per person)*

**½ Triangle** — *White or whole cereal (8 pcs per person)*

**Finger** — *White or whole cereal (6 pcs per person)*

**Wraps** — *1 order = 2 pieces*

**½ Baguette • Farm Fresh Brown or White • Club (2 pcs)**

**Jambon-Beurre** — *Classic Parisian baguette with ham and butter*

*Made-to-order sandwiches also available*

## *Open Sandwiches*

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**Smoked Salmon & 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*

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**Hot Canapés**

**Canapés** — *Assorted selection*

**Caviar Canapés** — *Min. order: 3 pieces*



# Beverages

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## *Fresh Juices*

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Orange • Grapefruit • Watermelon

Apple • Red or White Grape

Tomato • Carrot

Fresh Fruit Cocktail • Red Fruit Cocktail

Strawberry/Kiwi • Pineapple • Mango

Orange, Banana, Strawberry Smoothie

Mango, Passion, Pineapple Smoothie

Ginger & Lemon Shot — *Immunity booster*

Green Detox Juice — *Cucumber, celery, apple, spinach, ginger*

## *Hot Beverages*

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Espresso • Double Espresso • Americano

Cappuccino • Latte • Flat White

English Breakfast Tea • Earl Grey • Green Tea • Herbal Infusions

Hot Chocolate — *With whipped cream*

## *Water & Soft Drinks*

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Still & Sparkling Water — *Evian, San Pellegrino, Perrier*

Coca-Cola • Diet Coke • Sprite • Tonic • Ginger Ale



# Concierge Services

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## Newspapers & Magazines

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

## Laundry & Cleaning Services

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At your disposal: any laundry, dishwashing, standard and dry cleaning. We can directly pick your equipment up at your aircraft upon arrival.

## Flowers

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

## Restaurant Pick-Ups

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We collect from any restaurant of your choice and deliver directly to your aircraft, perfectly packaged and on time.

## Special Provisions

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Toiletries, baby supplies, celebration cakes, premium spirits, specific wine vintages — just tell us what you need and we will arrange it for you.

## Dietary Accommodations

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Halal, Kosher, Vegan, Vegetarian, Gluten-free, Lactose-free, Nut-free, Low-sodium — our chef crafts every meal to meet all dietary and religious requirements with the same care and elegance.

## Last-Minute Requests

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We understand plans change. Our team is flexible and responsive, handling last-minute requests with ease, 24 hours a day, 7 days a week.





# Epicure

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